

Assignment

[Food & Diet](#)



Scenario

You are Food and Beverage Manager for a large five star hotel in Manchester. This hotel has 150 guest room and two banquet halls that can cater to over 2000 guest. In addition, the hotel has four food outlets (a main restaurant, a coffee shop, a specialty restaurant serving Chinese food and a fine dining restaurant) and three bars. The hotel just had a major renovation phase and the General Manager wants you to review the F&B function of your department based on the tasks blow.

Assignment Brief

Task 1 Understand different food and beverage production and service systems.

1. 1 Describe with examples, some of the characteristic of food production and food and beverage service systems.

1. 2 For the systems discussed in 1. 1, discuss factors that can affect recipes and menus for specific systems.

1. 3 for the systems discussed above, compare the cost and staffing implications.

1. 4 Justifies the suitability of systems for different food beverage outlets within the hotel.

Task 2 Understand different the financial controls used in food and beverage operations.

2. 1 Taking in to account, the various needs for financial statements, discuss the use of financial statements in food and beverage operations.

2. 2 For the above hotel, how would you demonstrate the use of cost pricing processes?

2. 3 As food and beverage manager, how would you analyse the purchasing process of the above hotel. (Tender Process)

Task 3 Be able to devise menus for hospitality events.

3. 1 Assuming there is a banqueting function happening at the hotel, compile a food and beverage menu that is suitable for a wedding reception.

3. 2 For the above event, justify your selection and suitability of recipes for menus.

Task 4 Be able to provide food and beverage services for hospitality events.

4. 1 Define a food and beverage service plan for a hospitality event within an agreed budget of £5000.

4. 2 Discuss the implementation of the planned of the above service maintaining standards of quality and health, safety and security.

4. 3 Evaluate factors to determine the success of the above service, making recommendations for improvement.