Всеволод

[Company name]  [Company address]

Final project, catering, 1942599, vsevolod mitkov.

***Final Project for catering.***

I would choose the birthday, because it is the biggest celebration in the world. It will serve you more things than wedding, like when you turn in to the adult age, they will serve you alcohol.

My menu will be with non alcoholic drinks, because some people will drive home.

Birthday party will start next month. So there will be a timeline to prepare.

Wk1. It will be a planning setup in dining area and giving some details for amount of customers in the celebration. Normally it is allowed to have a lot of people, but during covid 19 situation it is reduced by half.

Wk2. Order the medical equipment to make sure that the guests don’t have COVID 19 symptoms. Get the sign from the government about the amount of people.

Wk3. Order the produces and bottles, which are on the menu. The head chef must train his four cooks the presentations. The event manager must know about the dancing is prohibited due to pandemic, also other events are not allowed, like magic tricks.

Wk4. Host must pick the color cloth for the table cover and napkins. The guests must let the host know about the allergens, the he will give it to the manager and head chef.

Wk5. Glassware must be clear. The drinks will be soda and water as a start. Finding a place of a party.

Wk6. Prepare the dishes for service.

Wk7. Greetings. 15 people are here. Normally 30 people are coming

Total sales are $2000

Food cost will be 25%

Labor cost will be head chef, $40 per hour, line cooks, $15 per hour each, prep cooks, $10 per hour each, dishwasher, $8

The catering event will be Profitable for now due to pandemic. The profit is going to be lower than usual. It can not be profitable, unless you applied with cerb app, the canadian insurance programme to keep the business going.

The production and safety is really important, because the produces must be licensed and checked by the government. The temperature must be heated or cooled, so the refigirators are going to be checked.

PPE is going to be face masks, gloves, medical masks. The ready to eat food must be handled safely and healthy, because it can prevent the contamination. Waiters must also wear the face masks and gloves as a part of the uniform, now.

Equipment will be pans, cutting boards, knives and tongs. Also I almost forgot to mention the heating lamp is needed to heat up the plates.

The food must be stored safely, that means it must go in refrigirator or freezer. The food, that I will produce in the kitchen, must be cooked in a high temperature to prevent bacteria. For example: The turkey was cooked yesterday. To keep it safe, you put in a refrigerator to cool down, then the next day, you reheat in the oven. Before we serve the food to the guest, the food must be covered with a lid.

Celebrating safely means to practice physical distancing, no special requests like dancing or disco. It is fun, but it will grow more covid cases. Also the front of the house person must ask the guest to write the contact details on the paper and measure the temperature in your body. The safety measures are important for guests and staff. Staff should also follow the health and safety protocols, like washing the hands, handling the produces safely as same as the guests, but the guest must sit 2 metres apart from the other guest to reduce the spread.