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Assignment 2: Assessment of Practical Tasks

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Introduction

Food and beverage organizations represent the hospitality organization that provide different kinds of food and drinks for the people to provide them different experiences and food and drinking. In the hotel, various types of people want to eat the food according to their demand and want to know the new one to get a new food experience (Siegert, 2018). The hospitality business should be careful with their customers and need to provide them with the best services so that the organization can retain the customers for a long time. For this purpose, the food and beverage organization needs to create a menu by including the price and also time duration of the food. The assignment will cover the importance of the menu in a food and beverage operation organization and how to make it for the customers so that the vegetarian and non-vegetarian can order the food without any confusion. The organization can make the food package with different offers or discounts so that the customers are getting satisfied and it will be very helpful for the organization to increase the sales. The organization should add the contact details and other information which is very important for the organization that will also discuss in the assignment on the segment of Hotel Trinity.

The Activities Of The Hotel Trinity

In the field of the hospitality business, every organization has to face a lot of competition as there are so many organizations with different food and services so that the customers are satisfied with the services and food. The hotel needs to create a menu or list so that the customers can get various information.

Price: In the menu of the food the hotel management needs to add the price of every food item so that the customers can order the food items on the basis of their budget (Sutton, 2018). At the same time, it will be very helpful to get a proper idea about the food price of every hotel which helps the customers to compare and identify the best hotels.

Food information: In south wales, there are various people, some are vegetarian and others non-vegetarian. So the hotel manager should add proper information about every food item so that every person can order the meal by reading the included information (Pitt et al, 2018). It is a very effective way to satisfy the customers and save their valuable time. The customers can order without asking any questions or thinking any things about the food.

Time availability: The hotel managers also need to add the time duration of every food item which will be very helpful to reduce different hatchels (Van Wave, 2021). It is not possible to make available every food item for the whole day and the organization should mention the time duration to help the customers by providing proper information about the availability of the food items.

Contact details: In the present time the customers evaluate their time and want to ensure the best use of time (Law, 2020). So the customer orders the products from their home or working place to save their valuable time. If the customers don't get the contact address they will order the food items from another hotel and it will be very harmful for the organization. The organization should include its contact details in different banners and publish them widely so that the customers can collect them at their necessary time.

Payment system: In the business organization at present every organization can use cash and online payment processes to reduce the risk and make the transaction easier (Chant, 2020). The organization should add various payment processes so that the customer can be paid the bill which is easier for them. In the time of the pandemic, people have to maintain social distance and other safety issues where online payment systems are most acceptable for transaction.

Food package: To attract customers, every hotel organization creates various food packages where the organization provides a beverage extra or gives a percent of discount and influences the customers to take the meal (Takahashi, 2019). The food package should be mentioned with the special offer so that the customers can order the food. In this package, the hotel organization includes a family package, a student package and other packages which are very helpful to satisfy the customers and increase the sales of various food items.

Hotel Trinity makes their menu by considering all of the above things and also considering the ongoing market trends which are very helpful for the organization to increase sales and get a competitive advantage in the competitive market. The organization makes their food with different quality and provides it in a different shift which is mentioned in the menu to assist the customers in choosing any items.

Conclusion

In the hospitality business, the most important thing is to provide the best services and food items so that the customers are getting satisfied and get interested in taking the services again and again. The customers want to get the safety and innovative things from the organization so that they can get their favorite dishes without any difficulties (Bowers, 2019). The hotel organization should provide different wines or drinks to increase their sales by making different food packages which is a very effective way to increase the sales and bring satisfaction to the customers. The payment process is also a very important way to convince the customers and the organization should ensure different payment processes for the safety issue of the organization.

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