

DORIN 1500-3

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Assignment 1 Final Submission - Portfolio

Dorin Ifrim



The arrangement and configuration of the different elements within the commercial kitchen area is referred to as the restaurant kitchen structure. The fast-casual restaurant chain Casa de Blues, also known as House of Blues, is located in Dallas, Texas, and was chosen for this investigation. Freshly squeezed juices, salads, and a variety of traditional foods are available at the restaurant. Human resources, finance, operations, marketing, and food production are the five departments that make up Casa de Blues (Escoffier, 2019). The restaurant and kitchen section of the food production area is designed to provide patrons with an atmosphere that is tranquil, unforgettable, and unusual. The restaurant wants to make a name for itself in Texas's cutthroat restaurant market (De Toni et al., 2021). By doing this, the restaurant will offer a distinctive eating experience that combines ambiance, excellent quality, and personalised service, all of which will assist draw in the target clientele. A restaurant's ability to operate successfully depends on its workforce, which includes the management group and board of directors (Cumbo, 2023). Therefore, successful management and operations are ensured by having a thorough awareness of the organisational structure and key personnel of the restaurant. In order to promote efficient management and performance of essential duties, the essay assesses restaurant management and operations by looking at the many roles within the front-of-house (dining area) and back-of-house (kitchen) management and leadership.



Structure of Restaurants and Kitchens

The brigade de cuisine's distinct status The Casa de Blues cooking brigade consists of seven distinct job kinds. This indicates that the brigade de cuisine, a hierarchical system made up of people ranging from the highest ranks to the lowest end of the structure, is what keeps the restaurant and kitchen systems functional (Escoffier, 2019). Thus, the chef de cuisine (executive chef), chef de partie, sous chef (deputy chef), kitchen porter, escquellerie (dishwasher) and Aboyeur (waiter/waitress) comprise the brigade de cuisine within the restaurant. In Casa de Blues, the chef de cuisine is in charge of the kitchen and dining areas (Escoffier, 2019). This individual plans the menu, chooses which ingredients to buy, and manages the kitchen and restaurant. The sous chef, who is the second in command of the restaurant's food production activities, is the next person in the hierarchy (Escoffier, 2019). This individual is crucial to the production system because he manages inventories, develops staff schedules, supervises all other chefs in the kitchen, helps with equipment maintenance, and is involved in all aspects of restaurant operations (Haberly et al., 2019). The ability to seamlessly transition between practical work and leadership practises inside the organisation is a crucial talent for the sous chef.



The chef de partie is the following step, and it consists of chefs in various jobs such as the bread cook, pastry chef, saucier, prep cook, butcher, rotisseur, fruitier, and finally the extremetier. In the brigade de cooking hierarchy, the pantry chef, also known as the garde manger, is tasked with preparing cold foods such as salads, pates, charcuterie boards, and caviars. The ability to cook, handle food with skill, and arrange food creatively are the three most important abilities for this role. The pastry chef, also known as the patissier, is the next position in the hierarchy and is responsible for developing the dessert menu, managing pastry cooks, and closely collaborating with the head chef to produce the menu (Escoffier, 2019). Making all of the sauces and gravies that go with other dishes is the responsibility of the saucier, sometimes known as the sauce chef. In the chef de partie category, the rotisserie is in charge of roasting meats and serving the proper sauces (Escoffier, 2019). The person who prepares and specialises in fried meals at the restaurant is the fruitier; on the other hand, the one who makes vegetables, grains, eggs, and soups is the extremetier. The Commis chef, often known as the junior chef, is the next level in the hierarchy. He or she trains under the chef de partie to become familiar with the specifics of the station. Additionally, there is a position in the structure for a kitchen porter. This person helps out in the kitchen and is less likely to have formal training because part of his job involves cleaning and peeling potatoes, among other things (Escoffier, 2019). The escuelerie, or person who cleans dishes and other items used in food preparation, is another position in the restaurant and kitchen system. The last position in the hierarchy is that of the aboyeur, which consists of the waiters and waitresses who serve customers at the front of the house.



