# PREPARATION AND MAINTANENCE OF ZOHO BOOKS FOR FRESH BITES CATERING

#### 1.INTRODUCTION:

#### 1.1 overview:

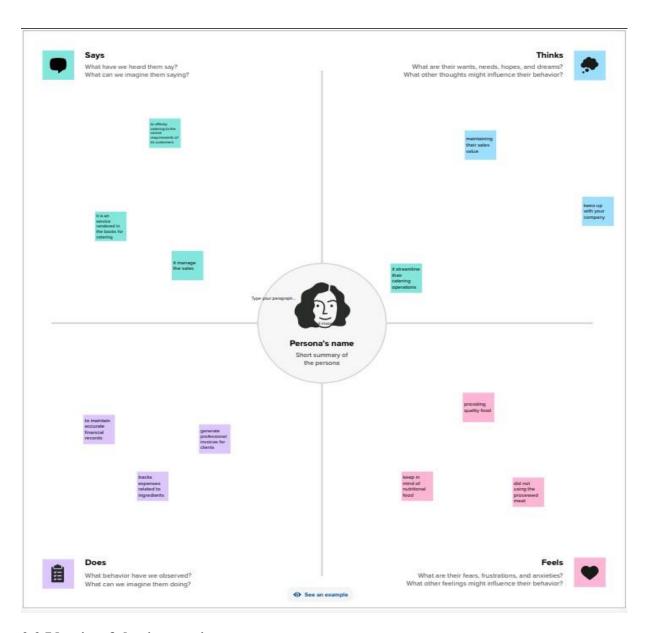
- Our ingredients are selected carefully from local farmers and purveyors ,because quality is important to us.
- ❖ We specialize in accommodating any /all food allergies and dietary restrictions!
- ❖ We support small businesses and local spending ,so the services we provide for you also benefit the community.
- ❖ We guarantee service for all of our clients ,and pride ourselves on the compliments that we receive regarding our personal service and delicious food.

## 1.2 purpose:

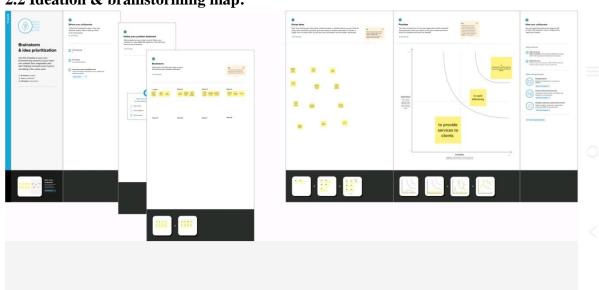
- Fresh bites catering cater for schools, colleges and universities. We serve a wide selection of food and beverages, whilst keeping in mind the nutritional needs of students by offering a range of healthy meal plans.
- But we don't just serve any food. We also prioritize the nutritional needs of students. That's why we offer a range of healthy meal plans that are specifically designed to need the unique nutritional requirements of growing minds and bodies.
- Our meals are balanced ,nourishing and delicious, ensuring that students have the energy and nutrients they need to succeed in their studies.

#### 2.1 2 PROBLEM DEFINITION & DESIGN THINKING:

**Empathy**:



## 2.2 Ideation & brainstorming map:



## 3 RESULT:

- > The average profit margin in catering, also known as the net profit margin, typically falls within the average range.
- > The percentage of revenue left after deducting all expenses, indicating the restaurant's overall profitability.

**UTPUT OF PROFIT AND LOSS:** 

## team4

## 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	
Materials		1,00,000.00
Total for Cost of Goods Sold		2,10,000.00
Gross Profit		4,40,000.00
Operating Expense		
Other Expenses		5,000.00
Rent Expense		50,000.00
Salaries and Employee Wages		2,00,000.00
Total for Operating Expense		2,55,000.00
Operating Profit		1,85,000.00
Non Operating Income		
Total for Non Operating In	0.00	
Non Operating Expense		
Total for Non Operating Ex	0.00	
Net Profit/Loss		1,85,000.00

<sup>\*\*</sup>Amount is displayed in your base currency INR

**BALANCE SHEET:** 

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#### **Balance Sheet**

Basis: Accrual As of 07/10/2023

Account	Account Code	Total
Assets		
Current Assets		
Cash		
Petty Cash		-5,900.00
Total for Cash		-5,900.00
Bank		
ICICI Bank-001		-2,51,500.00
Total for Bank		-2,51,500.00
Accounts Receivable	6,82,500.00	
Other current assets		
Input Tax Credits		0.00
Input CGST		7,450.00
Input SGST		7,450.00
Total for Input Tax Credits		14,900.00
Total for Other current assets  Total for Current Assets		14,900.00 4,40,000.00
Liabilities & Equities		
Liabilities		
Current Liabilities		
Accounts Payable		65,000.00
Unearned Revenue		1,57,500.00
GST Payable	0.00	
Output CGST		16,250.00
Output SGST		16,250.00
Total for GST Payable		32,500.00
Total for Current Liabilities		2,55,000.00
Total for Liabilities	2,55,000.00	

Account	Account Code	Total
Current Year Earnings		1,85,000.00
Total for Equities		1,85,000.00
Total for Liabilities & Equities		4,40,000.00

<sup>\*\*</sup>Amount is displayed in your base currency INR

#### **4 ADVANTAGES & DISADVANTAGES:**

#### o Advantages:

- ✓ In zoho books, saves businesses time and effort by handling all aspects of food preparation, delivery and setup.
- ✓ This allows employees to focus on their work without having worry.
- ✓ The caterer is accountable for all catering costs and reporting at the detail level that suits the client.
- ✓ The zoho book for fresh bite catering helps to manage the accounts of catering field easily.

## o Disadvantages:

- ✓ In zoho books, if it was on outdoor catering, the venue doesn't have on on-site kitchen, transporting food can be complicated and result in a less-than-smooth serving experience.
- ✓ Dishes may spill, get crushed, or end up either overcooked or undercooked by the time they reach.
- ✓ The zoho book for fresh bite catering is of only 14 days of trial.

#### **5 APPLICATIONS:**

- This method of zoho books solution may applied to urban areas for serving catering services.
- The place nearby function hall is very much suitable for serving catering services
- This may suitable for modern fresh bites catering.

## 6 CONCLUSION:

- The zoho book for fresh bite catering project is elegant to use.
- ➤ This was very easy to apply transactions on zoho book.
- ➤ It was clearly understandable for making project for fresh bite catering.

#### **7 FUTURE SCOPE:**

❖ In zoho book, the preparation and maintanence of zoho books for fresh bite catering is very useful for the future reference in mind.

- \* This maintanence of zoho books helps to manage transactions in future efficiently.
- ❖ Its helps in ever recordings of debit note as well as credit note for the fresh bite catering journal book of record.
- ❖ It has been functioning for the last 18 years and in future.