

Catering operations

Assessment 13

Total Marks: 30

- Q.1. Outline the main safety considerations for catering operations. (10)
- Q.2. Outline the important points which an event planner must remember when selecting a catering service for an event? (10)

Activity (10)

You are responsible to arrange for a wedding ceremony of your client. Some 500 people are expected to attend the wedding; you have already booked the venue and have also arranged for décor and other arrangements. Now what has been left is to arrange for the dinner for 500 people.

Take quote from the catering service providers in your area and select a catering service by narrowing down the search. your selection should base on criteria for choosing a catering service provider as discussed in the module. Produce a report answering the following questions:

- a) How many companies you approached?
- b) What was so special about the company you have selected?
- c) What you did not like about the companies you have not approved?