

Project Report

1 INTRODUCTION

1.1 Overview

Fresh Bites was formed back in May 2006.

We use the freshest ingredients, and put a lil bit of love and

Care into our products. None of that processed meat or plastic chicken,

Only freshly baked on the premises chicken breasts and topside of beef

Goes into our sandwiches!

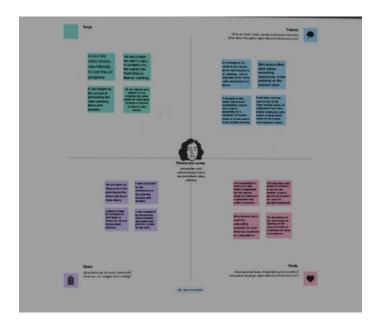
1.2 Purpose

Benefits of Catering Services

- There are so many benefits when it comes to catering services. Most companies offer a wide variety of event catering such as corporate event venues, weddings, gourmet catering, drop-off catering, private party catering and so forth.
- Catering also allows the client to enjoy their party, while not having to worry about their guests being fed or taken care of. It saves you time and burden by having to provide high quality food and service.

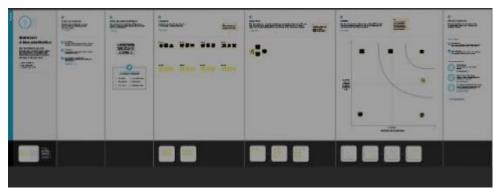
2 PROBLEM DEFINITION & DESIGN THINKING

2.1 Empathy Map

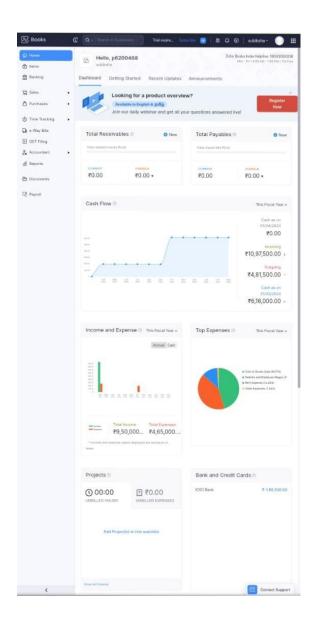




2.2 Ideation & Brain Storming Map



3 RESULT



subiksha Profit and Loss Basic Accrual om 01/04/2023 To 30/04/2023

Account	Total
Operating Income	
Sales	9,50,000.00
Total for Operating Income	9,50,000.00
Cost of Goods Sold	
Cost of Goods Sold	2,10,000.00
Total for Cost of Goods Sold	2,10,000.00
Gross Profit	7,40,000.00
Operating Expense	
Other Expenses	5,000.00
Rent Expense	50,000.00
Total for Operating Expense	55,000.00
Operating Profit	6,85,000.00
Non Operating Income	
Total for Non Operating Income	0.00
Non Operating Expense	
Total for Non Operating Expense	0.00
Net Profit/Loss	6,85,000.00

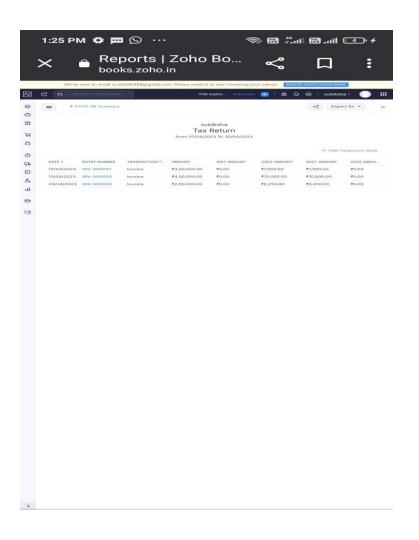
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Balance Sheet
Basis: Accrual
As of 30/04/2023

Account	Tota
Assets	
Current Assets	
Cash	
Petty Cash	85,000.0
Total for Cash	#5,000.0
Bank	
ICICI Bank	1,08,500.00
Total for Bank	1,08,500.00
Accounts Receivable	8,40,000.0
Other current assets	
input Tax Credits	0.0
Input CGST	8,250.0
Input SGST	8,250.0
Total for Input Tax Credits	16,500.00
Total for Other current assets	16,500.00
Total for Current Assets	10,50,000.00
Total for Assets	10,50,000.00
Liabilities & Equities	
Liabilities	
Current Liabilities	
Accounts Payable	2,17,500.00
GST Payable	0.00
Output CGST	23,750.0
Output SGST	23,750.00
Total for GST Payable	47,500.0
Total for Current Liabilities	2,65,000.00
Total for Liabilities	2,65,000.0
Equities	
Capital Stock	1.00.000.00

Account	Total
Current Year Earnings	6,85,000.00
Total for Equities	7,85,000.00
rotal for Liabilities & Equities	10,50,000.00

^{**}Amount is displayed in your base currency IN





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4 ADVANTAGES & DISADVANTAGES

Advantages

- High-quality food: The quality of the food you serve is one of the most important aspects of catering.
- You should focus on using fresh ingredients, cooking with care, and presenting the food in an appetizing way.
- Attention to detail: Catering involves a lot of moving parts, from setting up the venue to serving the food to cleaning up afterward.

• It's important to be organized and detail-oriented to ensure that everything runs smoothly.

Disadvantages

- The cost of using online food ordering services is one of their biggest flaws.
- The price of ordering food for more than one person is typically comparable to dining out every night at a decent restaurant.
- For some other food ordering services, even more pricey.
- Online food ordering services are frequently too pricey for people on a tight food budget.

5 APPLICATIONS

Our ingredients are selected carefully from local farmers and purveyors, because quality is important to us.

We specialize in accommodating any/all food allergies and dietary restrictions.

We support small businesses and local spending, so the services we provide for you also benefit the community.

6 CONCLUSION

Articles of this special issue highlighted several different but complementary aspects linked to local and locally made products. The first part of the conclusion is directly oriented towards the concept of local food, its use and definition: local food is obviously a pluridimensional concept.



7 **FUTURE** SCOPE

- Active ethical consumerism is much less obvious in the behaviour of consumers when they eat outside the home.
- The catering industry argue that the majority of consumers are primarily driven by the taste of food, convenience and the service they receive when eating out.
- This article examines the drivers for ethical provisioning within the catering industry.

8 APPENDIX

A. Sound code