



Catering Business

Academic and Employability Skills

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Introduction

Today I will discuss about my plan to get the job I want in future.

- Why Catering Business?

-Skills required

- Which skills I already have

-Which skills do I need to improve in order to be successful

- What to expect ?



Why Catering Business ?

Skills Required

According to (AGCAS editors ,2021) and Targetjobs.co.uk :

- Strong communication and Interpersonal skills
- Time management
- Tact and diplomacy
- Team working skills
- Ability to lead and motivate staff
- Ability to work under pressure
- Leadership
- Customer-facing experience

Skills Required



Skills that I don't have



Skills I need to improve



- Appreciate customer expectations and business needs
- Determination to improve standards and profitability

- Problem solving
- Decision making
- Administrative ability and IT literacy
- Numeracy and financial skills

Responsabilites and Salary

Responsabilities :

- Oversee facility management, e.g. verify event bookings and resource and staff allocation
- Plan promotions,new initiatives and contribute to business growth
- Employee and customer issues keep abreast of industry trends and developments, such as menus or trends in consumer tastes.

Salary:

- As a catering manager you can earn between £22,000 up to £45,000.
- Heads of catering and operations managers can earn in excess of £50,000 per year.

Qualifications

- Some of the qualifications I will need to achieve my career goals :
- Business and Management Course
- Culinary arts or culinary management
- Food science and technology
- Hospitality management
- Hotel and catering management.



What To Expect?

In larger organizations, work is usually done in an office, although you can expect to spend some time working in busy restaurants and kitchens.

A catering manager/Director may be responsible for catering at just one location, or may have overall responsibility for multiple locations .

This role is physically demanding and the pressure to consistently deliver excellent service can be challenging.

As a catering manager, you are responsible for meeting customer expectations and ensuring that food and hygiene standards are met. We also :

- recruit and manage staff
- plan menus,
- work on budgets and financial targets.

SWOT Analysis

STRENGTHS :

- 1) Focused
- 2) Variety of Menus
- 3) Taking Initiative
- 4) Dedication



STRENGTH

Weakness:

- 1) Impatience
- 2) Persistent
- 3) Perfectionist
- 4) Bad reviews



Opportunities:

- 1) Expand new locations
- 2) Monitor food quality and customer service reviews to prevent bad reviews



Threats:

- 1) Competitors
- 2) Financing gaps



References :

- AGCAS EDITORS(2021) www.prospects.ac.uk
- www.targetjobs.co.uk