Conventional Operating Procedure

The documented practises and procedures for the front and back of the house that outline how the establishment will improve the production of safe food are known as SOPs. The five W's—who will do the task, what materials to use, where the task will take place when it is performed, and why it is important to carry out the tasks—are included in the SOPs, which are crucial for guaranteeing the safety of the food produced in this department (Admin, 2014). The restaurant's front-of-house standard operating procedures (SOPs) mandate that staff members who work in the front of the house, such as aboyeurs or occasionally the sous chef, make sure the establishment is prepared for customers before it opens, maintain cleanliness by making sure all operating equipment is clean and in working order, treat customers with decency and respect, and greet them by name (Admin, 2014). The front of the house standard operating procedures also include making sure employees are appropriately attired for the restaurant to avoid confusing customers, showing them to their designated area, asking about reservations and, if not, processing new ones within their preferred dining area, paying attention to requests from guests, and accepting phone reservations and entering them into the reservation book in accordance with restaurant guidelines.



[Find a scholarly source](#)

The SOPs for the kitchen, on the other hand, cover kitchen closing, kitchen hygiene, and rules for kitchen preparation. The SOPs for preparing culinary service stipulate that kitchen staff members must adhere to all personal hygiene regulations (culinary SOP). It also entails making sure the chef de partie is knowledgeable about how to prepare the various dishes and the tools required for doing so; all chefs de partie receive a briefing from the head chef or sous chef prior to each shift; the chef de partie is fully capable of preparing and always follows the kitchen's hygienic and safety protocols. Kitchen hygiene standard operating procedures (SOPs) include, but are not limited to, staff members following all applicable laws and rules at all times, refraining from wearing jewellery or nail polish in the kitchen, tending to and covering any cuts, washing and sterilising their hands, and making sure that all daily, weekly, and monthly deep cleaning schedules are followed in the kitchen areas (Kitchen SOP). The SOPs for kitchen closure procedures stipulate that all sinks must be emptied and cleaned, floors must be completely cleaned and swept, and the wash-up area must be closed. All refrigerators and storage rooms must also be left neat and clean.  6

The Law and Regulation

Dallas restaurants are subject to a number of restrictions, particularly for five-star establishments like Casa de Blues. These requirements cover food safety, labour laws, payroll procedures, OSHA compliance certificates, and even Equal Employment Opportunity Commission guidelines (Team, 2022). In order to encourage safe food handling practises, the FDA regulates food safety and public health through rules and legislation. The Department of Labor's Fair Labour Standards Act (FLSA) and the Texas government's subsequent regulations and laws guarantee minimum pay, overtime, and hiring workers under the age of 18. The next rule focuses on creating safe work environments by adhering to EEOC's inclusive workplace standards and OSHA's safety regulations to guarantee that there is no discrimination in the workplace (Team, 2022). A cleaning policy, routine deep cleaning, upgrading food handler licences, developing worker injury prevention plans, labour compliance, and restaurant employment regulations are other compliance requirements for the restaurant and kitchen industries (Team, 2022). Effective work practises and restaurant operations are dependent on these laws and regulations. To guarantee efficient organisational administration, the restaurant must abide by all rules and regulations.  7

Leadership and Management (Introspective Analysis)

It's never easy to oversee and manage kitchen and restaurant operations. The most important lesson acquired from the analysis of the restaurant Casa de Blues, however, is that, in order to facilitate management and boost the success of business operations, it is imperative to ensure compliance with all industry norms and legislation (Sun, 2022). To maintain effective business practises and unrestricted operation, nearly all businesses need to get all required state and federal permissions and licences (Tien, 2019). In order to guarantee the smooth operation of this business, industry-specific rules are required, such as OSHA compliance certificates, food safety, labour laws, payroll practises, and even guidelines from the Equal Employment Opportunity Commission (Sun, 2022). Furthermore, I've realised that standard operating procedures for both front- and back-of-house operations must be created in order for management and leadership in such a business to effectively adhere to and comply with regulations and legislation as well as the organization's accepted use policy (Team, 2022). As a result, I now know that having well-defined policies in place in restaurants is crucial to improving effective management and leadership. Additionally, as each role calls for particular procedures, restaurant and kitchen services need a hierarchical structure that starts with the top chef de cuisine. Having such a clear structure with assigned responsibilities improves the efficiency of the restaurant's commercial operations.



