1. If planning a ____________ event, use a full-service catering company.

2. What does full-service catering mean?

3. In owning your own business, you need ______________ in many different areas.

4. To be a financial officer, you need to have a ____________ education.

5. Every business does things ________________.

6. The advice of the chef is: Be willing to start at the ____________,
   and you have to wear a lot of different ____________.

7. Many caterers work out of their own ________________.

8. To learn the “art” of cooking, you need a ________________.

9. Why would you consider a catering career?
Teacher’s Answer Key

1. If planning a _____large_____ event, use a full-service catering company.

2. What does full-service catering mean?
   The caterer furnishes food, equipment, tables and chairs, tents, etc.

3. In owning your own business, you need _____experience_____ in many different areas.

4. To be a financial officer, you need to have a _____formal_____ education.

5. Every business does things _____differently_____.

6. The advice of the chef is: Be willing to start at the _____bottom_____.
   and you have to wear a lot of different _____hats_____ (do different jobs).

7. Many caterers work out of their own _____homes_____.

8. To learn the “art” of cooking, you need a _____passion_____ (a love for food).

9. Why would you consider a catering career? _____Answers will vary_____.