

MARRIOTT

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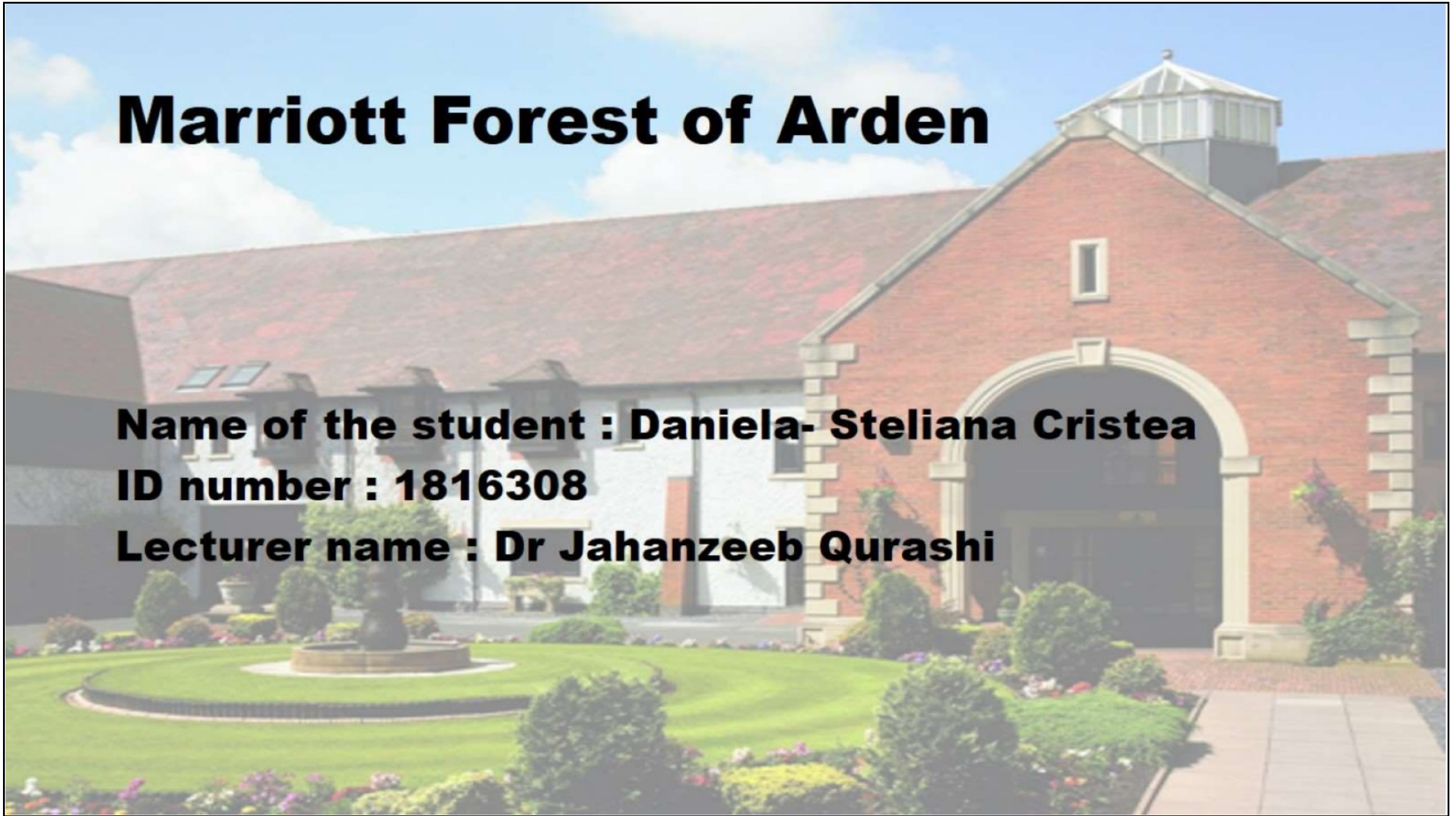
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Marriott Forest of Arden

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Introduction

The aim of this presentation is to highlight the services that Forest of Arden Marriott deliver in Food and Beverage department.



History of Marriot

In 1927-1956 John Willard Marriott and his wife Alice Sheets Marriott started with an A&W root beer stand. They started to add food in the menu for the first time in the franchise and Hot Shoppes is born.

In 1937 commence collaborating with Hoover Airport, when Hot Shoppes start to deliver boxed lunches to passengers.

In 1957 they shift in the hotel industry with Marriott Twin Bridges Hotel that was world's first motor hotel in Arlington, Virginia at his son J.W. (Bill) Marriott Jr. proposal, who led the company to spectacular worldwide growth during his more than 50-year career.

Forest of Arden History

North Warwickshire Borough Council gave permission for the development of Forest of Arden into a hotel in 1987.

In the beginning the property was designed for 120 bedrooms hotel, leisure, club, conference centre and 18 hole championship golf course.

In first of September 1989 opened for business.

In September 2009, the Marriott Forest of Arden was recognised one of the finest hotel and leisure, this happened on its 20'th anniversary.

Departments of Marriot Forest of Arden

- **Front Office**
- **Management**
- **Marketing /Sales**
- **HR**
- **Finance**
- **Food & Beverage**
- **Housekeeping**
- **Spa/Leisure**
- **Gym/ Fitness**
- **Engineering**



Operations

- **Golf**
- **Guest rooms**
- **Recreation & fitness**
- **Spa**
- **Events & meetings**
- **Wedding halls**



Food and Beverage

Food and beverage department is very important in a hospitality industry being the sector that contributes to the profitability of the hotel.

