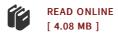




## Off-Premise Catering Management

By Hansen, Bill; Thomas, Chris

Wiley, 2005. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Preface.Chapter 1: Introduction to Off-Premise Catering Management.Comparing Off-Premise and On-Premise Catering.Advantages and Disadvantages of Off-Premise Catering. Elements of Successful Off-Premise Catering. Managing an Off-Premise Catering Operation.Personal Management.Looking Ahead-Catering in the Future.The Seven Habits of Highly Successful Caterers. How Does an Off-Premise Caterer Gauge Success? The Off-Premise Catering Model.Conclusion.Chapter 2: Getting Started-Laws, Locations, and Contracts.Local and State Requirements.Federal Requirements.Legal Forms of Operation.The Family-Owned Business. Finding a Facility. Selecting a Catering Commissary. Funding Alternatives. Catering Contracts. Deposits, Cancellations, and Refunds. Deposit Policy. How to Survive a Lawsuit.Conclusion.Chapter 3: Menu Planning.Planning Principles.Basic Menu Categories.Catering Menus. Dietary and Nutritional Claims. Types of Menus. Basic Menu Planning Guidelines. Food Presentation.Culinary Trends.Computing Food Quantities.Calculating Food Cost.Leftovers.Conclusion.Chapter 4: Beverage Service.State and Local Liquor Laws.Liquor Laws and Legal Liability. Responsible Alcohol Service. An Introduction to Beverages. Appellation Systems. Wines of the World-A (Very) Short Course.Beer.Water.Soft Drinks.Figuring Beverage Quantities.Basic Drink Recipes for Off-Premise Caterers. Beverage Stations (Bars). Conclusion. Chapter 5: Catering Equipment.Determining Equipment Needs.Equipping a Catering Commissary.Basic Commissary Equipment.Transporting Food and Equipment.Back-of-the-House Equipment.Front-of-the-House Equipment.Miscellaneous Other Equipment and Supplies.Equipment Decisions: To Buy or to Rent?  $Dealing\ with\ Rental\ Companies. Effective\ Purchasing. Equipment\ Trends. Conclusion. Chapter\ 6:$ Logistics of Off-Premise Catering. Scouting Unique Party Locations. Site Inspections. Planning and Designing the Catered Event.Layout and Design Criteria.Rental Order Forms and Party Packing Lists.Food Production Sheets.Getting the...



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