

Learning Log Kitchen Food&beverage

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Learning Log for Kitchen and Food & Beverage

My placement journey began in the Kitchen of the Marriot Swansea Hotel. I can say that it is one of the best experiences I have had over time. Personal reflection - good It was the first time I went into a professional kitchen. I never knew how much work went into getting the food we ordered when we were customers. I found a wonderful team in the Marriott kitchen. On the first day I was told about all kinds of refrigerators and choppers, almost everything about hygiene that must exist in a kitchen to avoid poisoning.

Everything in the kitchen is organised, with labels that say the date it was cooked and the expiration date. Even I prepared some foods that I labelled and stored in the appropriate refrigerator. I also saw how a dinner is prepared. And how the kitchen is connected to the restaurant and the bar. Restructure sentence Everything in the kitchen seemed fascinating to me. Chefs have given me the confidence that I can do that too. 1 Until I hadn't thought for a second that I could work in a kitchen.

In the kitchen I was also on the morning shift where I prepared breakfast and food for the staff. It is not easy to cook for many people. I did everything I could to accomplish my tasks. It wasn't easy for me. Especially since you have to be careful about everything you do, what you put your hand on, not 2 at the vegetable Experience/reflective observation and the time that is for meat.

As for shift patterns, I did them all. I worked on the morning shift during the week and on the weekend, but also on the afternoon shift during the week and on the weekend. And of course, I followed the schedule of restructure sentence at late, and I got very involved in the teamwork in the kitchen of the Marriott Swansea hotel. On each shift I noticed and learned something new. Such as how to prepare a hotel kitchen to provide food for a football team that will be accommodated for 3 days in the hotel or to provide food for a wedding. To ensure the food of a football team, the kitchen staff receives the menu well established by the nutritionist of the football team and is respected without changing anything in it. I also helped with what I could to prepare the football team menu and I learned how to be Sp. organized in terms of cooking food. I must admit that it did not seem easy at all and that teamwork makes everything happen. All the kitchen staff 3 there, and the head chef also organised every staff task. I was impressed with how they work as a team and how well organised they are.

The day the wedding took place, I was on the afternoon shift and I spent a few hours in the kitchen and a few hours as part of the wedding staff in the restaurant, but I'll tell you about that later. The wedding menu included soup, main course, dessert, sandwiches. All this was prepared and cooked in the hotel kitchen.

I have to be honest and say that I really enjoyed being on the kitchen staff, but I don't think I could do that every day. I am grateful for such an experience and I have certainly learned a lot about the cuisine of a hotel. I really appreciate the work of the staff and their patience to teach us almost everything they do there.

The second department in the hotel where I was in the placement after the kitchen is the restaurant and the bar. For me this experience was an interesting one, not very pleasant but from which I learned a lot. And here I worked on all their shifts in the restaurant, in the bar and at a wedding. As always, I followed the schedule and the start times of the shift, I treated the placement as if I were going to work. During the morning shift I noticed and learned how to have breakfast in the hotel restaurant. How it is organised in the evening or even that morning. I had the opportunity to prepare tables for breakfast and dinner.

I learned that cutlery and glasses are different for breakfast than for dinner. Even napkins are different. At breakfast each guest took his own food, and at dinner I had the opportunity to serve the customers myself. Interesting experience, I never saw myself doing this, so it fit me

well, it made me have more confidence in myself.

On the afternoon shift I noticed a few things I didn't like. Like there's not enough staff. I didn't manage to gather everything from the table and clean it because a customer immediately came to that table. If there were more staff there for sure, while one was taking off everything from the table, the other would clean it and so the client would find the table clean. There was enough staff at dinner, and everything seemed more relaxed. I found it easier to work at dinner than at breakfast. After dinner, the set-up was prepared for breakfast. Also, on the afternoon shift I learned how to polish cutlery, glasses and plates. I learned how to do room service, how to prepare for room service.

I found the wedding most interesting. I felt like I was part of the staff, that I had been doing this for a very long time. Two days before the wedding I learned how to set-up the tables, how to arrange napkins in glasses or how to put tablecloths in such a way as to look spectacular. On the evening of the wedding, the kitchen team prepared the plates with food and we took them to each guest. That's what happened to every type of food. There was

someone in the room who took care of our organisation, he showed us where to put the plates with food or where any plate is missing.

I spent the last shift in the hotel bar. The colleague I worked with at the bar taught me how to pour a pint, how to put a glass of wine or how to make coffee. She also showed me how to use the cash register or how to clean the coffee machine. And I made a cup of cappuccino and a cup of hot chocolate for the first time. I found it very interesting to work in the bar.

With that being said, I conclude here my story about the placement in the kitchen and restaurant. I hope that in the future I will have the opportunity for such an experience because it taught me a lot about myself and how to trust my abilities, but also about how to work in a hotel or how to make people feel like they the home.

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GRADEMARK REPORT

FINAL GRADE

67 / 100

GENERAL COMMENTS

Instructor

Learning log

50% of module mark

Research informed literature (5): 0

Specific to this assignment: Students need to be aware of the models of reflection, for example Kolb and Schon, and use this to demonstrate their understanding of the placement experience.

No evidence of learning models.

Knowledge & understanding of subject (30): 25

Specific to this assignment: Students are required to show knowledge and understanding through reflection of their practical placement, demonstrating key learnings from the hotel departments.

You have demonstrated good knowledge and understanding of the kitchen & food & beverage departments. From our sessions, it was evident that you were totally committed to acquiring skills and knowledge. The hotel are extremely grateful to have such a fantastic student!

Analysis (20): 15

Specific to this assignment: Students are to analyse their placement in means of not just describing tasks, but demonstrating the why? how? what? when? Through practical tasks, reflective writing and discussions with hotel employees.

Plenty of reflection and examples of what you learnt. Try and elaborate - when you say you learnt something, what did you learn, what skills did you gain? However, lots of great examples were used (e.g. the wedding).

Practical application & deployment (25): 18

Specific to this assignment: Students need to consider how they would apply solutions within the workplace of their placement property, highlighting what they have learnt on placement and how they could deploy this in future careers.

I can see from your learning log that you have acquired various skills that you can put into practice. I like the way your confidence and self-belief has been evidenced.

Skills for professional practice (20): 8

Specific to this assignment: You should write the report in a recognised format within the assignment word count. All writing should be academic style, formal, focused, concise and subject specific. It should use a font of Arial 11 point or Times New Roman 12 point and be 1.5 or double spaced.

Silvia, ensure you present your assignments in the correct format (please see skills for professional practice). Some of your sentences read staccato (stop and start). In order for your writing to flow, please use commas to separate words, clauses and phrases.



Personal reflection - good



Restructure sentence



Comment 1

Skills/knowledge

QM

Experience/reflective observation



Comment 2

Skills acquired

QM

restructure sentence

restructure sentence

QM

Sp.

Spelling error



Comment 3

were

PAGE 2

QM

Experience/reflective observation

QM

space



Comment 4

Why not?

QM

space



Comment 5

Why?

QM

space

QM

Reflective observation



Comment 6

What did you learn?

QM

space



Comment 7

It sounds like you had an amazing experience!