

BA International Hotel Management

Food & Beverage Operations

Assignment 1

Student Journal

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Introduction

The food and beverage industry has certain aspects within it such as starting from farming to food production and ending with food retailing and food selling. There has been huge employability which has been assigned to the food and beverage sector UK, such as 13.4% workforce being under it (Statista, 2023). The purpose of this study is to evaluate the skills which are required for a certain job role at a restaurant company. It will also be observed how these skill sets impact the employee as well as restaurant operations. The two restaurants chosen for this reflective essay are one Paul UK Ltd and another one named at Mio Restaurant which is situated in the UK. The job role which has been considered for this essay is “chef”.

The specific job role which I have selected is the Chef of the restaurants mentioned above (Cousins, 2020). A chef is one who is considered to cook delicious items for the people whom the person is meant to be serving.

The skills which I have noticed within the chef of restaurants within the food and beverage industry are -

Adaptability: A chef who has been working in a restaurant knows how to meet the client's requests related to food (Davis *et al.*, 2018).

Determination: The chef generally takes care of all the relevant details related to the food (Johnston, 2012). A certain level of consistency and determination is required for a chef while working at a restaurant.

Creativity: This is a skill which is a must for a chef. The chef is to be creative while cooking any singular dish (Motarjemi and Lelieveld, 2014).

Research: A chef at a time tries to look up to the trends which have been present related to foods (Zutshi, 2019).

Paul UK LTD	Mio restaurant
• I have observed the adaptability skills for a chef working at this restaurant are such that the chef is adaptable to the changes related to making dishes. • Determination is one skill present ,quite normally as the chef will be determined to complete each dish. • The chef will be able to bake products such as cakes and others. • The chef will bring out new variations of baking by researching	• However, in the case of this restaurant, the adaptability skills which I have seen are there for the chef. This person will know how to go along with the trends of the food and make new Italian restaurants. • The chef at this restaurant will put effort and consistency into making the dishes. • The chef will be creative in making Italian dishes • For this restaurant, the chefs I have noticed will learn new ingredients or flavours to incorporate into existing dishes through research skills.

I can elaborate that a chef at a bakery restaurant will know how to bake cakes, pastries and doughnuts. Also, will be able to include such new recipes which will make the baked items more tasty and delicious. The chef at an Italian restaurant which I have observed will know how to make pasta and many other Italian dishes. I have seen that chefs at breakfast restaurants know to provide bread and certain breakfast services for example. Whereas I think a proper dining restaurant chef will have a set of skills in how to manage kitchen staff, therefore the individual will have managerial skills as well. The chef also guides the cook and other staff members so will also have teaching and leadership skills at such types of restaurants in the industry.

. I have understood that an

Italian restaurant is often noticed to greet the guests and take opinions from the customers. Therefore the communications skill set is to be present within the person. I think the chef would also be required to manage the other employees or staff inside the kitchen being head chef. I have often realised that when entering a bakery restaurant I would also learn how to organise work well and only communication skills would not work in such a scenario. This is a change which is faced by the employee's skill set that I have seen constantly once there have been changes in employability at different restaurants. The restaurant operations can get affected if the chef after transferring to another restaurant of a different type does not adapt properly, therefore adaptability skill is to be there. I think that proper management of time and leadership roles must be carried out by the chef or else kitchen work at the restaurant will be disorganised.

Conclusion

It can be concluded from the reflective essay that some differences have been analysed regarding the role of chefs at different restaurants in this sector. Certain skills of the chef have been highlighted that are required to be present for successful work completion by them. Lastly, an analysis of the impacts of the differences in skill sets for the employees at different restaurants is also provided.

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