## PROJECT REPORT SUMMARY

# FRESH BITES CATERING

### **ABOUT**

► **TEAM ID** : NM2023TMID17625

**COMPANY NAME**: FRESH BITES CATERING

► COLLEGE NAME : ST. JUSTIN ARTS AND SCIEWNCE COLLEGE

FOR WOMEN CHOLAPURAM

**CLASS** : III B.Com & B.Com (CA)

# Team Members

(Team ID: MN2023TMID17625)

#### **TEAM LEADER:**

Name: K.Shalini

**Reg no:** 5021151006

**NM ID:**aluau505021151006

#### **TEAM MEMBERS**

Name: J.Kolastiya

**Reg No:** 5021152007

**NM ID:**aluau505021152007

Name: M. Rajeshwari

**Reg No:** 5021152010

**NM ID:**aluau505021152010

Name: A. Jeba kiruba

**Reg No:** 5021152004

NM ID:aluau505021152004

### INTRODUCTION

#### 1.1 OVER VIEW

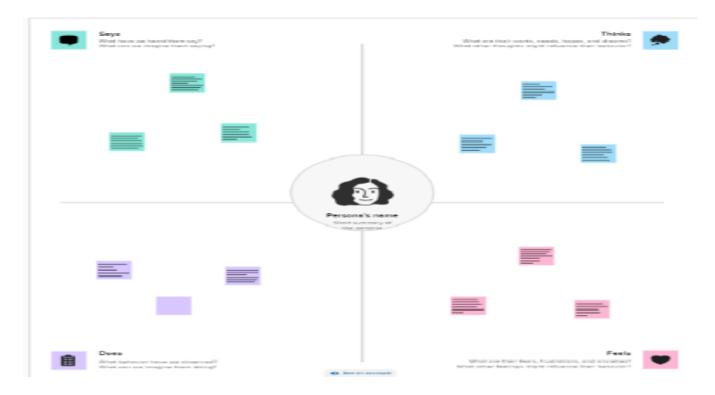
\* If you are looking for a catering company to provide incredible meals at your next event, turn to none other than Fresh Bites Catering. My name is Leslie, and I am a professional caterer that would love to create a menu for your next cocktail party, wedding, or baby shower. I design my menus fit for the taste and needs of my client, making your celebration uniquely yours and memorable for everyone.

#### 1.2 PURPOSE

❖ I always try to improve the ways I serve you and your guests. That's why I constantly search for fresher produce ingredients from better local sources and create new and exciting dishes that are up to date with today's trends.

