

# Eggspectation restaurant essay example

[Business](#), [Customers](#)



## **Designing a floor plan**

Eggspectation floor plan will depend on some factors. Dimension will have to be considered in respect to the size of settings. For instance, the dining area will only cover 60% of the total area. The remainder is 40% of the total area, which is left for kitchen planning and building. Designing the seating plan also will require some considerations. Since it will be an open type restaurant, it's vital to keep in mind of a 200 banquet seating facility and the 75 fine dining room areas. For a banquet, it would normally require 10 square feet per individual while, for the fine dining area, it require 20 square feet per individual. The size specification brings us to a common understanding of fitting both situations in one setting. The individual space will then be 15 square feet per individual. This consideration will take into consideration of the space needed by the waiter and guest for traffic aisles purposes .

## **Designing a 3 course meal**

At \$19. 99 with main dish alone at \$17

For a starter,

- We will have the smoked haddock chowder accompanied with poached eggs and served with pita bread and some butter.
- Baked eggs with some cream and herbs served with toasted brown bread.
- Carmel egg sandwich.
- Swiss Chard and some Cheddar cheese Quiche.
- Eggs (Soft cooked) with Frisée.

## **Main dish (\$17)**

- The main dish will be slow-poached egg, with some chorizo, dried black olives and pickled Beets.
  - Egg (Duck, Quail) Buckwheat farina, and some pancetta. It is duck/Quail egg dipped and in fried in butter and then served atop of a bowl of strips of pancetta with mascarpone-laced farina.
  - Truffled Omelette with some Mousseline Sauce.
  - Egg in a roll being redefined. Fried Egg, Bacon, Frisée on Ciabatta and some Gorgonzola
- Desert
- For desert we have, Chocolate/Vanilla Chip Cookies Dough Cupcakes with vanilla butter cream frosting.
  - Caramel Crème
  - Pavlova.
  - Chocolate Tartlets
  - Lemon curd.
  - Chocolate soufflé omelette served with some berries and vanilla yoghurt.

## **List and prices of wines and beverages**

### Job description of a waiter

A waiter or waitress takes orders from the customer and delivers the beverages and food as per to the customer's order. The position ensures that the quality of the guest experiences and food are at par and excellent for sure. A waiter or waitress is also responsible for the billing and also payment processing. waiter or waitress is to report to me (the manager). The following job descriptions where the waiter is supposed to attend and report to me (manager).

**Responsibilities are,**

- They also have the task of performing light preparation on the food. It may range from preparing the bread, appetizers, salad and the desert presentation.
- They are also entitled to informing and introducing the customers to the daily specials.
- They also greet the customers in a professional manner and expounds more on the food served on that particular day.
- They also disclose the ingredients used in the event a customer are allergic to anything or not.
- Checking and adhering to food quality is another task whereby they check before serving on the guests.
- They later proceed to serve the customer and guests with the ordered item.
- They get involved in processing of the transactions after receiving the payments.
- They then clear the table after the guest have finished and cleans it in proper sanitation standards.
- They also get involved in other areas such as setting up a restaurant, and polishing the silverware among other dispensable duties.

There are qualities a waiter or waitresses are supposed to uphold and exhibit. For instance, in the case of customer service, the waiter/Waitress should be able to assess and anticipate the guest consistently. Meeting the guest' needs and responding to the queries effectively and quickly is also another aspect of customer service. Hence, they will have to adhere to the

general ethics and standards in the industry in connection to customer service.

Performing General Physical Activities is also another quality where the waiters must perform the physical activities involved in these posts. These activities may be minor but are helpful things to note. Moderate strength for climbing upstairs, balancing, handling a materials and walking are the physical activities to be considered.

Communication is also another viable quality whereby the waiter must clearly communicate through a professional way with guests and customers. They then need to read and understand the restaurant's way of communicating and giving directions.

Analytical and technical skills are the other important qualities. The waiters must implement logic reasoning to pin point the alternatives and solutions for a possible successful outcome whenever they interact with guests. Some technical work will also involve data calculation hence, the skill need.

Another technical skill, the waiter must be able to operate mechanical devices like the cash register and the drinks or beverage.

