

Event Catering - 1

Chapter 7 of *Successful Event Management* addresses Event Logistics & Supplies, plus the actual catering at events.

FIGURE 7.9 Further considerations in food and drinks services

- Have licences for alcohol and food sales (e.g. from stalls) been applied for, and given?
- Is there sufficient space for food, drink and equipment storage, preparation and service?
- Are these areas easily accessible, do they have the necessary utilities and comply with hygiene regulations?
- What are the set-up, opening, closing, and departure times?
- What cleaning and clearing arrangements are there?
- Are there selection criteria for a mix of catering providers, and what arrangements are there for them to pay for their concession, pitch or stall area?

Having read the relevant sections, have a look at this *BBC* videoclip, about the [2008] *Lord Mayor's Banquet*, London:

BBC Learning Zone: "Preparation For The Lord Mayor's Banquet" videoclip

Click here:

<http://www.bbc.co.uk/learningzone/clips/preparations-for-mayors-banquet/7251.html> [0:00-02:01]

You can see how the *Kitchen Brigade* approached the event:

- 700 guests
- 200 staff
- 15 hour-days, over the weekend, in preparation
- as the banquet is on a Monday, the markets were all closed on the day before
- the beef is from the *Prince of Wales'* herd, on the North of Scotland
- three courses were served and eaten, in an hour

Having looked at the *BBC* videoclip and read the relevant sections of *Successful Event Management*:

- where did you see project-planning helping / hindering the process
- how seamlessly did the regular and the temporary staff seem to be gelling, as a team ?
- how might the blend of staff and machinery help / hinder the process ?
- what did you think of issues such as space-planning, Health & Safety, Hygiene, *etc.* ?
- how typical and transferable are the critical elements that you saw, to other events ?