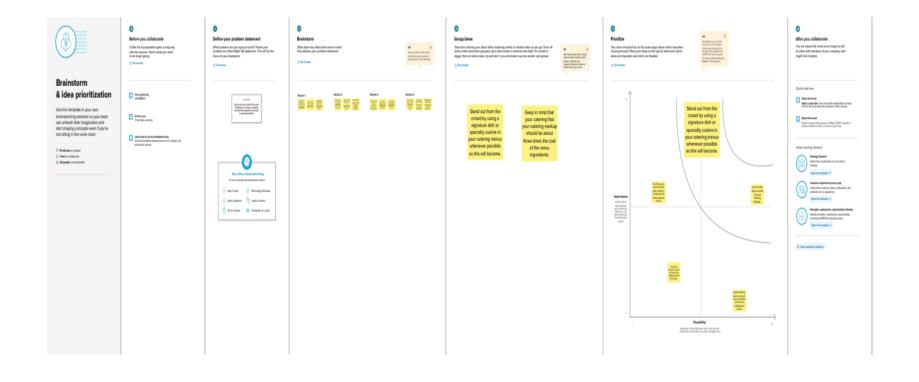
# PROBLEM DEFINITION AND DESIGN THINKING

**EMPATHY MAP** 



# PROBLEM DEFINITION AND DESIGN THINKING

**▶ 2.2 IDEATION &BRAIN STROMING MAP** 



# RESULT

► 1.PROFIT AND LOSS ACCOUNT

#### Fresh bites catering

Profit and Loss

Basis: Accrual

From 01/04/2023 To 31/03/2024

Account	Total
Operating Income	
Sales	8,00,000.00
Total for Operating income	8,00,000.00
Cost of Goods Sold	
Cost of Goods Sold	50,000.00
Materials	1,00,000.00
Total for Cost of Goods Sold	1,50,000.00
Gross Profit	6,50,000.00
Operating Expense	
Other Expenses	5,000.00
Rent Expense	50,000.00
Total for Operating Expense	55,000.00
Operating Profit	5,95,000.00
Non Operating Income	
Total for Non Operating Income	0.00
Non Operating Expense	
Total for Non Operating Expense	0.00
Net Profit/Loss	5,95,000.00

# RESULT

**▶ 2.BALANCE SHEET** 

Balance Sheet: Balance Sheet	
Annal Explorations	
Account	Total
According to the contract of t	
Contract Speeds	
Contract Con	
Portly Carlo State for Carlo	1,74,000.00
No.	
CO hear and	
Total for Best	19,000.00
Other cornect months	-
Input for Coults	
Traped 1997	50,400.00
Proposition (Marchine)	To a second
Satural For Impact Sea Gradition	(mysterior
Yorkel for Other cornect assets	(m) million
Partial Part Contract Asserts	1,00,000.00
Total for Assets	1,11,000.00
Calculation & Equition	
Lightering.	
Control or additional	
positive seek	74,000 M
Contract COST	
Subsect SOF	-
Total for the Parados	
Total for Support California	THE PERSON NAMED IN COLUMN 2 I
Total For codelline	
Mandries	
Street in Equation	1,00,000.00
Cornell New Hamilton	1,00,000.00

# RESULT

#### **▶ 3.GST REPORTS**

#### **GSTR-3B Summary**

From 01/04/2023 To 31/03/2024

#### 3.1 Details of Outward Supplies and inward supplies liable to reverse charge

Nature of Supply	Taxable Value	Integrated Tax	Central Tax	State/UT Tax	CESS Tax
1	2	3	4	5	6
(a) Outward taxable supplies (other than zero rated, nil rated and exempted)	₹8,00,000.00	₹0.00	₹20,000.00	₹20,000.00	₹0.00
(b) Outward taxable supplies (zero rated)	₹0.00	₹0.00			₹0.00
(c) Other outward supplies (Nil rated, exempted)	₹0.00				
(d) Inward supplies (liable to reverse charge)	₹0.00	₹0.00	₹0.00	₹0.00	₹0.00
(e) Non-GST outward supplies	₹0.00				
Total value	₹8,00,000.00	₹0.00	₹20,000.00	₹20,000.00	₹0.00

### ADVANTAGES AND DISADVANTAGES

#### **ADVANTAGES**

- You'll Have More Time to Take Care of Your Guests.
- Dietary Restrictions Can Become a Burden.
- You Can Sit Back, Relax, and Engage Your Guests.
- Catering Food Will Help You Throw an Amazing Party

#### **DISADVANTAGES:**

- You bust your ass for a long time preparing the menu, the food, the settings, the entire event.
- ▶ If just one thing goes wrong it can throw the whole thing into a cataclysmic tailspin.
- ► It's a high-risk / moderate-reward gig.
- Especially weddings.
- **Weddings** bring high emotions into play. Unless you have a well-staffed team, stay away. Even the small ones can bite you hard.

### **APPPLICATIONS**

- Caterer Business Permit to Operate Application (with required documents to verify ownership).
- Health Permit to Operate fee payment (submit with application).
- Caterer Checklist (submit with application).
- Production Kitchen Agreement form (submit with application).
- ► Catering Menu (submit with application).
- Valid Food Safety Certification and food handler cards (receipt of enrollment is acceptable).
- Proposed production calendar.
- Verification of permit fee exemption (if applicable).

## CONCLUSION:

Caterers and *catering* services Introduction More and more people are turning to the services of professional caterers for weddings, private dinner parties and corporate events for good reason. It takes a lot of preparation and planning to run successful event or party. With the help of a professional *catering* service, you can relax, enjoy the event and spend time with your guests. Caterers generally provide food but are increasingly providing a wider array of event planning services such as decorations