

PROJECT REPORT

Fresh Bites Catering

(Good and Beverage - Industry)

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INTRODUCTION:

Catering services encompass a wide range of offerings designed to provide food and beverage solutions for various events and occasions. Here's an overview of key aspects:

Menu Planning and Customization: Caterers work closely with clients to create menus tailored to the specific event. This can involve accommodating dietary restrictions and preferences.

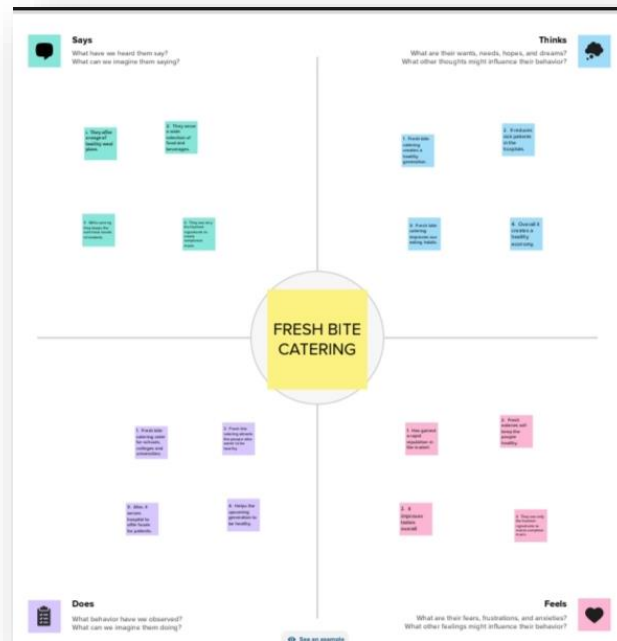
Food Preparation: Caterers are responsible for preparing, cooking, and often packaging the food. They ensure it's ready to be served at the event location.

Service Staff: Many catering services provide serving staff, including waiters, bartenders, and chefs. These professionals help with food service, bartending, and meal presentation.

Event Planning: Some catering companies offer event planning services, assisting clients with overall event design, menu selection, and logistics.

Equipment Rental: Caterers may provide equipment and rentals such as tables, chairs, linens, dinnerware, and more, depending on the event's needs.

Delivery and Setup: Catering services are responsible for transporting food to the event location, setting up the serving area, and ensuring everything is prepared for guests.



Screenshot of Empathy Map

BRAINSTROMING AND IDEA POLARIZATION:

Brainstorming and idea polarization is another method in zoho books to achieve a solution for a particular issue. This method is a basic concept of thinking and to get a solution by 4 steps. Every individual's ideology is different so we gather the information and ideas for one particular problem and based on everyone's idea, we find a solution as a group and prioritize the solution to get a solution for a particular problem.

PROBLEM STATEMENT

1. Problem statement
2. Brainstrom
3. Group ideas
4. Prioritize



2

Brainstorm

Write down any ideas that come to mind that address your problem statement.

10 minutes

Person 1

If you look at it from a risk factor of this industry, surely all the solutions will seem like a problem.

Hiring competent staff is an issue in every industry.

Person 2

Increasing the brand awareness and demand is something every company strives for.

Every business has its own unique set of challenges, just as each has its own particular rewards.

Person 3

One challenge is determining how much food to prepare for a given set of people. How many staff you need to do this.

What to do if something goes wrong for customer service. It's a disaster the risk of getting caught out in this case, you need a contingency plan.

Person 4

To start a catering business requires skilled staff so you must look for specialists for each. One good in cakes, another good in South India food are just an.

The long hour schedule you need to manage.

Brainstorm

3

Group ideas

Take turns sharing your ideas while clustering similar or related notes as you go. Once all sticky notes have been grouped, give each cluster a sentence-like label. If a cluster is bigger than six sticky notes, try and see if you can break it up into smaller sub-groups.

20 minutes

Add a customer's sign to sticky notes to make it easier to find, remove, organize, and categorize important ideas as they're added your board.

Social media platform such as Facebook, twitter and Instagram create opportunities to network online, create profile and start posting your catering business. Social media is the best for self promotion.

Continuously seek feedback from clients and use it to improve your service. Adopt to changing trends and preference in the catering industry.

Create a marketing strategy to reach your target market. This may involve building a social media presence, attending local event's, offering tasting and word-of-mouth referrals.

Create a comprehensive business plan outlining your catering concept, target market, pricing strategy and financial projections. This will serve as your roadmap.

Invest high quality kitchen equipment, catering supplies. This include cooking utensils, serving platters and transportation containing to keep food fresh during delivery.

