

## **TYPES OF CATERING ESTABLISHMENTS**

Various catering establishments are categorized by the nature of the demands they meet. The following are some of the catering establishments.

### **Restaurant**

A restaurant is an establishment that serves the customers with prepared food and beverages to order, to be consumed on the premises. The term covers a multiplicity of venues and a diversity of styles of cuisine. Restaurants are sometimes also a feature of a larger complex, typically a hotel, where the dining amenities are provided for the convenience of the residents and for the hotel to maximize their potential revenue. Such restaurants are often open to non-residents also.

### **Transport Catering**

The provision of food and beverages to passengers, before, during and after a journey on trains, aircraft and ships and in buses or private vehicles is termed as transport catering. These services may also be utilized by the general public, who are in the vicinity of a transport catering unit. The major forms of modern day transport catering are airline-catering, railways catering, ship catering and surface catering in coaches or buses which operate on long distance routes.

### **Airline Catering**

Catering to airline passengers on board the air craft, as well as at restaurants situated at airport terminals is termed as airline catering. Modern airports have a variety of food and beverage outlets to cater to the increasing number of air passengers. Catering to passengers en route is normally contracted out to a flight catering unit of a reputed hotel or to a catering contractor or to the catering unit operated by the airline itself as an independent entity.

### **Railway Catering**

catering to railway passengers both during the journey as well as during halts at different railway stations is called railway catering. Travelling by train for long distances can be very tiring; hence a constant supply of a variety of refreshment choices helps to make the journey less tedious. On-board meal services are also provided on long distance trains.

### **Ship Catering**

Ship catering is catering to cargo crew and passenger ship passengers. Ships have kitchens and restaurants on board. The quality of service and facilities offered depends on the class of the ship and the price the passengers are willing to pay. There are cruises to suit every pocket. They range from room service and cocktail bars to specialty dining restaurants.

### **Surface Catering**

catering to passengers traveling by surface transport such as buses and private vehicles is called surface catering. These eating establishments are normally located around a bus terminus or on highways. They may be either government run restaurants, or privately owned establishments. Of late there has been a growing popularity of Punjabi style eateries called dhabas on the highways.

### **Outdoor Catering**

this catering includes the provision of food and drink away from home base and suppliers. The venue is left to the peoples' choice. Hotels, restaurants and catering contractors meet this growing demand. The type of food and set up depends entirely on the price agreed upon. Outdoor catering includes catering for functions such as marriages, parties and conventions.

### **Retail Store catering**

some retail stores, apart from carrying on their primary activity of retailing their own wares, provide catering as an additional facility. This type of catering evolved when large departmental stores wished to provide food and beverages to their customers as a part of their retailing concept. It is inconvenient and time consuming for customers to take a break from shopping, to have some refreshments at a different location. Thus arose the need for some sort of a dining facility in the retail store itself. This style of catering is becoming more popular and varied nowadays.

### **Club Catering**

Club catering refers to the provision of food and beverages to a restricted member clientele. Some examples of clubs for people with similar interests are turf clubs, golf clubs, cricket clubs etc. The service and food in these clubs tend to be of a fairly good standard and are economically priced.

Night clubs are usually situated in large cities that have an affluent urban population. They offer entertainment with good food and expensive drinks.

### **Welfare Catering**

The provision of food and beverages to people to fulfil a social obligation, determined by a recognized authority, is known as welfare catering. This grew out of the welfare state concept, prevalent in western countries. It includes catering in hospitals, schools, colleges, the armed forces and prisons.

### **Industrial Catering**

The provision of food and beverages to 'people at work,' in industries and factories at highly subsidised rates is called industrial catering. It is based on the assumption that better fed employees at concessional rates are happy and more productive. Catering for a large workforce may be undertaken by the management itself, or may be contracted out to professional caterers. Depending on the choice of the menu suggested by the management, catering

contractors undertake to feed the workforce for a fixed period of time at a predetermined price.

### **Leisure-Linked Catering**

This type of catering refers to the provision of food and beverages to people engaged in 'rest and recreation' activities. This includes sale of food and beverages through different stalls and kiosks at exhibitions, theme parks, galleries and theatres. The increase in the availability of leisure time and a large disposable income for leisure activities has made it a very profitable form of catering.

