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Course : international gastronomy management

Placement culinary bmgm4002

I acknowledge no ai has been used in the creating of this reflective writing

## Element 1

In this assignment i will be going into depth about my experiences of culinary placement at el pascodor

On the 4<sup>th</sup> of November i started my placement at el pescador.on my first shift at el Pescador i met the chefs and was mirroring what the head chef was doing he took me over to a section and showed me the process of there beetroot tartare which consisted of bruinois of beetroot and onions etc I think this was to test my knife skills as gibbs states it is not important to have an experience in order to learn. Without reflecting on this experience it can be forgotten(gibbs,1988,p.9) which makes me think about traditional french cuts in the sense of how they can be overlooked when in actuality they are the base of so many techniques used in a kitchen . The tartare gets paired with there red meat dishes ; chef then proceeded to show me how the flow of the kitchen works during service with sous chef on grill section and chef de partie on dessert. Section while briefing me on the dishes there making for there new menu .

We then proceeded to go onto duck wellingtons although the cooking process was different to a average wellington which was interesting although fascinating due to the process being and having ulterior steps regardless the product came out the same .from my experiences on my first shift i wanted to make a good impression as learning is the process whereby knowledge is created through the transformation of the experience (kolb 1984,p.38) and to enhance my knowledge through my experiences i have to be open to a

new chefs/establishments way of cooking which is a adapted version of the things i would know previously.

On my second shift of el Pescador i went into the kitchen which i proceed to go into prep again this shift although this time i started on onions one observation i have found in el pascador is that the knives in that kitchen are extremely blunt which is a slight issue as a blunt knife is a dangerous knife due to a more pressurised motion when cutting ; one peir i work with and am in education cut themself due to this reason. After cutting onions i then got showed the starter section in more depth in the sense of where things are kept and how to present each dish one small issue i have found is due to the majority of the el pascador staff being foreign there is a language barrier when it comes to communication which is difficult when trying to understand somethings although i can mostly grasp what the want doing although its definitely difficult but as kolb states “ reflective observation “ in a sense i could take the time of day to learn spanish so that it would be easier on them for me to understand but my only contradictory to this is that would it be beneficial to try and learn a whole new language .

## Element 2

The health and safety of el pascador us definitely something that has popped up to my attention as it is quite a small kitchen and they don't have a awful lot of space it seems there is a small trace on cross contamination with one particular chef as he does a lot of stuff and i have not seen him do a awful lot of hot soapy water on surfaces although he uses sprays i feel as though it is not correct format as you need to wash it before you sanitize it while i strongly believe they are up to date when it comes to cleaning i did not see there cleaning schedule or a allergen list inside the kitchen , i may of not seen it but i do not know if they have one in there .

## Kolb's Learning Styles & Experiential Learning Cycle