



Co-funded by the
Erasmus+ Programme
of the European Union

“Caterers On The Run”
2019-1-RS01-KA202-000847



CATERERS ON THE RUN



STREDNÁ ODBORNÁ ŠKOLA
Pod Bânošom




AGRUPAMENTO DE
ESCOLAS DE BARCELOS



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BASIC PROJECT DATA

CONTRACT NUMBER: 2019-1-RS01-KA202-000847

PROJECT TIMEFRAME:

01.10.2019 – 31.08.2022

The end of the project was planned for September 30th, 2021, but due to Covid pandemics, it was extended

PROJECT BUDGET: 71.168 €



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НОСИЛАЦ И ПАРТНЕРИ ПРОЈЕКТА LEADIG ORGANISATIONAND PARTNERS

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Партнерске установе: “Stredna odborna škola Pod
Banošom”
Banska Bistrica, Slovakia, and
“Agrupamento de Escolas de
Barcelos” Portugal



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Training

“Cooking and Service Aspect of Catering Service”

July 5th 2021- July 10th 2021

Secondary School of Economics,
Sombor

- The aim of the training “Cooking and service aspects of catering service” is enabling participants to prepare, cook and serve food typical of catering service.

Outcomes:

training participants will be able to:

- Explain the notion of catering
- Differentiate restaurant and catering service
- Differentiate between different types of catering services
- Name equipment and appliances used in catering
- Explain the HACCP standard
- Prepare catering for different types of events
- Explain methods of serving beverages at a catered event

The notion of catering

- *catering* - to serve, to provide food and drink
Catering entails preparation, distribution and service of food as per client's wish at a chosen location, in an establishment or outside it, i.e. on a location of client's choice.



IMPERIAL FEAST-CATERING IN CHINA 4TH CENTURY B.C.



**CATERING PREPARED BY SLAVES IN ACNEINT
EGYPT**



**PHARAOH RAMSES THE THIRD'S BAKERY NAD
KITCHEN**

THE ROMAN EMPIRE





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- Laws and regulations regarding catering were brought in the 14th and the 15th century in Germany. In 1778 Caesar Cranshell organized a ball which was the first major catering event on the occasion of the inauguration of the British general William Howe



- *After the French Revolution, when the need for serving food and drinks was on the rise, gastronomists found a new way of selling their services to the aristocrats and the first restaurants were opened (circa 1799)
- * 1822 restaurant “Sobrino de Botin” offers catering services



**THE FIRST ADVERTISEMENT RELATED TO CATERING,
LATE 19TH CENTURY, ENGLAND**

Wholesale and Retail Ice Cream Manufacturer.

J. L. LEGEIN,

TAKES FULL CHARGE, FURNISHES REFRESH-
MENTS AND SERVICE.

Also caters for Lodges, Kettledrums, Balls,
Dinners, Card and other Small Parties.

CATERER,

Wedding Collations a Specialty.

38 WEST STATE ST.,

Formerly Chef de Cuisine
Massasoit House.

SPRINGFIELD, MASS.

Best of References.

TELEPHONE No. 6-2.

**THOMAS C. HILL'S
ICE CREAM & DINING-ROOMS**

No. 11 Greene St., above State, Trenton, N. J.

FANCY CAKE BAKER.

Dealer in Fine French Confectionery.

PARTIES AND FAMILIES SUPPLIED WITH
CAKES, ICE CREAM, WATER ICES, &c., &c.

THE FIRST DELIVERY MENU(forerunners of fast food chains: KFC, Mc Donalds, Burger King...)

FOOD AND PIZZA TO GO FREE DELIVERY

WEEKDAYS & SATURDAYS 5 P.M. TO 12 P.M.
SUNDAY 3 P.M. TO 10 P.M.

