

# Narrative report food and beverage



On the job training (OJT) is job training that occurs in the work place. The goal of the OJT program is to place the interns in occupations that will enhance their prospects about their chosen field and will ultimately permit them to become self-sufficient. OJT involves the acquisition of specific skills and employment competencies, through exposure in an actual work setting, to the processes, work tasks, tools and methods of a specific job or group of jobs.

It is the responsibility of supervisors and managers to utilize available resources to train, qualify, and develop their trainees employees. On-the-job training (OJT) is one of the best training methods because it is planned, organized, and conducted at the employee's worksite. It can also bring fresh ideas into the organization. While training the interns, employers are in fact also teaching their employees to process of guiding he trainees stretches their patience, develops teaching skills and makes them more sensitive to the needs and mind set of the younger generation. The course of supervision also teaches them how to share what they know and be receptive to questions. OJT's can bring fresh ideas into the organization. While training the interns, employers are in fact also teaching their employees to process of guiding the trainees stretches their patience, develops teaching skills and makes them more sensitive to the needs and mind set of the younger generation.

The course of supervision also teaches them how to share what they know and be receptive to questions. Accommodating on-the-job trainees can truly be beneficial not only to the trainees but also to the companies that provide opportunities for this type of learning. This is also why trainees should take

their internship seriously as it can become a powerful tool and possibly even a source of recommendation when they take that big lift from being students to career professionals.

The Red Crab Group of Restaurants aims to define and set the standard when it comes to crab and seafood dining in the country. A citizenry who can experience and be proud of its aquamarine industry's best bounties through RED CRAB as the country's best casual seafood restaurant chain.

- To be the top crab and seafood restaurant and be among the top 10 restaurant chains in the country.
- To create a strong network of world class, pioneering specialty restaurants combining the best Filipino Agro resources and talent with global flavors and design.
- To define crab & seafood dining in the country.

Chiqui Eusebio started the very first Red Crab in Clark, Pampanga. Chiqui, a real-estate broker and developer, comes from a Pampanga family of cooks and educators. When the local real estate business was down in Angeles City, Pampanga, Chiqui decided to shift her energies to the food business. Chiqui's Mother, Amanda "Imang Madang" Eusebio is the family matriarch whose passion is cooking and preparing grand dishes for the family and friends.

Raymund Magdaluyo, Chiqui's son, started the chain's growth in Metro Manila starting in Malate in 1999 and to date is still in the midst of the chain's expansion program. After Malate, Raymund's leadership used the <https://assignbuster.com/narrative-report-food-and-beverage/>

group's very limited resources in building modestly-funded stores in Metro Manila. Two Red Crab Seafood and Steaks opened on the year 2001, Tomas Morato and Alabang Town Center. The fourth branch which opened in 2002 is in Shangri-La Plaza Mall. Red Crab Group's vision is to be able to bring to its customers the best of Philippine seafood combined with global flavors and architecture.

The group offers four concepts with one value offering... the freshest crabs and seafood. The crabs are the star of the most meals, and people come to the stores in relaxed clothing or with their 'business shirt sleeves' rolled up for battle. The Seafood Club by Red Crab, opened in June 2002, is a place where lunch can be enjoyed quite differently. Imagine this: huge crabs or the daily buffet, big red bibs, crab crackers, crab picks, oysters, scallops and other seafood delights blended with casual and relaxed ambience and daily and sing-able piano music.

It's a place where sleeves can be rolled up, hands could get a bit messy and regular lunch and dinner breaks could be made more special. The restaurant offers a daily buffet (with succulent crabs among the choices of course), a dozen crab recipes to choose from. The Red Crab goal is to bring the freshest seafood. It is in this spirit that the reputable Red Crab chain came up with – Crustasia Crab and Seafood House which opened in June 2004, is the ultimate in Asian crab and seafood dining. Red Crab wants to create a rather different story from its same arsenal of crustaceans and other seafood.

Crustasia is a haven for the freshest seafood and the best of Vietnamese, Thai, and Chinese cooking. Crustasia elevates the norm for freshness this

time, making sure that most of its seafood is live before reaching the grill or the wok. Freshest mud crabs, groupers, pearl fish, freshwater prawns, rock and pacific lobsters, clams, and others are cooked using the most refreshing Vietnamese recipes, boldest flavors from Thailand, and choicest recipes from southern China. Blackbeard's Seafood Island, opened the first branch last September 16, 2004 in Fiesta Market, Market!

