



## Off-Premise Catering Management

By Hansen, Bill; Thomas, Chris

Wiley, 2005. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: Preface. Chapter 1: Introduction to Off-Premise Catering Management. Comparing Off-Premise and On-Premise Catering. Advantages and Disadvantages of Off-Premise Catering. Elements of Successful Off-Premise Catering. Managing an Off-Premise Catering Operation. Personal Management. Looking Ahead-Catering in the Future. The Seven Habits of Highly Successful Caterers. How Does an Off-Premise Caterer Gauge Success? The Off-Premise Catering Model. Conclusion. Chapter 2: Getting Started-Laws, Locations, and Contracts. Local and State Requirements. Federal Requirements. Legal Forms of Operation. The Family-Owned Business. Finding a Facility. Selecting a Catering Commissary. Funding Alternatives. Catering Contracts. Deposits, Cancellations, and Refunds. Deposit Policy. How to Survive a Lawsuit. Conclusion. Chapter 3: Menu Planning. Planning Principles. Basic Menu Categories. Catering Menus. Dietary and Nutritional Claims. Types of Menus. Basic Menu Planning Guidelines. Food Presentation. Culinary Trends. Computing Food Quantities. Calculating Food Cost. Leftovers. Conclusion. Chapter 4: Beverage Service. State and Local Liquor Laws. Liquor Laws and Legal Liability. Responsible Alcohol Service. An Introduction to Beverages. Appellation Systems. Wines of the World-A (Very) Short Course. Beer. Water. Soft Drinks. Figuring Beverage Quantities. Basic Drink Recipes for Off-Premise Caterers. Beverage Stations (Bars). Conclusion. Chapter 5: Catering Equipment. Determining Equipment Needs. Equipping a



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