

Culinary Arts Catering Services

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Why We Offer Catering Services

Catering services are done by the Culinary Arts class to give students real life, hands on catering experiences with food production in large quantities and customer service.

They are used to help generate revenue for the Culinary Arts program, as well as marketing and PR purposes.

Why Catering Services May Be Declined

While the revenue generated by completing catering events is nice, there are occasions that do not hold educational benefits for our students.

Ex: Events requiring preparation outside of culinary lab hours.

Catering Etiquette

* Do's

- * Request catering 14 business days prior to event date
- * Turn in final headcount 7 days prior to your event
- * Email Saffron@tollestech.com to request services
- * Wait for response then complete the attached event info sheet
- * Make sure approved PO is in place before event date

* Don'ts

- * Request catering events verbally or by e-mailing chef
- * Request full service catering on Sat. or Sun.
- * Expect catering services without an approved PO (unless personally purchasing)

This presentation is to help everyone understand
Tolles Culinary Arts catering procedures.

We would like to thank you for your business and
consideration when looking for catering services!

THANK YOU!

Saffron & Tolles Culinary Arts