Group Ideas



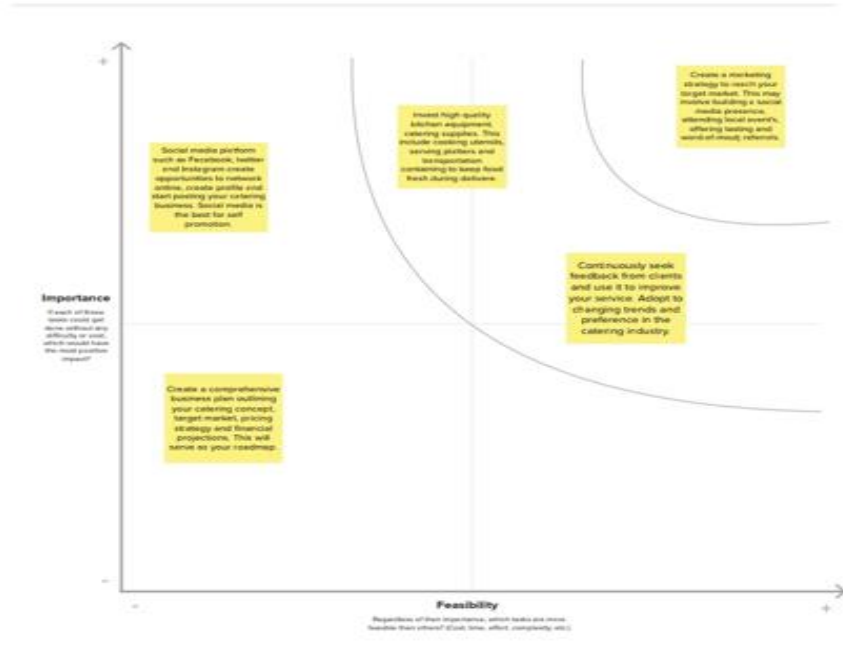
Prioritize

Your team should all be on the same page about what's important moving forward. Place your ideas on this grid to determine which ideas are important and which are feasible.

20 minutes

TIP

Participants can use their curiosity to predict whether sticky notes should go on the grid. The facilitator can confirm the spot by using the green pointer holding the **May** or the **keynote**.



PRIORITIES

RESULT:

Zoho books are help to manage the healthcare accounting in cloud based.
We can able to manage and maintain the record of billing and purchasing in health care area. In that we can manage

- Sales
- Purchase
- Billing
- E-way billing
- Accounting
- Bank
- GST filling

I have done my project by extracting particular information from Health hub for medical clinic using zoho books.

BALANCE SHEET

FRESH BITE CATERING					
Balance Sheet					
Basic: Accrual					
As of 15/10/2023					
Account	Account Code	Total	Account	Account Code	Total
Assets					
Current Assets					
Cash			Drawings		-10,000.00
Petty Cash		11,92,500.00	Owner's Equity		1,00,000.00
Total For Cash		11,92,500.00	Current Year Earnings		6,71,000.00
Bank			Total for Equities		7,61,000.00
ICICI Bank-001		4,53,500.00	Total for Liabilities & Equities		18,73,500.00
Total For Bank		4,53,500.00			
Other current assets					
Prepaid Expenses		2,17,500.00			
Input Tax Credits		0.00			
Input CGST		5,000.00			
Input SGST		5,000.00			
Total for Input Tax Credits		10,000.00			
Total for Other current assets		2,27,500.00			
Total for Current Assets		18,73,500.00			
Total for Assets		18,73,500.00			
Liabilities & Equities					
Liabilities					
Current Liabilities					
Salary payable		2,00,000.00			
Unearned Revenue		8,40,000.00			
GST Payable		0.00			
Output CGST		36,250.00			
Output SGST		36,250.00			
Total for GST Payable		72,500.00			
Total for Current Liabilities		11,12,500.00			
Total for Liabilities		11,12,500.00			
Equities					

**Amount is displayed in your base currency INR

PROFIT AND LOSS

FRESH BITE CATERING

Profit and Loss

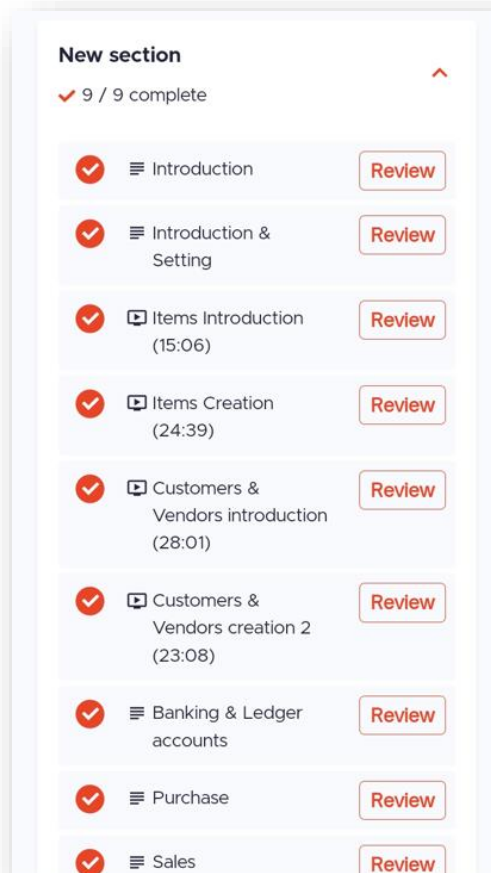
Basis: Accrual

From 01/10/2023 To 31/10/2023

Account	Account Code	Total
Operating Income		
Sales		6,50,000.00
Total for Operating Income		6,50,000.00
Cost of Goods Sold		
Cost of Goods Sold		1,10,000.00
Total for Cost of Goods Sold		1,10,000.00
Gross Profit		5,40,000.00
Operating Expense		
Salaries and Employee Wages		2,00,000.00
Total for Operating Expense		2,00,000.00
Operating Profit		3,40,000.00
Non Operating Income		
Total for Non Operating Income		0.00
Non Operating Expense		
Total for Non Operating Expense		0.00
Net Profit/Loss		3,40,000.00

**Amount is displayed in your base currency INR

COMPILATION OF MY VIDEOS:



CONCLUSION:

Through this we can learn many things.

Mapping our ideas about problem to get clear definition about problem.

Through brainstorming our ideas about problems through that idea we can find solution as group and prioritize the solution and solve the problem. We can do the profit and loss for Fresh bites catering data. We can do balance sheet for their data.

APPENDIX:

Team id: - NM2023TMID22252