



**Universitatea Tehnică a Moldovei**

**Elaborarea si implimentarea serviciilor de tip catering pentru intreprinderea «Digital Park»**

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## **Rezumat**

Lucrare de master pe tema: „Elaborarea si implimentarea serviciilor de tip catering pentru intreprinderea SRL Digital Park”. Lucrea contine 120 pagini si trei capitole. Primul capitol – analiza generala a intreprinderilor care furnizează servicii de catering, contine analiza intreprinderilor Mondial presteaza servicii de catering. Capitol doi – analiza intreprinderii in Moldova, care contine descriere servicii de catering pentru birouri, scoli. Sut prezentate caile de solutii pentru dezvoltarea companiilor Moldavenesti. A treile parte – dezvoltarea serviciilor de catering pentru «SRL Digital Park». Acest capitol prezinta serviciile de catering si modalitatiile de implementarea a acestora intr-o intreprindere existenta. Meniu sugerat pentru diverse servicii, a fost elaborat un plan de intreprindere modernizat, echipamente tehnologice selectate, inventar pentru bucatarie, echipamente pentru evenimente in aer liber si pentru servire, se formeaza metode de livrare, personalul necesar a fost calculat pe baza echipamentul. Anexele contit certificate de calitate echipamente oferite, un plan inainte si dupa optimizare.

## **Резюме**

Дипломная работа на тему: «Разработка и реализация кейтеринговых услуг для компании «SRL Digital Park». Работа содержит 120 страниц и три раздела. Первый раздел – обзор предприятий направленных на кейтеринг, включает в себя анализ мировых компаний по предоставлению услуг кейтерига. Второй раздел – анализ предприятий в Молдове, который включает в себя описание услуг по кейтерингу для офисов, школ, авиакейтеринг. Представлены пути решения для развития Молдавских компаний. Третья часть – разработка услуг по кейтерингу для предприятия «SRL Digital Park». В данной главе представлены кейтеринговые услуги и пути их внедрения на существующем предприятии. Предложено меню для различных услуг, разработан модернизированный план предприятия, подобрано технологическое оборудование, инвентарь для кухни, оборудование для выездных мероприятий, посуда для подачи, сформированы методы доставки, произведен расчет необходимого персонала на основе оборудования. В приложениях представлены сертификаты качества, предлагаемого оборудования, план до и после оптимизации.

## **Summary**

Graduate work: "Development and implementation of catering services for SRL Digital Park." Contains 120 pages and three sections. The first section is an overview of catering enterprises, includes analysis of global catering services companies. The second section is an analysis of enterprises in Moldova, which includes a description of catering services for offices, schools, and airline catering. Solutions for the development of Moldovan companies are presented. The third part is the development of catering services for the SRL Digital Park enterprise. This chapter presents catering services and how to implement them in an existing enterprise. A menu for various services was offered, a modernized enterprise plan was developed, technological equipment was selected, kitchen equipment, equipment for retreats, utensils for serving, delivery methods are formed, the necessary personnel were calculated on the basis of the equipment. The attachments provide quality certificates, proposed equipment, plan before and after optimization.

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