

# CATERING MANAGEMENT



Dr. Grayfield T. Bajao  
Dr. Rene D. Osorno

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# **Catering Management**

  
**Dr. Grayfield T. Bajao**  
**Dr. Rene D. Osorno**

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and

**Dr. Grayfield T. Bajao**

**Dr. Rene D. Osorno**

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**DR. GRAYFILED T. BAJAO**  
**DR. RENE D. OSORNO**

## INTRODUCTION

Whenever people gather together for several hours, they're going to require food and beverages. At business meetings, coffee, tea, and bottled water—at the very least—are made available for the attendees. Celebratory occasions such as weddings, christenings, birthday parties, bar and bat mitzvahs, and anniversaries call for special food and drink to complete the festivities. These are all prime occasions for catering.

From a meal in a prestigious stadium skybox to a mobile lunch wagon on a movie set, catering can be bone-china elegant or paper-plate casual, but it always means serving good-quality food and drink to many people.

Several things distinguish a catering operation from a restaurant.

Catering is usually done by prearranged contract—food and drink provided at a certain cost to a specific number of people. The menu at a catered event is usually more limited than a restaurant menu and is chosen in advance by the client. The way the food is prepared is different, too. Although both restaurant and catering chefs do the mise-en-place, or prepare the food ahead of time to a certain extent, catering chefs prepare their food so that it only needs brief final cooking, reheating, or assembly prior to service.

The opportunities for a catering business multiply every year, given the right demographics—individuals, groups, or businesses who are able to pay for the service.

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