

Catering for Kings

Carol and Annette King run a catering service company called 'Catering for Kings'. They prepare meals and deliver them to an event location. The company offers a limited menu; a selection of starters, main courses, desserts and drinks. They also hire out resources, such as delph, cutlery, glasses, table cloths and even tables and chairs. . They have a brochure that they use to advertise their business and this includes a price list. The information on it includes:

For each menu item, the menu item number, the course to which it belongs (starter, main course, dessert, drink, extra), its name, a description of it (e.g. "lightly poached quail eggs on a bed of rocket drizzled with our special dressing") and its price per person.

For each resource type, its resource type code, the resource type description (e.g. Sterling silver steak knife, or 2m x 1.5m white linen table cloth), and the cost of hire per unit.

As well as the information on the brochure, the company has recorded, for each menu item, the exact list of ingredients, the recipe and the length of time it takes to prepare. For resource types, they also record the number of each the company owns.

Often a client will use the catering service a lot, and may have booked several for several events with Carol. Carol keeps names, addresses and phone numbers for clients, but also requires specific information about each booking. She needs to know the date and location of the event. She needs to know, for each menu item ordered, the quantity of that menu item that is required. She also needs to know the quantity of each resource type required for the event.

Once the client has requested the booking, Carol calculates the total cost of the booking and quotes a price. Clients may make an advance payment for a booking. All payments are recorded against the booking.

Annette is the chef and menu designer. She designs and produces the brochures and the menus. She adds new menu items or changes current ones very season. When a booking comes in, Annette reads it, to find out what ingredients she must buy, and looks after the production of the food. When the food is produced, she changes the status of the booking to 'R' for ready.

Carol is the business manager and sales person. She takes bookings from customers. Before the booking has been confirmed, she records it and gives it a status of 'P' for provisional. When it is confirmed, she changes it to 'C' for confirmed. Carol also processes payments. When full payment has been received and the booking is finished, she changes the status to 'F'.

Charlie helps out the business by looking after resources. He stocks new resources and checks them when they come back from a booking, to make sure that everything is there and undamaged. He replaces anything that needs replacing and adds seasonal resources such as garden heaters or Halloween lights. He does not handle bookings at all.

Catering for Kings has a website, where clients can view the same information that is on the brochure. There is no facility to make bookings over the Internet.

CATERING FOR KINGS

Carol and Annette King, 28 Roselawn Grove, D15 087-5545643

www.cateringforkings.ie

"We Cater for all occasions"

Client No: 18445 **Name:** John Smith
Address: 24 Clontarf Blvd., Clontarf, D3.
Phone: 085-45553322

Booking No: 431 **Booking Date:** 12-May-2008 at 8pm
Location: GAA Club sports hall, Clontarf D3.

Course Type	MenuNo	Description	Number of persons	Unit Cost	Total cost
Starter	1	Breaded Mushrooms	10	€5.00	€50.00
Starter	5	Melon and Parma Ham	10	€5.00	€50.00
Starter	6	Prawn Cocktail	10	€5.00	€50.00
Main course	11	Fillet of Steak and chips	20	€20.00	€400.00
Main course	14	Salmon stuffed with prawns Penne with Mediterranean	5	€20.00	€100.00
Main course	16	Vegetables	10	€15.00	€150.00
Dessert	51	Pavlova with fruit	20	€7.00	€140.00
Dessert	53	Apple tart and cream	10	€5.00	€50.00
Dessert	54	Banoffi	10	€7.00	€70.00
Dessert	58	Fruit Salad	10	€5.00	€50.00
Total:					€1,110.00