

Mastering Catering Fundamentals: From Planning to Execution

London (UK)

7 - 18 April 2025

UK Training

PARTNER



Mastering Catering Fundamentals: From Planning to Execution

Code: OC28 From: 7 - 18 April 2025 City: London (UK) Fees: 8600 Pound

Introduction

This 10-day comprehensive course equips participants with the essential knowledge and skills to master the fundamentals of catering. It covers key aspects of the catering industry, from understanding its components to executing high-quality catering services for various events. The course is designed to provide the tools necessary for successful catering management.

Course Objectives

By the end of this course, participants will:

- Understand the key components of the catering industry and the role of caterers in event management.
- Develop skills in menu planning, dietary requirements, and food safety standards.
- Gain expertise in managing kitchen operations, staff coordination, and event logistics.
- Learn effective communication techniques to understand client preferences and needs.
- Apply best practices in sustainable and eco-friendly catering to reduce environmental impact.

Course Outlines

Day 1: Introduction to the Catering Industry

- Overview of the catering industry and its importance in event management.
- The role of caterers in different types of events.
- Key components of catering operations.
- Importance of understanding client needs and event requirements.
- Developing a basic understanding of catering standards and regulations.

Day 2: Menu Planning and Dietary Requirements

- Principles of menu planning for different events.
- Understanding dietary requirements and preferences e.g., vegetarian, gluten-free, allergies.
- Cost-effective menu design.
- Balancing variety, nutrition, and presentation in menus.
- Collaborating with chefs and kitchen staff to finalize menu items.

Day 3: Food Safety and Hygiene Standards

- Key food safety regulations and standards in the catering industry.
- Safe food handling practices in a catering environment.
- Sanitation protocols for kitchens and food preparation areas.



- Preventing foodborne illnesses and contamination.
- Ensuring hygiene compliance for both staff and facilities.

Day 4: Kitchen Management and Staff Coordination

- Understanding kitchen operations: organization, flow, and efficiency.
- Managing kitchen staff and delegating tasks effectively.
- Ensuring smooth kitchen operations under high-pressure conditions.
- Time management for food preparation and delivery.
- Handling staff scheduling, training, and performance management.

Day 5: Catering for Corporate Events

- Special considerations for corporate catering events.
- Designing menus and services for corporate events e.g., conferences, meetings.
- Managing logistics and coordinating large-scale corporate events.
- Setting up event spaces and service protocols.
- Ensuring high-quality service and customer satisfaction.

Day 6: Catering for Social and Private Gatherings

- Differences between corporate and private event catering.
- Planning menus and service styles for weddings, parties, and social gatherings.
- Client communication and customization for private events.
- Event décor and presentation for social functions.
- Managing expectations and ensuring a personal touch in service.

Day 7: Event Logistics and Coordination

- Planning the logistics of an event from setup to cleanup.
- Managing event timelines and schedules.
- Coordination of staff during the event: servers, chefs, and support staff.
- Transporting and serving food on-site.
- Post-event cleanup and breakdown procedures.

Day 8: Budget Management and Cost Control

- Understanding the budgeting process for catering services.
- Estimating costs for different types of events.
- Managing food and beverage costs efficiently.
- Tracking expenses and ensuring profitability.
- Financial reporting and cost analysis for catering businesses.

Day 9: Customer Service Excellence in Catering

- Key principles of excellent customer service in catering.
- Effective communication with clients before, during, and after the event.
- Handling client feedback and complaints professionally.
- Ensuring a high standard of service throughout the event.



- Maintaining client relationships and repeat business.

Day 10: Sustainable and Eco-friendly Catering Practices

- Understanding the importance of sustainability in catering.
- Best practices for reducing food waste and managing resources.
- Implementing eco-friendly packaging and service options.
- Sourcing sustainable ingredients and local produce.
- Building a sustainable catering business model.



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