

**FACTORS AFFECTING COST CONTROL OF SELECTED
FOOD CATERING BUSINESSES AMIDST COVID-19
RECESSIONS IN BACOR, CAVITE**

THESIS

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IN BACOR, CAVITE**

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ABSTRACT

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The COVID-19 had challenged every catering business in almost every aspect of their perceived level of advantage of controllable business factors including the practice of cost control amidst recession.

This study focused on evaluating the association between the level of advantage on controllable business factors and the practice of cost control measures of catering businesses during recessions due to the COVID-19 pandemic and determining the significant difference in the practice of cost control measures among businesses when grouped according to their profile.

There were 43 catering businesses who participated as the sample of the study. This was conducted through an online survey in Bacoar, Cavite. A survey questionnaire composed of three parts was designed and distributed to the participants. The data were analyzed using percentage, frequency distribution, the median for ungrouped data, Somer's Delta, Kruskal- Wallis H test, and Mann-Whitney U Test.

It can be concluded that internal factors are not associated significantly with the catering cost control measures of the catering businesses during the COVID-19 pandemic. Moreover, it was found that there are no significant differences in the practice of cost control measures among businesses when grouped according to number of years in operation, age and sex of the participants.

Although this study focused on food catering businesses in Bacoar, Cavite, it yielded significant results about the level of practice in cost control and perceived

level of advantage of catering businesses in terms of internal control factors. This study recommended further study with a broader scope of research locale.

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INTRODUCTION

The COVID-19 pandemic had challenged every business in almost every possible way that it even forced some to close, including restaurants and catering services (Peñarubia, 2020). Businesses that stayed in operations were adapting to the changes by adhering to the regulatory requirements. In 2020, the Philippine economy collapsed for the first time after 29 years. The series of lockdowns and community quarantine imposed on the affected cities in the country caused the economy to crash by about (16.5%) in the second quarter, which continued to shrink in the third quarter resulting in recession (Dela Cruz & Morales, 2020). Social distancing and human contact restrictions were the first preventive methods that the government imposed on the people; in all cases, every individual must stay inside their houses. In the current situation, mass gatherings were found inappropriate. It was worst on the part of the caterers.

The catering business falls under the hospitality industry; its service was to provide food, drinks, and extra entertainment that makes huge events possible in various locations. It coordinates all the food preparation down to the tools and