Another aspect is the upholding of the relationship with the fellow waiters. Through relationship upholding, team effort can be applied. The waiter will also have to be in the know and understanding of the products and services being offered. The waiter must also be flexible and can extend hours of work and do some overtime. Language skills are a must in this position as that is what it will persuade the guest into buying the day's special. Lastly, the waiters must exhibit problem solving techniques together with conflict management. These acts an added advantage in such a post.

## **A cook's job description**

The Cook's responsibilities connect him or her to the Manger of the Chef.

- The cook is in charge with the undertaking the planning of the menu and being in consultation with the chief Chef.
- The cooks oversee and also participate in the cooking and pre-cooking activity such as:; preparations and also gets involved in serving the main dish, cakes and snacks in reference about the selected menu.
- The cook ensures that, the menu displayed, shows has options and the ones that are present at that particular time.
- They also get involved with the aspects of determining the quantities of the food to be cooked depending on the size of the customer present.
- As they adhere to above, they also take into consideration of the diets in order to meet the ethical, personal and medical needs of the guests.
- The cook is also responsible with the counter checking of the quality and quantity of the received stock and notifies the suppliers of any deficiencies.
- The cook also oversees the cleaning and washing of floors, utensils, crockery, kitchen equipments and work surfaces. Such measures are to adhere to the required hygiene and health standards and safety equations.
- In the case of outside catering, the cook will oversee the food packaging in the event the chef is missing.
- The cook maintains that the right clothing including the head gear is on at all times and Trust's guidelines are being adhered to.
- The cook is required to offer fool support and cooperation in the event an inspection is carried out.
- She/he also disbursed duties in the event the chef is absent.

- Lastly, he acts as supervisor to the entire kitchen staff.

The cook is required to adhere to some simple rules when conversing to the guests. He needs to be fluent and certified by the ministry of health, as well. Exuberant skills will see the cook stick for quite a while. As the cooking will be conversing with the guests when serving the main dish, he needs to be properly dressed and make sure there is ahead gear covering his head. He will be required to be subjective to both the chef and manager as he will be reporting to them.

## **Weekly schedule**

The weekly schedule for the restaurant keeping in mind of the 2 days off for each wait staff has to consider a few guidelines. A weekly restaurant schedule is an essential tool for operating the restaurant effectively. The schedule delineates which employees will be on duty and at the place and time, as well. The schedule is also a crucial way for me to anticipate on the daily sales, labour cost control and ensuring that all the parts of the restaurant are operational and have the required and appropriate monitoring so that it can run smoothly. Staff balancing is another factor that I will be adhering to. Overstaffing is also a critical thing to avoid. The following table represents the weekly staff scheduling .

## **Equipping the staff for 75 fine dinner**

Cooking equipments, restaurant chairs 75 in number. 15 round shaped tables for the guests to be evenly spread across the room as shown earlier. Staff gear, (head gear and apron). 80 table clothes together with 100 napkins. For the table setting, there will be 3 glasses for each individual;

hence, 250 glasses are required. The excess would make for replacement in the event they break. Having three folks for each (desert folk, dinner folk), Two spoons for each will be applicable (dinner spoon and a soup spoon. On the table, there will be three knives placed on the right hand side. One will be the butter spreading. In American style, the desert knife is place on top of the plate. Each will get a soup bowl and a dinner plate. The desert plate should also be de considered and brought on the table. Menu's to be placed on the table. Each waiter to be equipped with a tray (where they will be delivering the food on) and a note book to write the order down.

For the banquet case, the setting is as shown in figure two above. Four large tables each holding 25 guests would be evenly spread across the room. Seats to be aligned with only one slightly not aligned. The staff is equipped with proper gear, kitchen department, headgear and some apron. The kitchen will be busy as considering this is a banquet, a variety of foods and drinks would be required to be in plenty. Waiters will be on standby with their trays in order to attend to any arising need. Due to the Russian guest around, enough plates for the salads are placed on the table. The reason being, Russians prefer more than one salad to be present unlike their American counter parts that would only do with one. Three folks to the left would be appropriate for these guests. The third folk will be for meat cutting. Vegetarian does not go well with them.

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