### **TYPES OF CATERINGS**

There are two main types of catering on-premises and off-premises catering that may be a concern to a large and small caterer. On-premise catering for any function - banquet, reception, or event - that is held on the physical premises of the establishment or facility that is organizing / sponsoring the function. On-premise catering differs from off-premise catering, whereby the function takes place in a remote location, such as a client's home, a park, an art gallery, or even a parking lot, and the staff, food, and decor must be transported to that location. Off-premise catering often involves producing food at a central kitchen, with delivery to and service provided at the client's location. Part or all of the production of food may be executed or finished at the location of the event.

Catering can also be classified as social catering and corporate (or business) catering. Social catering includes such events as weddings, bar and mitzvahs, high school reunions, birthday parties, and charity events. Business catering includes such events as association conventions and meetings, civic meetings, corporate sales or stockholder meetings, recognition banquets, product launches, educational training sessions, seller-buyer meets, service awards banquets, and entertaining in hospitality suites.

### **On-Premise Catering**

All of the required functions and services that the caterers execute are done exclusively at their own facility. For instance, a

caterer within a hotel or banquet hall will prepare and cater all of the requirements without taking any service or food outside the facility. Many restaurants have specialized rooms on-premise to cater to the private-party niche. A restaurant may have a layout strategically designed with three separate dining rooms attached to a centralized commercial food production kitchen. These separate dining rooms are available at the same time to support the restaurant's operation and for reservation and overflow seating. In addition, any of the three dining rooms may be contracted out for private-event celebrations and may require their own specialized service and menu options. Other examples of on-premise catering include hospital catering, school, University/ college catering.

### **Off-Premise Catering**

Off-premise catering is serving food at a location away from the caterer's food production facility. One example of a food production facility is a freestanding commissary, which is a kitchen facility used exclusively for the preparation of foods to be served at other locations. Other examples of production facilities include, but are not limited to, hotel, restaurant, and club kitchens. In most cases there is no existing kitchen facility at the location where the food is served. Caterers provide single-event foodservice, but not all caterers are created equal. They generally fall into one of three categories:

#### **Party Food Caterers:**

Party food caterers supply only the food for an event. They drop off cold foods and leave any last-minute preparation, plus service and cleanup, to others.

#### **Hot Buffet Caterers:**

Hot buffet caterers provide hot foods that are delivered from their commissaries in insulated containers. They sometimes provide serving personnel at an additional charge.

### **Full-Service Caterers:**

Full-service caterers not only provide food, but frequently cook it to order on-site. They also provide service personnel at the event, plus all the necessary food-related equipment—china, glassware, flatware, cutleries, tables and chairs, tents, and so forth. They can arrange for other services, like décor and music, as well. In short, a full-service caterer can plan and execute an entire event, not just the food for it.

### **CATERING SEGMENTS**

Catering management is executed in many diverse ways within each of the four segments. The first, commercial segment, traditionally considered the profit generating operation, includes the independent caterer, the restaurant caterer, and the home-based caterer. In addition, hotel / motel and private club catering operations are also found in this category.

#### **FOOD SERVICE CATERING INDUSTRY**

Military

Segment

Commercial

Segment Non-commercial Segment

1. Military

Functions

2. Diplomatic

Functions

1. Independent

Caterers

2. Hotel / Motel

Caterers

3. Private Clubs

4. Restaurant /

Catering Firms

1. Business / Industry Accounts

2. School Catering

3. Health Care Facilities

4. Transportation Catering (in-flight catering)

5. Recreational Food Service

- (amusement and theme parks,  
conference and sport arenas)
6. College and University Catering
  7. Social Organizations (fraternal  
and social clubs)

## **CATERING INDUSTRY**

The food service industry (catering industry in British English) encompasses those places, institutions and companies that provide meals eaten away from home. This industry includes restaurants, schools and hospital cafeterias, catering operations, and many other formats, including 'on-premises' and 'off-premises' caterings.

Catering is a multifaceted segment of the food service industry. There is a niche for all types of catering businesses within the segment of catering. The food service industry is divided into three general classifications: commercial segment, noncommercial segment, and military segment. Catering management may be defined as the task of planning, organizing, controlling and executing. Each activity influences the preparation and delivery of food, beverage, and related services at a competitive, yet profitable price. These activities work together to meet and exceed the customer's perception of value for his money

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