BLACKBIRD FOR TRAINING

Comprehensive Catering Services: From Concept to Execution

21 – 25 December 2026
Baku (Azerbaijan)



Comprehensive Catering Services: From Concept to Execution

Ref: 321785_170969 **Date:** 21 – 25 December 2026 **Location:** Baku (Azerbaijan) **Fees:** 5200 GBP

Why This Course

The catering industry demands more than just culinary talent—it requires expertise in menu planning, event management, customer service, and business operations. This intensive 1-week program is designed for aspiring and current catering professionals seeking to elevate their skills and succeed in a competitive market. Participants will gain a practical, hands-on understanding of all aspects of catering, from food preparation to running a profitable catering business.

What You'll Learn and Practice

By participating in this course, you will:

- Master essential culinary techniques tailored for catering operations.
- Develop professional menus and refine food presentation for various event types.
- Plan and manage events efficiently, from logistics to staffing.
- Understand the business and financial aspects of running a successful catering operation.
- Apply effective marketing strategies and deliver exceptional customer service.

Program Flow

Day 1: Introduction to Catering and Culinary Foundations

- Overview of the catering industry and career opportunities
- Essential culinary techniques for catering professionals
- Food safety, sanitation practices, and hygiene standards
- Introduction to menu planning and basic recipe scaling

Day 2: Advanced Culinary Techniques and Menu Development

- Scaling recipes for large-scale events
- Food presentation and plating techniques
- Creating menus for different types of events
- Addressing dietary restrictions and special accommodations



Day 3: Event Planning and Management

- Event logistics and creating effective timelines
- Staffing, personnel management, and coordination
- Equipment, rentals, and on-site/off-site considerations
- Problem-solving during live events

Day 4: Business Operations and Financial Management

- Pricing strategies, cost control, and profitability analysis
- Marketing, client acquisition, and brand building
- Legal, licensing, and regulatory requirements
- Financial planning, budgeting, and operational management

Day 5: Customer Service and Practical Application

- Delivering outstanding customer service
- Client consultations, contracts, and relationship management
- Crisis management and problem-solving on the job
- Practical catering simulation exercise

Training Methodology

This program combines technical expertise with hands-on learning to ensure real-world relevance:

- Interactive culinary workshops and food preparation demonstrations
- Practical event planning exercises and role-playing scenarios
- Group discussions on business strategy, marketing, and client management
- Simulation exercises replicating real catering events

Beyond the Course

Participants will leave the program able to:

- Create a professional catering business plan.
- Develop a signature menu suitable for diverse event types.
- Design and manage efficient event operations.
- Implement marketing strategies to attract and retain clients.
- Deliver exceptional customer experiences while maintaining high operational standards.