Phone HO 9-3909

MINIMUM ORDER \$1.50

**For 20 Years, First in Southern California
for real PIZZA, a Casa D'Amore Specialty**

	Small	Medium	Large
PIZZA WITH CHEESE.....	1.05	1.35	1.75
PIZZA CHEESE MARINARA	1.15	1.45	1.85
PIZZA CHEESE WITH MUSHROOMS	1.40	1.80	2.40
PIZZA WITH CHEESE AND ANCHOVIES	1.35	1.65	2.10
CASA D'AMORE SPECIAL..	1.75	2.25	2.95
Mushrooms, Cheese, Sausage, Peppers, Ground Meat, Onions and Tomatoes			
HALF AND HALF CHEESE & ANCHOVIES....	1.25	1.55	2.05
CHEESE AND SAUSAGES....	1.55	1.85	2.45
CALZONE IMBOTTITO	2.75		3.50

GARLIC TOAST35

Spaghetti

FETTUCCINE ALFREDO	1.75
LINGUINE MARINARA	1.25
LINGUINE WITH CLAMS, RED OR WHITE SAUCE.....	1.75
SPAGHETTI WITH MARINARA SAUCE	1.25
SPAGHETTI WITH CHICKEN LIVERS	1.60
SPAGHETTI WITH OLIVE OIL & GARLIC	1.20
SPAGHETTI WITH TOMATO SAUCE	1.10
SPAGHETTI WITH MEAT SAUCE	1.25
SPAGHETTI WITH MUSHROOM SAUCE	1.55
SPAGHETTI WITH BUTTER	1.10
SPAGHETTI WITH MEAT BALL	1.45
RAVIOLI WITH MEAT SAUCE	1.20
RAVIOLI WITH MEAT BALL, MEAT SAUCE	1.45
RIGATONI WITH RICOTTA	1.60
GNOCCHI	1.35
HALF SPAGHETTI & HALF RAVIOLI	1.40
HOME MADE RAVIOLI WITH RICOTTA	1.35
FETTUCCINE ALFREDO	1.75
SPECIAL — EVERY DAY	
LASAGNE IMBOTTITE	1.35

Special Plates

Side Order Spaghetti, Tomato Sauce, Included

VEAL SCALOPPINE WITH MUSHROOMS	2.25
VEAL CUTLET PARMIGIANA	1.95
EGG PLANT PARMIGIANA	1.85
BRACIOLA	1.90
CHICKEN CACCIATORA	2.15
CHICKEN WITH MUSHROOMS	2.25
HALF BROILED CHICKEN	1.90
VEAL CACCIATORA WITH GREEN PEPPERS	1.95
FRESH JUMBO SHRIMPS CREOLE	2.20
SHRIMPS A LA MARINARA	2.20
LOBSTER TAIL FRA DIAVOLO	2.95
CHEESE OMELETTE	1.35
MUSHROOM OMELETTE	1.55
YOUNG MILK FED CHICKEN A LA MARSALA, WITH RAVIOLI, MEAT SAUCE AND GREEN SALAD	2.15
FRIED CHICKEN, FRENCH FRIED POTATOES	1.95
FRIED SHRIMP, FRENCH FRIED POTATOES	1.90

VEAL SCALOPPINE FRANCESE WITH SIDE
OF SPAGHETTI, MEAT SAUCE..... 2.25

RESTAURANT IS OPEN FROM 12 NOON TO 2:30 A.M.

differences between restaurant and catering service



DIFFERENCES

- **Venue**

(While restaurants are establishments built and equipped specifically for providing classic catering service, catering services can be provided outside the restaurant at various venues outside the restaurant.)

- **Staff**

(Restaurants usually have the restaurant manager, head waters, bussers, waiters and bartenders (in more prominent establishments), and other servers, while catering services usually have managers and servers.)