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FINAL GRADE

GENERAL COMMENTS

40/100

Late submission of the assessment will result in a late penalty mark. Penalties for late submission:

Up to one-week late, maximum mark of 40%.

PAGE 1



Comment 1

Missing information on cover page. Please check the assessment guidance.

PAGE 2



Comment 2

The intro need to be specific.



Comment 3

Italic

PAGE 3



Comment 4

Very good understanding in Brigade system with examples. However, you should mention the restaurant FOH as well.



Find a scholarly source

This source does not appear to be scholarly. Scholarly sources are supported by evidence and are most often peer-reviewed or published. Review the writing task and choose a scholarly source to better support your claim.

Review how to evaluate a source's scholarship with [this quick video](#).



Comment 5

You have explained what is SOP and how its work. Need example to support.

PAGE 4



Comment 6

How about FOH?



Comment 7

What are the consequences for not following the regulation.

It is not clear if you understand the difference between legislation and regulation.

PAGE 5



Comment 8

What is your MBTI-test result? You have to analysis yourself with the support of the test.

PAGE 6



Check references

Check this page for accuracy of referencing.

PAGE 7

PAGE 8

PAGE 9

PAGE 10

GRADING FORM: EFFECTIVE MANAGEMENT LV4

GHEORGHITA IFRIM

46

ENGAGEMENT WITH LITERATURE /10

You should incorporate information about your chosen restaurant, from credible sources, this can be from the organizations own website in part but must also include text-based information from industry journals and reference books. You must include a minimum of 15 reference sources, and these must be accurately cited within the essay text.



Very good engagement in literature review with variety sources. Some minor mistakes in referencing, and please revise the Harvard Reference Guidance which is available on Moodle page and library page.

6

KNOWLEDGE AND UNDERSTANDING/30

You should show an understanding of the principles of restaurant operation in this context, specific to organization culture, structure and market positioning. This should also be supported by your ability to demonstrate an understanding of the information that you have learned about the specific restaurant also. You have to show an understanding in legislation and regulation as well. Please clarify the difference between legislation and regulation. You have to show your understanding in the importance of MBTI-test in management. What is the reason to conduct a personality test? How its affect the management and leadership style? How its affect your future career choice?



Good understanding in kitchen structure and the importance of SOP. Not enough evidence in knowledge of regulation and legislation and the management. You should explain what is management and leadership.

16

COGNITIVE AND INTELLECTUAL /30

You should be able to show an appreciation for the decisions that the restaurant operators have made, and the way in which you may have changed if you were the manager. You should be able to compare and contrast your chosen restaurant with others within the similar concept/structure and give some examples of why they have decided to offer the product that they do for example. You should analysis the reason to conduct a personality test? How its affect the management and leadership style? How its affect your future career choice?



Satisfactory analyse skills. You have explain the importance in some key theories. You need deeper analysis in every section but not only in kitchen's structure.

13

PRACTICAL SKILLS /10

By compiling this essay, you should be able to demonstrate an understanding of restaurant operation from different perspective, for example, menu design, location, company culture and customer perceived value, how this works in the practical sense, and by writing in a professional style allow the reader to gain an understanding of your competency within this subject, and how you might work as an influencer within the restaurant, being able to support operations.



You have tried to apply real-life examples to support ideas.

5

TRANSFERABLE SKILLS /20

You should use the Myers–Briggs Type Indicator (MBTI) test result for your self-reflection. You can analysis your personality and the skill gaps in the certain roles with the management theories support.



You should have different effective headings for better organization. The text should be justified and 1.5 spacing.

6

You should use MBTI-test to analysis yourself.