



Welfare Catering

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The provision of food and beverages to people to fulfil a social obligation, determined by a recognised authority, is known as welfare catering. This grew out of the welfare state concept, prevalent in western countries. It includes catering in hospitals, schools, colleges, the armed forces and prisons.

Welfare Catering is mainly about providing food at minimal costs. It does not serve the purpose of generating revenue. This kind of establishment does not promote a lucrative food menu. They mostly follow a Cyclic Menu that is good enough to fulfil the nutritional requirements of the customer.

Industrial Catering

The provision of food and beverages to ‘people at work,’ in industries and factories at highly subsidised rates is called industrial catering. It is based on the assumption that better fed employees at concessional rates are happy and more productive. Catering for a large workforce may be undertaken by the management itself, or may be contracted out to professional caterers. Depending on the choice of the menu suggested by the management, catering contractors undertake to feed the workforce for a fixed period of time at a predetermined price.



Institutional Catering

The provision of food and beverages to 'students in schools or colleges' at highly subsidised rates is called institutional catering. It is the responsibility of the institutes to provide the students with a complete balanced diet. This kind of catering establishment may be under taken by the management itself or may be contracted out to professional caterers. The food menu in this type of establishment is cyclic and is mostly based on the seasonal availability of ingredients. The concept is not to earn revenue but to serve their own social responsibility.

Travel Catering

The provision of food and beverages to passengers, before, during and after a journey on trains, aircraft and ships and in buses or private vehicles is termed as transport catering. These services may also be utilised by the general public, who are in the vicinity of a transport catering unit. The major forms of modern-day transport catering are airline-catering, railways catering, ship catering and surface catering in coaches or buses which operate on long distance routes.

Airline Catering

Catering to airline passengers on board the air craft, as well as at restaurants situated at airport terminals is termed as airline catering. Modern airports have a variety of food and beverage outlets to cater to the increasing number of air passengers. Catering to passengers en route is normally contracted out to a flight catering unit of a reputed hotel or to a catering contractor or to the catering unit operated by the airline itself as an independent entity.



Railway Catering

Catering to railway passengers both during the journey as well as during halts at different railway stations is called railway catering. Travelling by train for long distances can be very tiring; hence a constant supply of a variety of refreshment choices helps to make the journey less tedious. On-board meal services are also provided on long distance trains.

Ship Catering

Ship catering is catering to cargo crew and passenger ship passengers. Ships have kitchens and restaurants on board. The quality of service and facilities offered depends on the class of the ship and the price the passengers are willing to pay. There are cruises to suit every pocket. They range from room service and cocktail bars to specialty dining restaurants.