Market! Fort Bonifacio Global City. This restaurant is a showcase of the best island cuisine featuring both seafood and meat dishes. The Boodle Feasts is one of the best sellers because of its value for money. These are patterned after the Boodle Meals in the army / navy, wherein everything is place at the center and soldiers eat using their hands. Each set is good for three – four persons and comes complete with rice and grilled seafood selection; these are placed in a 3 sq ft wooden tray lined with banana leaves.

The Red Crab Group boasts of a formidable kitchen team having in its roster both foreign chef's and internationally-trained cooks. The real backbone of Red Crab's kitchen are its cooks who have gone all over the world and train in its best cruise liners, hotels, and restaurants in Japan, Middle East, Europe and North America. The Group has been coming up with impressive menu sets with different thematic flavors – Mediterranean, Chinese, Spanish, Filipino, Japanese, Thai, Vietnamese and much more. The Red Crab Group of restaurants is led by its General Manager and visionary leader, Raymund E. Magdaluyo. Mr. Magdaluyo is fast emerging as one of the country's young and successful restaurateurs churning out unique and powerful restaurant concepts, all revolving around crabs and seafood. The chain consumes

around 3, 500 – 3, 700 kilos of crabs, 80 kilos of live fish ( lapu-lapu, grouper, tilapia, kingfish and catfish), 155 kilos of imported seafood ( New Zealand Mussels, Salmon, Chilean Sea bass), 350 kilos of oysters and 1, 085 kilos of assorted seafood (shrimps, prawns, lobsters & squid) per week.

That is why the chain has its own Seafood Trading Group, whose main task is to source the crabs and seafood served from safe, accredited and reliable sources. Red Crab has received numerous media citations as one of the top restaurant chains in the Philippines. Recently, new ventures outside the country will be open, Crustasia Asian Crab and Seafood House in Shanghai, China, and soon will expand globally to North America, Asia, and the Middle East through joint ventures and franchise agreements.

The restaurant has a well furnished banquet area that can accommodate 50 to 60 people. They also serve for business banquets, birthday dinners, holiday celebrations, weddings and catering events.. The Red Crab’s Seafood Club evokes a Spanish style of dining where there is live music and a relaxing atmosphere. They also have a smoking area, if you prefer to chill outside while puffing your cigarette.

Guests at Red Crab restaurant can expect a pleasurable dining experience, from the interiors right to their very plates. Its grand piano with live band and pastel interiors provides a stylish, sophisticated ambiance. They also have a stylish Mini-bar that offers a wide variety of high-class wine, different kinds of cocktail and scrumptious juices.

Recommendation

Counseling, mentoring and supporting the trainee throughout the practicum program should be maintained by the internship office staff. For many trainees, this was their first experience in a workplace, and they were more comfortable talking to the training organization staff rather than to their employer. For the school, continue to give more seminars and workshops to the outgoing trainees.

The seminars and workshops really help the trainees to be more capable and confident enough to perform task as every tasks ordered by the agency. The school should provide more budgets given to the OJT coordinators to have the best monitoring of the training the interns. For the company, they should give more lectures about the restaurant's background, strengths and weaknesses, so the interns can respond professionally to whatever situations they may face or encounter specially with the guest.

To all students that will take their on-the-job training. Be focus to your work. Listen to whatever tasks your boss will assign to you. It is very crucial that you review all your notes about the job you will undergo. You should be one to take the initiative to learn. Always deal with your problems with calmness, so that everything will just turn out right. As a trainee, you should work with proper attitude, because your attitude will always affect your co-employees. You should always work with promptness and be confident with your job.

#### Documentation of Pictures

Me and my co-trainees (jean and anthony) were assigned at the mini-bar. We Prepared cocktails, juices and different kind of fruitshake. If there's no

available waiter, we're the one who serve the beverages to the guest. This photo was taken at the buffet area. I was assigned to prepare sushi and at the same time assist the guest if they have questions regarding the food at the buffet.