

PREPARATION AND MAINTANENCE OF ZOHO BOOKS OF ACCOUNTS FOR FRESH BITES CATERING

(FOOD AND BEVARAGE – INDUSTRY)

1.INTRODUCTION:

1.1 Overview

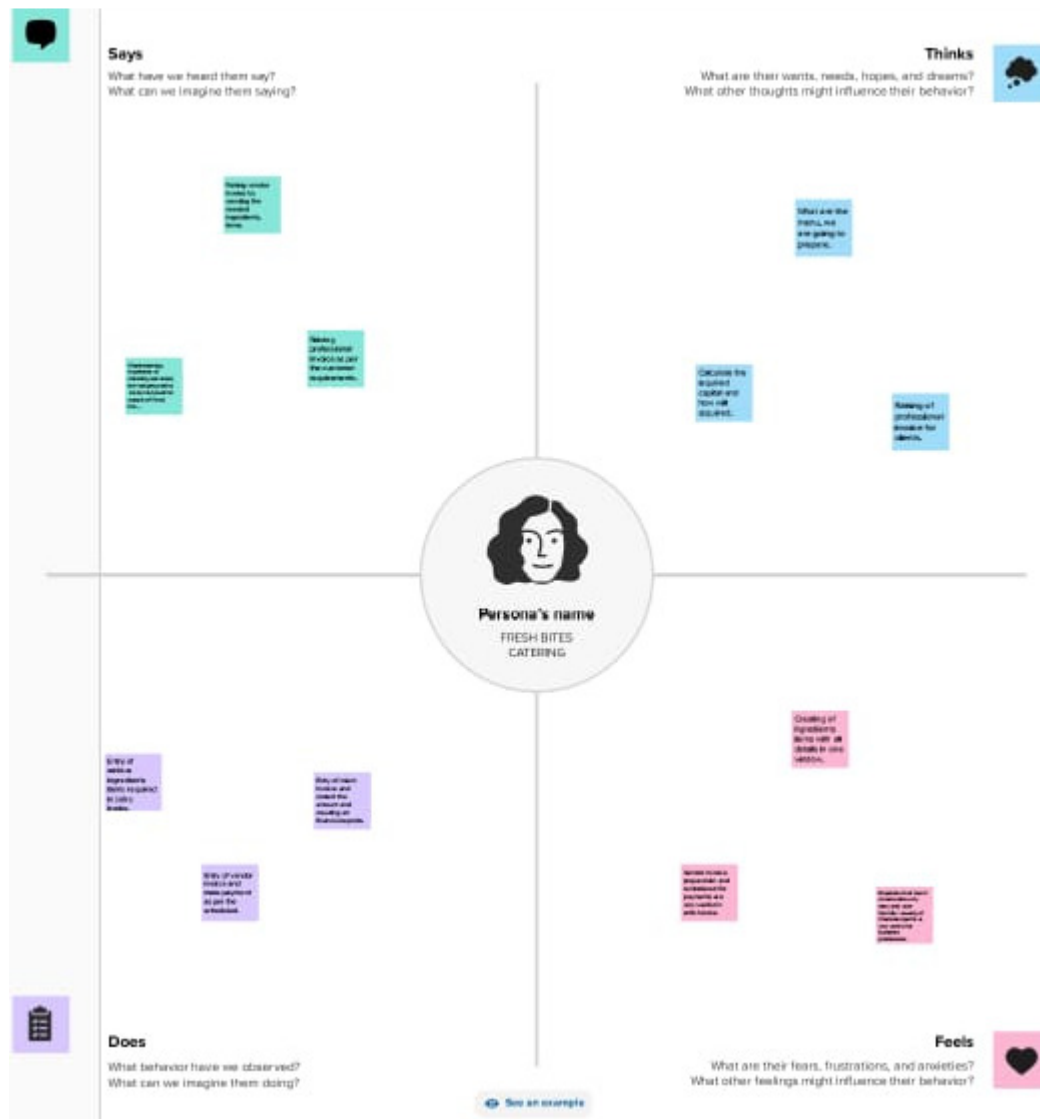
- Fresh Bite Catering in Zoho books for schools, colleges and universities.
- We serve a wide selection of food and beverages, whilst keeping in mind the nutritional needs of students by offering a range of healthy meal plans.
- But we don't just serve any food – we also prioritize the nutritional needs of students.

