CATERING PROJECT.

IT'S ALL IN THE DETAILS.

UNSW SYDNEY
CBD & KENSINGTON

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Catering Safe with Catering Project

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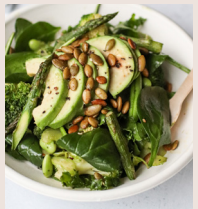
Adapting to the Times

SECTION 01



ADAPTING TO THE TIMES

At Catering Project, our client satisfaction and safety is our priority and given the current global situation, we present you piece of mind to safeguard you and minimising the risk of Covid19.

Inside our production kitchen the health and safety of our staff and clients is always our top priority. While the overall risk in Australia of contracting COVID-19 in the community remains low, we are taking revised steps to prepare and enhance everyone's protection.

We want you to be aware that we maintain the highest level of hygiene and cleaning practices in our kitchen in accordance with Australian Food Standards and HACCP requirements.

We are closely following all advice received from Australian medical authorities, as well as the World Health Organisation, regarding precautions that are needed to minimise risks related with COVID-19.

We have increased training with food handling staff including practicing proper hand washing and sanitising procedures, cough etiquette and staying home if they are unwell or unsure.

Adapted Delivered Catering & Events

SECTION 02

Our new menu of individually packed boxes have been specially designed to help you and your business maintain social distancing at your next catering or event.

Perfectly portioned to give your guests a nourishing and well-balanced morning or afternoon tea offering.

The range features some of our old favourites like our infamously healthy salad rolls, sandwiches and salads. Newly added boxes include the ‘working lunch’ bento boxes and individual hot meals perfect for your next conference or meeting.

BENTO LUNCH FOR ONE

SALMON & HEIRLOOM ROASTED VEGETABLES (LEFT) BEEF LASAGNE (BOTTOM) PASTA SALAD (RIGHT)

Our range of entertaining platters have been designed by our chefs to help you impress your clients or guests.

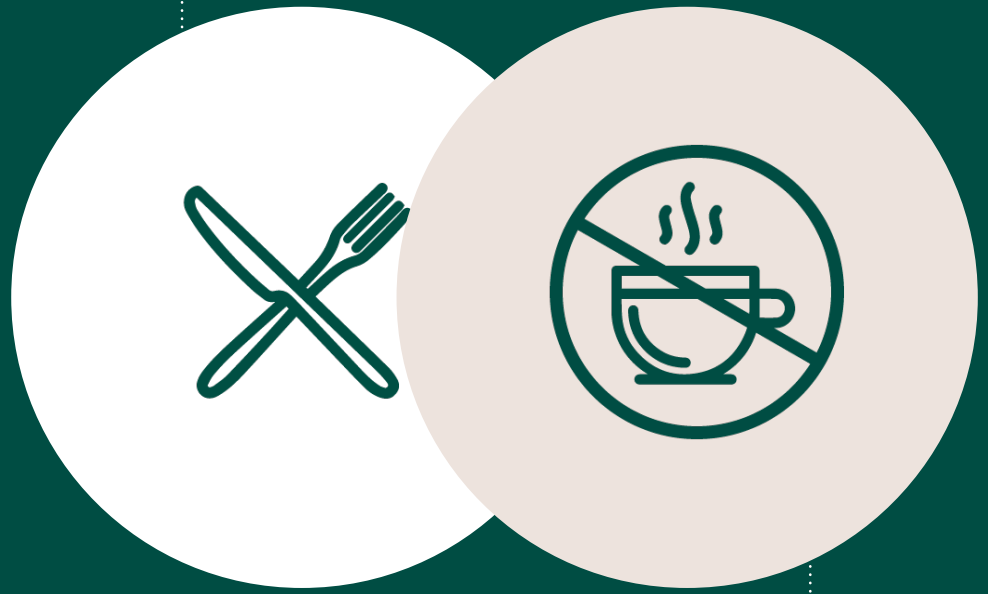
Featuring a perfect mix of savoury and sweet, our platters will have your guest coming back for more. Choose the catering style that suits your meeting, event or occasion.

Individually bottled, our cold pressed juice menu includes a range of flavours to suit your needs.

What You Need to Know

SECTION 03

CATERING PROJECT WILL USE DISPOSABLE FOOD SERVICE ITEMS INCLUDING UTENSILS AND DISHES, ENSURING ADEQUATE SUPPLIES TO MINIMISE SHARING OF HIGH TOUCH MATERIALS TO THE EXTENT POSSIBLE.



SELF-SERVICE STATIONS SUCH AS BUFFETS, COFFEE & TEA STATIONS AND GRAZING STATIONS HAVE BEEN SUSPENDED UNTIL FURTHER NOTICE ***COFFEE & TEA SERVICES ARE SUBJECT TO AVAILABILITY (CBD CAMPUS ONLY)**

The number of people allowed inside indoor venues will be determined by the ‘one person per 4 square metre’ rule, with no upper limit. This includes function centres. *All activity must be seated only.*

- At times where you or your clients need to be closer than 1.5 metres apart, ensure the time spent in close contact is minimised with particular focus on minimising face-to-face close contact to less than 15 minutes
- Self-service stations such as buffets, coffee & tea stations and grazing stations have been suspended until further notice.
- If you require queuing to an entry point or point of contact, manage the entry and exit points of the business so that you and your clients are maintaining social distancing.

If a breakout room or area is used, we recommend larger groups to split up and not congregate in one area.

Intensified Staff Ways & Hygeine Practices

SECTION 04

We have taken a number of additional steps to keep you safe and have put extra procedures in place to all operational aspects for increased safety precautions, not only for us but for you as our valued client.

Regular daily cleaning of high touched areas and surfaces using only HACCP approved cleaning products.

Hand sanitiser units at every entry point section to section and on every work desk.

Mandatory temperature checks prior to commencing shift and signing in and out.

On site employees are washing hands regularly and sanitising their workstations.

Office spaces accommodate social distancing & Production kitchen works around the clock so social distancing can be maintained.

Delivery staff sanitising between every delivery and washing hands when accessible between deliveries.

Thank You!

IF YOU HAVE ANY QUESTIONS RELATED TO OUR COVID19 PLAN OR HOW WE COULD CATER FOR YOUR NEXT EVENT PLEASE CONTACT OUR ORDERS TEAM.

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