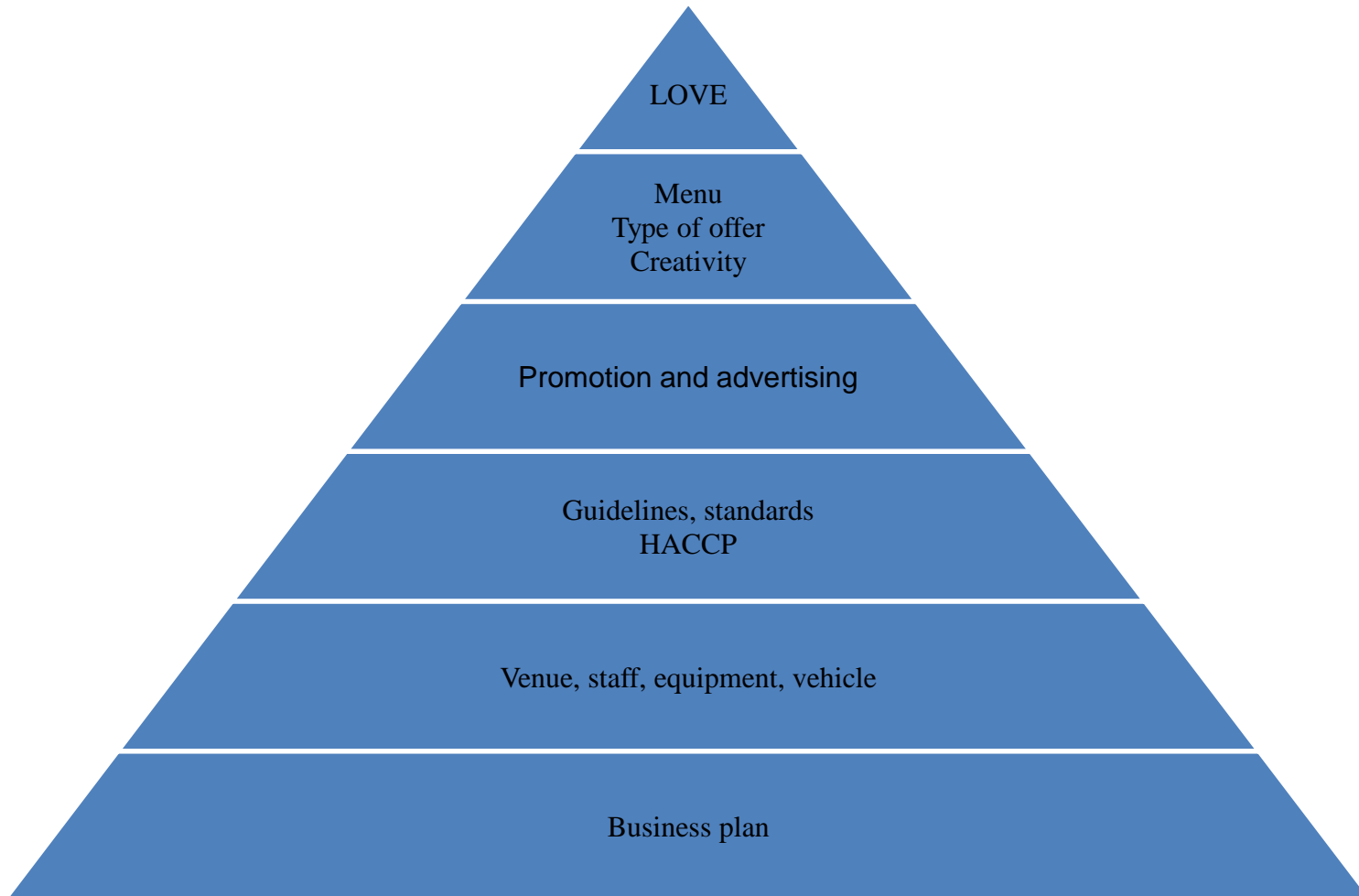
- **Paraphernalia**

(In the caterings service, guests are not given the menu, drinks menu or wine lists, which are typical of restaurants. The offer in catering service is unique and pre-agreed with the client.)

