

Assignment Brief – Assignment 2BMGM4004- Placement- Restaurant Management – 2 Elements Practical Tasks

You are required to complete an account of two elements in support of your presentation.

In each section you will give a step-by-step account of how you will have completed the following two tasks that are fundamental to the preparation for service.

You can use photographic illustrations from the placement or from other sources to support your description.

In each section, please reflect on:

- What **new skills / knowledge you have acquired**
- How will you **apply your knowledge in the future?**
- What are your **personal reflections** on the subject?
- Why is this **topic important within the industry?**

Provide **evidence of further reading**. Include a minimum of 15 references.

This is the placement development record and is designed for the student to reflect on (not describe) their learning experience to critically review their development.

Students should focus upon their:

- Vocational Development
- Self-Development
- Academic Development

You must reference your work by providing both in-text citations and a reference list containing a minimum of 15 references. You should follow IHM's UWTSD Harvard Referencing Guide, which is available on Moodle under the Module Information tile

In your portfolio, you must reference your work by providing both in-text citations and a reference list containing a minimum of 15 references. You should follow IGM's UWTSD Harvard Referencing Guide, which is available on

Moodle under the Module Information tile. The purpose of the portfolio is to provide a self-reflection of your progress and review the work you have undertaken, applying evidence of developing key skills criteria. These include self-management and development, task management, applying initiative in workplace problems, communication, and application of knowledge. Your assessment will be based on your ability to critically evaluate your personal performance and development, your reflective analysis of the overall learning experience, outcome achievements, key skills development, application of theory in practice, identification of lost opportunities, and future career development/skills application. It is important to note that the record should be reflective, analytical, and critical, not descriptive in nature. Your placement module lecturer will meet with you bi-weekly to review your progress, and you will also meet with your Placement Supervisor to ensure you are progressing through your tasks and acquiring the support you need to be successful in the department rotation. Upon completion of your placement, you will be required to upload your completed portfolio to the Turnitin link provided in Moodle. You are expected to submit your portfolio in a timely manner, according to the university guidelines, and the required dates will be posted in the Turnitin Link

Task Description 1:

To prepare and set up a formal table for lunch service for 8 people. This is an a la carte restaurant, formal dining experience. Ensure that you describe all elements of preparation, equipment and tableware required and what will be needed to ensure an appropriate dining experience for your 8 guests.

Task Description 2:

A guest has ordered a seafood platter, including lobster (which will need to be served without the shell) for 2 guests on the table. Describe the dish and the cooking style for the diners, how it will be served and what skills you will need to ensure that this is served appropriately. What likely questions will the diners ask you? What information will you be able to share?

Students will be assessed upon their ability to critically evaluate their personal performance and development as well as their reflective analysis of the overall learning experience, outcome achievements, key skills development, application of theory in practice, identification of lost opportunities and future career development/skills application.

This record is an account and is to also be reflective, analytical, and critical.