

How to open a business

[Business](#)



Please respond to the following: All of us have consumed food and beverages from contract-managed food providers (e. G. , school cafeteria, theaters, sporting events, Lorene, etc.). Describe a time when you consumed food from a contract-managed food provider and determine what steps could have been taken to make the experience more enjoyable. Provide specific examples to support your response. A food service manager has to perform various duties as part of his or her job responsibilities.

Rank four to six of the major Job susceptibilities in order of importance. Provide a rationale for your ranking. I recently visited a family member in the hospital, and the food prices were outrageous and the menu was setup a la carte. The hotel should figure out a way to offer food at a more affordable option, due to that most people are already experiencing a financial Impact, trying to take care of their sick family member. Also the hospital cafeteria could try offering meals combine, such as a value meal.

A food service manager has to perform various duties as part of his or her Job responsibilities. Rank four to six of the major Job responsibilities in order of importance. Provide a rationale for your ranking. 1 . Exceed guest expectations on food and beverage taste, quality, and preparation. This is very important to ensure that the food is being prepared correctly, the food is fresh, and cooked correctly, and meets the expectation of the consumer. 2. Maintain safe food handling, ordering food supplies. The food service manager has to ensure and promote the safe handling of food.

The cleanliness of the kitchen and work area is very essential to ensure that consumers do not become ill due to the mishandling of food. Ordering food

supplies ensures that the food is available and supplies. 3. Hire, Recruit and Train employees. Scheduling of employees Hiring the right people for the Job, people with flexibility and a service attitude will ensure the right person is doing the Job. 4. Cost Control, proportion sizes. The food service manager is responsible for the success of the restaurant, ensuring revenue is generated, and preventing costly overhead due to mistakes, poor handling of food, and theft.

How to open a business By whitepapers (e. G. , school cafeteria, theaters, sporting events, airline, etc.). Describe a time when duties as part of his or her Job responsibilities. Rank four to six of the major Job experiencing a financial impact, trying to take care of their sick family member. Also This is very important to ensure that the food is being prepared correctly, the food is The food service manager is responsible for the success of the restaurant, ensuring revenue is generated, and preventing costly overhead.