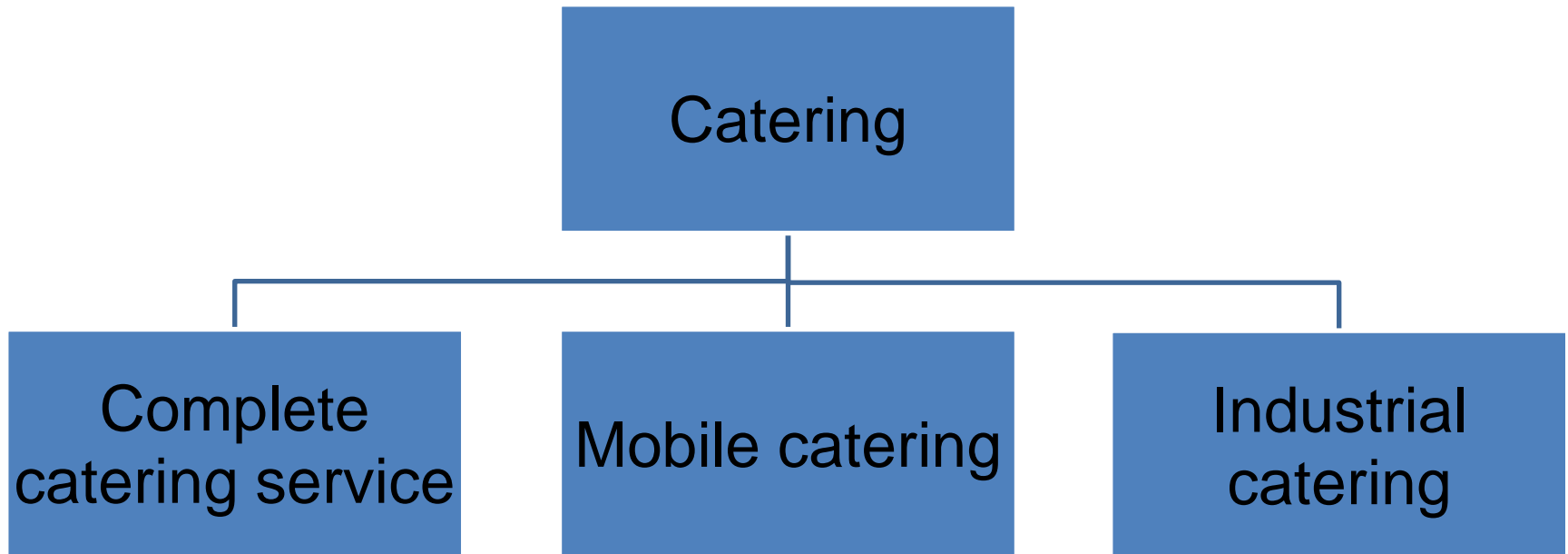
- **Method of service**

Types of service (French, English, Viennese, American or Russian) are not present in catering. .

STEPS...



TYPES OF CATERING SERVICE



COMPLETE CATERING SERVICE



This type of catering service is usually provided for various celebrations, business lunches, dinners and social events. The provider of the service helps the client in planning g the menu, decoration and the entertainment. Chefs, servers and bartenders are hired for these kinds of celebrations. This type of catering service is charged per guests. .

WEDDING CATERING







A wedding menu



- COLD APPETIZERS:
BRESAOLA, SMOKED PORK NECK FILLET, SMOKED SALMON, YOUNG AND MATURE CHEESES
- WARM APPETIZERS
SPINACH CROQUETTES, OCTOPUS KEBABS, STUFED MUSHROOMS, DEEP-FRIED BREADED PANCAKE, AROMATIC BAKED POTATOES
- SALADS
SEASONAL SALAD (TOMATO, CUCUCMBER, POTATO)
BELL PEPPERS IN SOUR CREAM
- MAIN COURSES
BEEF MINCE KEBAB, CHICKEN ROULADE, SMOKED HOMEMADE SAUSAGES, TURKEY AND PASTA BAKE
- BREAD AND BREAD ROLLS
- DESSERTS
PROFITEROELS, FRESH SEASONAL FRUIT, CHOCALTE CAKE
- BEVERAGES
APERITIFS, WINE, BEER, SOFT DRINKS, WATER, COFFEE, CHAMPAGNE, COCKTAILS

