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The topic of Choice :	Learning Logs to include Kitchen and F&D
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This is the blog where I am going to reflect on a research project that I am undertaking as part of my placement for practical work in a hotel and hospitality organisation named Premier Inn. The topic of the blog is 'Learning Logs to include Kitchen and Food & Beverage'. I hope that the project will be completed in time following a good standard. The blog is going to be reflected the Gibbs reflective cycle for better understanding (BASSOT, 2016). Gibbs reflective cycle has 6 different steps which analyse the learnings, skills, knowledge, application of learnings, future reflection, important and evidence-based further implication, etc. This research will focus on each of the steps of this cycle.

Description: I am conducting this placement for practical work as a part of my academic purpose whose motive is to gather practical knowledge along with theoretical bookish knowledge. Food is an important ingredient in the hotel and hospitality industry. Food preparations and services require a set of activities and we are going to learn about these from various aspects. We work here as a team where different member plays a different role and aggregately focusing on the same objective. Here, I play the role of ensuring proper safety issues keeping consistency with the rules and regulations of different related laws. We focus on some items of making foods along with the ways of maintaining proper safety of the different stakeholders (Taylor et al, 2019). During the long journey, we write individually all the comments and feedback provided by our instructors and we are following those and try to ensure effective utilisation of the learnings. All the tasks are completed and we are moving forward by following a roadmap and strategic plan. After making several meetings and seasons, we will provide a final presentation.

Feeling: I think we can ensure a quality time by making a successful learning session as the every team member is focusing on the objective by collecting and sharing information, and coming up with different untraditional solutions. So, I have no regret about my team members and their performance. Still, we are focusing on something standard and unexceptional. As a team, we have to more focus on the valuable comments of our guests and the proper way to reach them.

Evaluation: The team members are contributing almost equally with some variations and so, we can easily implement our plan. Our team combination is so effective that we are planning for further placement. As a team, we collect and gather information and relevant data related that can be applied in the food and beverage practically (Battistella et al 2020). I would have failed as I have lower communication skills but all the things are continued well. The overall learning system of the hotel is also

very charming. The hotel has a friendly and flexible definite policy regarding the placement and we are enjoying that.

Analysis: Analysing all the information relevant to this journey and presenting them in a practical way is very important. I am hopeful that I can do well in this case by presenting my skills and learnings in an understandable format. Mind map activities and oral discussion among us play a significant role in understanding the topic deeply.

Conclusion: Working as a team, I am still on the journey of learning several things playing different roles, especially the practical implications of all of the food and beverage issues of the laws (Gibbs and Slevitch, 2019). I am expecting that the entire journey will be conducted very smoothly without any obstacles and complexities. But still, we have to work more on the setting and designing the menu, ways of ensuring more and the best recipes to the customers. We have to keep in continuous touch with the guests and our instructors for understanding the circumstances well.

Action Plan: The overall journey of this placement will be a turning point in my professional learning my academic learning. I can make easily an action plan in the future if I will be given the role of leading a food service organisation. I will make a plan understanding and preferring the needs and wants of the guests in detail and depth. I will make a timeline and provide responsibilities to different members who will perform on time (Hayes et al, 2017). Besides, I will analyse menu tools, communicate with the specialist at every stage of the project, find out the best ways for exceptional experiences to the guests, etc. All of the tasks will be completed respecting the contents of the food and safety laws.

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