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Introduction

Hotel management refers to managing and running a hotel or other accommodation facility. It entails a variety of duties and chores to make sure the hotel runs well and offers wonderful visitor experiences (Brown et al., 2013). This task entails using the Gibbs reflective cycle to reflect on working at two different restaurants. The Gibbs Reflective Cycle is a popular model that reflective practitioners employ to encourage self- and critical evaluation according to The University of Edinburgh (2020).

Description

While working at Caravan and the Courtyard restaurants, my role entailed various activities that required various skills. As I worked as a head chef at Courtyard Restaurant, my role entailed coordinating and controlling all kitchen activities, including creating, pricing, and maintaining a kitchen's budget, which is made possible by a thorough monthly stock take, managing the inventory, buying supplies as needed, and planning private meals and other events while keeping expenses under control and reducing food waste, additionally involved giving other chefs duties to complete and making sure the kitchen personnel adhered to quality, hygiene, and cleanliness standards. While at Caravan Restaurant, my role entailed serving up their renowned internationally inspired cuisine, providing customer experience services, and collaborating with the general manager to improve the team.

Feelings

Prior to the experience, I was anticipating and excited to take on the role of head chef at two separate restaurants. There were times when I felt under pressure, particularly during busy times or when unforeseen problems cropped up, but I stayed adamant about upholding quality standards and providing outstanding dining experiences. After the encounter, I felt a sense of satisfaction and accomplishment.

Evaluation

I was successful in controlling and coordinating culinary tasks, resulting in efficient operations and prompt service. I worked effectively with other chefs and the staff in the kitchen, distributing work and ensuring that quality and cleanliness standards were followed. But some things did not go well as planned. Unexpected problems occasionally

occurred, necessitating quick problem-solving and agility to keep operations running smoothly. At Courtyard Restaurant, scheduling private events while juggling the demands of both restaurants may be difficult in terms of time management and prioritisation.

Analysis

My success in my position as head chef at Courtyard Restaurant and Caravan Restaurant was a result of several reasons. First, good delegation and communication led to effective coordination. The kitchen staff received clear instructions, and responsibilities were assigned fairly, enabling efficient operations and prompt service. Additionally, by doing regular stocktakes, managing inventory, and creating and maintaining budgets, I was able to keep costs in check and minimise food waste, which contributed to the financial success of both enterprises.

The success of my role was also greatly influenced by the success of the team. I inspired and empowered other chefs and kitchen staff to perform at their highest level by creating a good and encouraging work atmosphere. The success of the culinary operations was a result of this partnership, which assured adherence to quality and cleanliness requirements. According to Alexander Kellermann (2023), the hotel sector relies on the effectiveness of teamwork to deliver great service to visitors. The needs of both restaurants were successfully managed due to my abilities in time management and prioritisation. I managed the workload and upheld high levels of performance by prioritising tasks, defining priorities, and scheduling my time effectively. Professionals can complete the crucial components of their work and present a positive image if they effectively manage their time, but if they make poor decisions about how to use their limited time, they risk looking unprofessional according to Keiling (2018).

There were several cases where things did not turn out as expected. Unexpected problems like equipment failure or an ingredient scarcity presented difficulties that necessitated quick problem-solving and flexibility. The elements that did not go as planned could be attributed to things like uncontrollable external conditions, a lack of resources, or the fundamental characteristics of the hospitality sector as mentioned by Tanner (2019).

Conclusion

My experience as a head chef at Courtyard Restaurant and Caravan Restaurant was an enjoyable adventure full of triumphs and difficulties. I was able to provide outstanding culinary experiences while continually learning and developing in the process because to effective coordination, financial management, team collaboration, and personal contributions.

Action plan

For continued development, I will concentrate on enhancing my communication and leadership abilities to improve teamwork. I will stay current on gastronomic styles and methods while improving my culinary skills. To effectively address unforeseen problems, I will also place a priority on my time management and problem-solving skills.

References

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