Food and Beverage Services can be broadly defined as the process of preparing, presenting and serving of food and beverages to the customers.

(<https://www.tutorialspoint.com>)

Types of restaurants

International Zest restaurant

Cast Iron Bar & Grill

Breakfast

Afternoon tea

Service Room

Conference buffet

Weddings halls



Types of bars

Afternoon tea

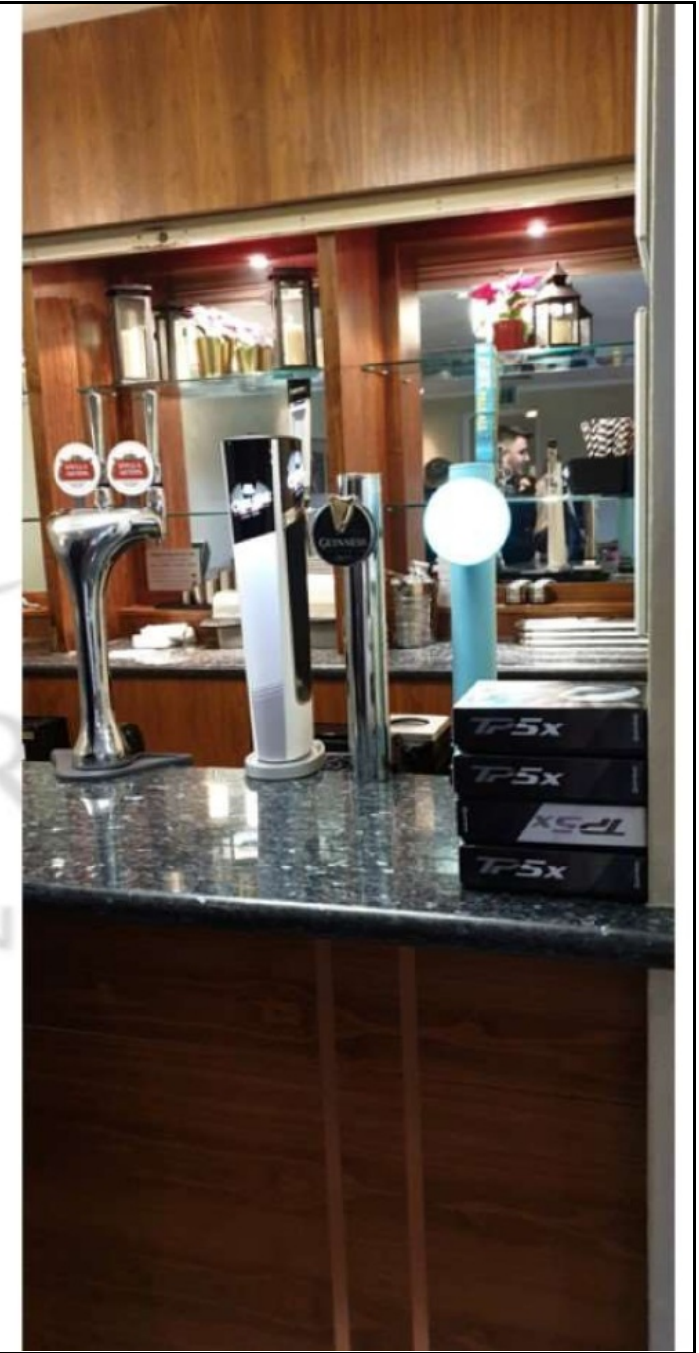
TWINING'S TEA EXPERIENCE AND FIZZY DRINKS

Cast Iron Bar & Grill

WINES, COCKTAILS, BEER & CIDRE, SOFT DRINKS
AND HOT DRINKS

International Zest restaurant & bar

WINES, SPARKLING, DRAFT BEER, BOTTLES BEER,
CIDER, SOFT DRINKS, HOT DRINKS AND LIQUOR
COFFEES



Types of kitchen

Forest of Arden Marriott has 2 restaurants Cast Iron & Grill and Zest

Cast Iron Bar & Grill is a stylish hotel restaurant that is serving English food from local source at a fare price.

The restaurant is offering snacks shareable plates, and their customers can benefit from free Wi-Fi.

The specific of International Zest restaurant is British and Italian food where the customers can enjoy indoor in restaurant or outdoor on terrace.

Marketing of Forest of Arden Products

- **18 Events rooms**
- **Conference**
- **2 Golf championship**
- **214 Guests rooms**
- **2 Restaurants**
- **Spa & fitness**
- **Weddings and occasions rooms with capacity of 350 persons**

Marriot Bonvoy

Marriot Bonvoy is a loyalty program that is bringing together Marriot Rewards, Ritz-Carlton Rewards and Starwood Preferred Guest.

The Bonvoy members can benefit from:

- **VIP experiences and Stays**
- **Member Rates and free Wi-Fi**
- **Mobile Check-in and Mobile Key**

Health and safety / hygiene

Reducing the risk from food safety hazards is an essential part of any food production business – irrespective of its size. To help you achieve this, you need to know which food safety control measures are relevant to your products. (CSIRO Food and Nutritional Sciences)

Safety and quality needs to work together to accomplish the standards:

- **Everyone's goal is food safety all departments and all employees need to be committed together to accomplish it**
- **The budget should not be detrimental to food safety or to take shortcuts**
- **Technology is used to keep the food and beverage in proper temperature and process it**

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