

Charalamos the Catering Owner



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Charalampos the Catering Owner

A Children's Story for Young and Old

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Books-4u Editions

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Prologue

This story is part of a series of children's stories with the main title "Professions". The purpose of the series is to introduce children to different careers, combining knowledge with humor and the funny side of life.

In all the stories, the main hero is Charalampos. His friends Lefteris and Panagiotis also take part, often changing profession according to Charalampos's profession in each story.

I was inspired to create Charalampos and his friends while playing with my grandson Marios. Each story includes a glossary of unfamiliar words, so that young children can understand the difficult words more easily.

Unfamiliar words are marked with an asterisk in the text, and their explanations are given later, also with an asterisk.

Charalampos the Catering Owner

Charalampos has a very interesting profession that many children may not know well. He is the owner of a catering business*. But first, let us see what catering means.

Catering is the service of preparing and offering food and drinks for different events and places outside a restaurant. It includes preparing the food, delivering it, setting up the area and serving guests at weddings, conferences, parties and other events.

The word catering comes from the word “cater”, which means to serve. You have probably been to a wedding or a reception where you saw a catering team offering its services.

Catering workers are responsible for buying supplies, preparing food and serving meals and drinks. Today, a catering service does not only offer food. It can also help with the setup, decoration and success of an entire event.

Catering has a long history. From large tables in ancient times to modern receptions, people have always wanted to share food and joy with their guests. From the 1970s onward, catering became more popular and gained greater prestige*.

Prestige* = the general recognition of the value of someone or something.

See more in the book