Catering: styles, tastings and dietary planning

05 · Vendors & Entertainment · about 12 minutes

Plated, family, buffet, stations, cocktail. Tasting etiquette, dietary codes on the seating chart, and the quantity calculator.

Before you start

The event you are applying this to (real or the running gala example):

Date · guests · budget envelope:

Work through the objectives

1. Choose a service style for the room and timing

2. Run a tasting

3. Plan dietary needs with codes

Apply it: three decisions for your event

DECISION	WHAT YOU CHOSE AND WHY	OWNER / BY WHEN

Check your understanding

Family style needs

Dietary codes belong

Answers are on the lesson page after you take the quiz.

One line to remember