COMPANY DAY/ CONFERENCES



COCKATIL PARTY CATERING



Menu- children birthday



- Ham and cheese toast sandwiches
- Sesame coated chicken sticks
- Mini cheeseburgers and pizza
- Tortillas
- Canapés
- Cheese and spinach pies
- Deserts

(cupcakes, macaroons, cake pops, muffins, ice-cream)

Desserts for children





CANAPÉS

- Canapés are at type of cold appetizer.
- The base- pastry, puff pastry, savoury pastry baskets, wafers, toast and crackers
- Spread – butter, cream cheese, mustard, mayonnaise pate, caviar
- Filling – different food is used as a filling: fish (salmon, anchovies), meet pieces, or i vegetarian varieties grilled, blanched or fresh vegetables and fruit



Types of canapés



MOBILE CATERING:

In this type of catering, the service provider travels from one place to another. These are mostly busy locations outside building sites or companies, festivals, concerts and similar events, where vendors can sell sandwiches, hamburgers and cold and hot beverages. Offer and opening hours depend on the clients.









Mobile catering between the two world wars

INDUSTRIAL CATERING



RAILWAY CATERING



Orient Express in 1926



Airline catering

The first food ever to be served in an aeroplane was on a flight from London to Paris.





One of the largest catering companies in the world, Fly Emirates



Economy



First class



EQUIPMENT USED IN CATERING



Notion and types

- Equipment entails all necessary tools which are used in providing professional and timely, economic and sophisticated service.
- Coffee machines (espresso i filter coffee)
- Food warmers
- Cup warmers
- Refrigerators
- Ice machines
- Ice crushers
- Beer taps
- Refrigerator display cases
- Blenders
- Commercial juicers
- Thermal boxes (insulated boxes)
- Thermal serving dishes
- Thermal trolley
- Cereal dispensers, cold and hot beverage dispensers
- Bain-marie pots
- Melamine dishes

Large catering appliances



Thermal boxes and trolleys



Cooking equipment

Range



Oven



Deep fryer



Griddle



Char-grill



Steamer



Sous vide equipment



Salamander



Bain-marie pots





Plate warmer



Beer tap



Cup warmer



Instant coffee mixer



Blender



Fruit juicer

Инвентар у служби кетеринга

- Textiles: Table cloths, runners, napkins, chair coverings, drapes...
- Crockery –central plates, soup bowls, main dish plates, dessert and bread plates,
- Utensils (for different types of meat nad fish, for desserts and ice-creams.)
- Vases, candlesticks..







Champagne Bowl



Conical Colander



Conical Bowl



Food Container



Casserol + 4
Pasta Separator



Asparagus Steamer



Food Carrier



3 Tier Steamer



GN Pan Trolley



Glass Rack



Open Rack



Compartment Plate
& Tray Rack



Cutlery Basket



Rack Dolly



Condiment Holder



Bar Mat



Bar Caddy



Salt & Sugar Glass Rimmer



Beverage Tumblers



Bottle Opener With Vinyl



Pourers



Pitcher



Cocktail Shaker



Tongs



Food Storage
Container



Ingredient Bin



Plate Rack



Serving at a catered event



Serving beverages



- Spirits (brandy, campary, vermouth, lquers)
- Soft driks (sodas, lemonase, fruit juices, water Безалкохолна пића)
- Beverages accompanying food (white and red wine, champagne, cognac)
- Trays are lined with filled (colour and size of glasses)
- Guests help themselves
- If guests have glasses, they re not to be offered drinks
- Being kind..

TASK

Participants of the training need to come up with a traditional menu typical of their country for the catered event of their choice.





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Thank you!



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