1.2 Purpose

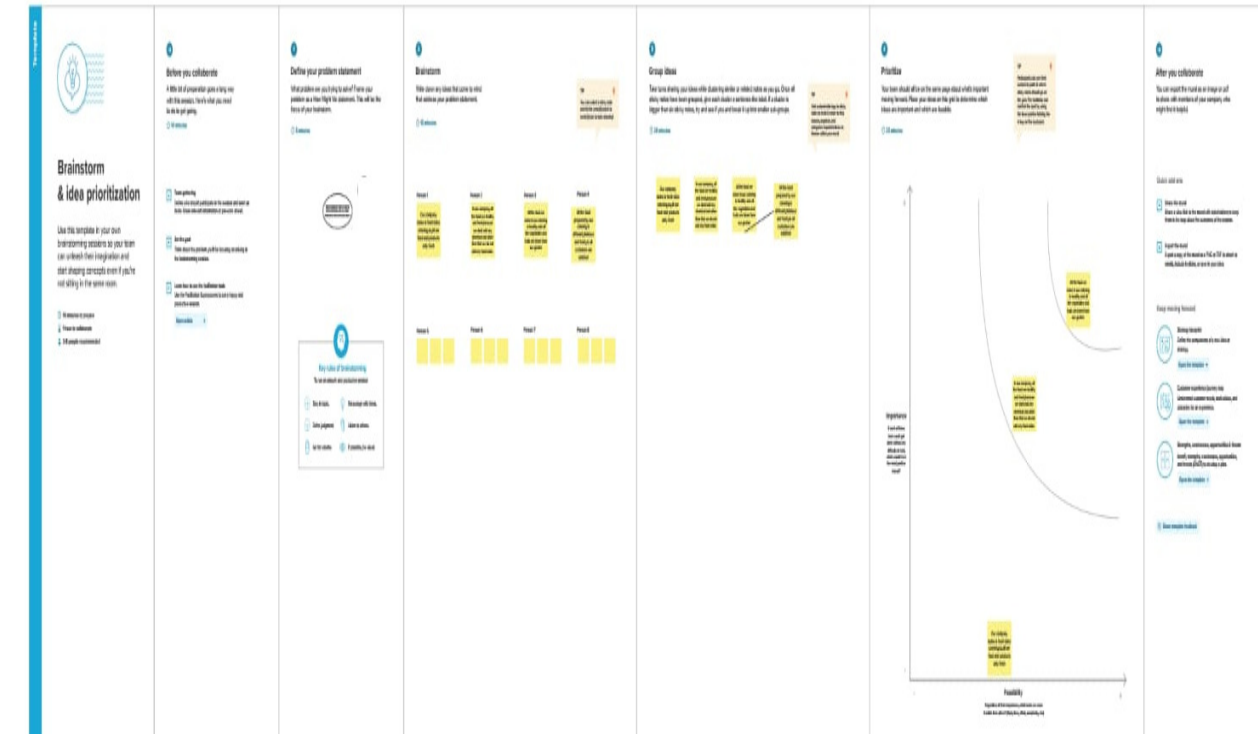
- Fresh bites catering involves the provision of food and beverages for events such as weddings, parties, corporate events, and other special occasions. Our company plays a vital role in the economy by providing jobs for many people and generating revenue for businesses.

2.PROBLEM DEFINITION & DESIGN THINKING:

2.1 Empathy Map



2.2 Ideation & Brainstorming Map



3.RESULT:

Output

The output of profit and loss for fresh bites catering from 0 1/04/2023 To 30/04/2023 with the profit of rs.3,00,000

The balance sheet as on 08/05/2023 with the Total Assets and the Total Liabilities of rs. 8,07,627

➤ The statement of profit and loss & Balance sheet are shown as below

fresh Bites Catering

Profit and Loss

Basis: Accrual

From 01/09/2023 To 30/09/2023

Account	Total
Operating Income	
Sales	3,00,000.00
Total for Operating Income	3,00,000.00
Cost of Goods Sold	
Total for Cost of Goods Sold	0.00
Gross Profit	3,00,000.00
Operating Expense	
Total for Operating Expense	0.00
Operating Profit	3,00,000.00
Non Operating Income	
Total for Non Operating Income	0.00
Non Operating Expense	
Total for Non Operating Expense	0.00
Net Profit/Loss	3,00,000.00

fresh Bites Catering

Balance Sheet

Basis: Accrual

As of 12/10/2023

Account	Account Code	Total
Assets		
Current Assets		
Cash		
Petty Cash		4,37,500.00
Total for Cash		4,37,500.00
Bank		
ICICI Bank-001		2,50,000.00
Total for Bank		2,50,000.00
Other current assets		
Advance Tax		1,05,000.00
Input Tax Credits		0.00
Input CGST		7,563.56
Input SGST		7,563.56
Total for Input Tax Credits		15,127.12
Total for Other current assets		1,20,127.12
Total for Current Assets		8,07,627.12
Total for Assets		8,07,627.12
Liabilities & Equities		
Liabilities		
Current Liabilities		
Salary Payable		2,00,000.00
GST Payable		0.00
Output CGST		7,500.00
Output SGST		7,500.00
Total for GST Payable		15,000.00
Total for Current Liabilities		2,15,000.00
Total for Liabilities		2,15,000.00
Equities		
Owner's Equity		1,00,000.00

Account	Account Code	Total
Current Year Earnings		4,92,627.12
Total for Equities		5,92,627.12
Total for Liabilities & Equities		8,07,627.12

4.ADVANTAGES& DISADVANTAGES:

Advantages

1. Convenience: Catering saves time and effort by providing ready-made meals or services for events.
2. Menu Variety: Caterers offer diverse menus to suit different tastes and dietary preferences.
3. Professional Service: Trained staff ensure high-quality food presentation and service.

Disadvantages

1. Cost: Catering can be expensive, particularly for high-end or large events.
2. Limited Menu Control: Event hosts may have less control over the menu and food preparation compared to cooking themselves.
3. Quality Variability: The quality of catering can vary depending on the caterer's expertise and reputation.

FUTURE SCOPE:

- As people become more health-conscious, catering services can capitalize on offering nutritious and balanced menu options. This includes catering to various dietary restrictions and preferences.

CONCLUSION:

- Preparation and maintenance of zoho books for fresh bites catering defines the invoicing and payments. It also maintains the financial transparency with the profit and loss accounts and balance sheet.