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Proposals and Strategies for Women Entrepreneurs

ECO-CATERING

Prepared by: MAD for Europe

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What is Eco-Catering?

Eco-Catering is a form of service that seeks to minimize the environmental impact by establishing sustainable practices, so environmentally friendly and socially responsible. And at the same time it is profitable, transforming it into a sustainable business.



DIFFERENTS TYPES OF CATERING

- 1- **Mobile Catering** (Services to specific locations)
- 2- **Take Home orders** (In your own house)
- 3- **Door to door** (For you and your guests to enjoy)
- 4- **Special Events Catering** (For a special celebration)
- 5- **Business Catering** (Menus for business meetings, training sessions and other business functions)
- 6- **Industrial Catering** (airlines, schools, hospitals and other institutions)

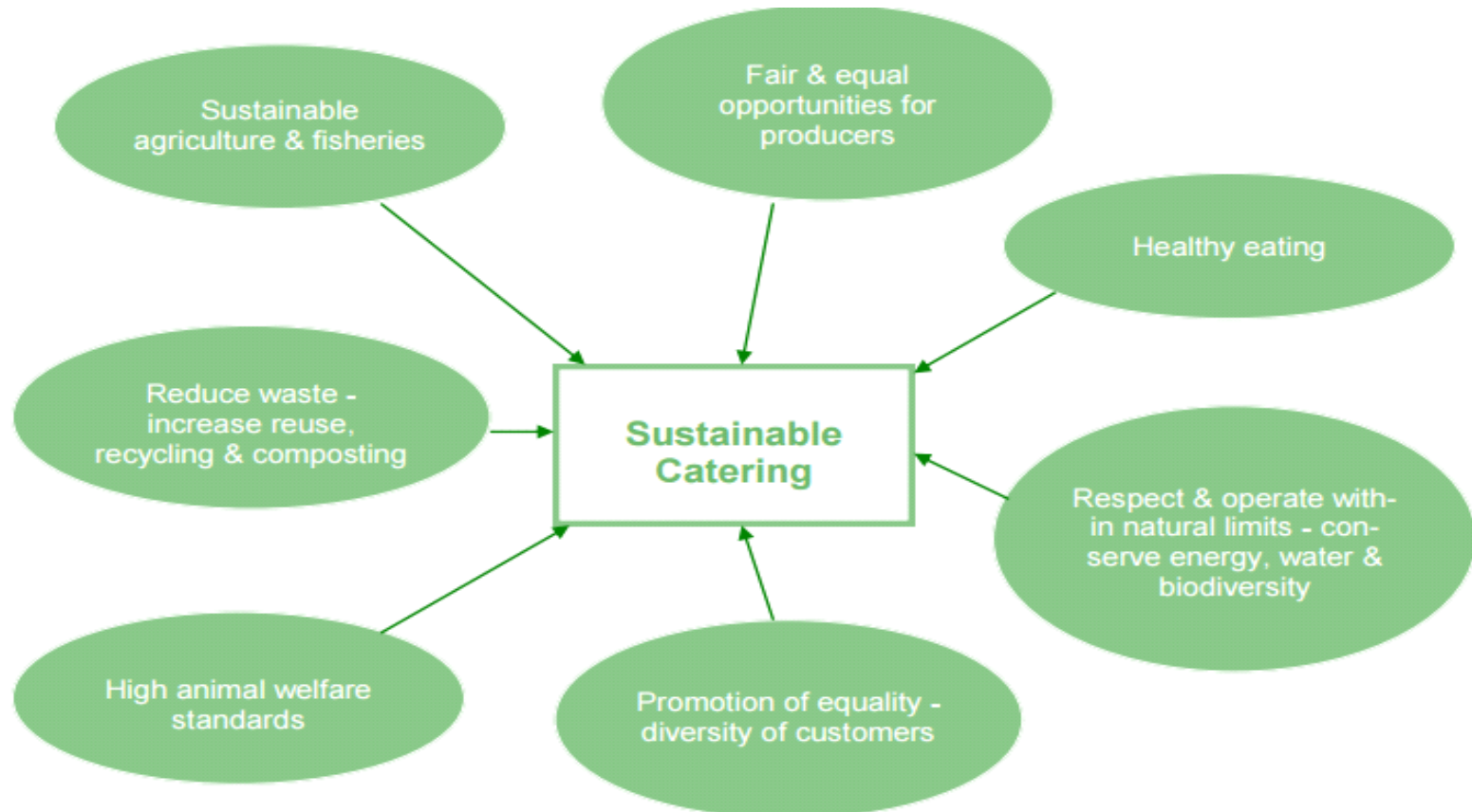


Benefits of eco-catering

- **Sustainability**
- **Reduce energy and Green house gas emissions**
- **Natural products without additives**
- **Health Benefits**
- **Reduce costs**
- **More and more people interested in Healthy food**



Benefits Scheme Ecocatering



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MORE BENEFITS

- REDUCE ENERGY & GREENHOUSE GAS EMISIONS
- In food preparation
- In purchasing equipment
- In food selection and storage
- COSERVE WATER
- In food preparation
- In purchasing equipment
- In food selection
- REDUCE WASTE
- In menu Planning
- In food preparation



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How to start an Eco-Catering Business from Home

- Acquire the necessary skills
- Choose a Business Name for your Catering Business
- Create a Menu
- Decide the type of food you will cook
- Test your dishes
- Write a catering business plan
- Look for a good location to rent
- Set up a website

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Start-up Investment for an Eco- Catering Business

- Low – €1,000
- (Working from your own kitchen using client's down payment as start-up)

- High – €75,000
- (Outfitting a professional kitchen)



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Gracias!

Gregorio Garcia-Solans
Project Coordinator
Katia Maccarone
Project Manager

MAD for Europe
Calle Monte Esquinza 39, 4ºE
28010, Madrid, España
Info@madforeurope.org

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