

Restaurant Management and Types of Service

Irimia Ionut

**Hotel Placement – Food & Beverage
Operation(BMIH4002)**

Steve Jones

In the food industry, everyone is looking for perfection or they try to achieve it if you just want this type of perfection you need to have the right people in the right place a restaurant manager or the person who is in charge of managing the place must know everything front house and back house just to be good at problem-solving he need to have a lot of transferable skills, I have the chance to be in that position and I think you need a lot of experience in different places before you want a position in management(Guest Post).

In a restaurant, you have different types of service you need to be aware of them you need also to be how much you can flexible but never compromise the quality of service or food here you need the experience to employ the right people and to make sure they are doing exactly what are they should do and they are paid for that(Dipayan Mondal). Some type of service that you can have in your restaurant are outdoor dining and event management facilities may be personal greetings, you can have table service or buffet service everything depend on what type of restaurant you manage. The takeaway service was a big plus in the last 2 3 years this service has had a big impact in the first place because of all the lockdowns if you manage to do very good food and you can deliver that in the pandemic times at least half people from your staff were working and you can still have a business after 2 years of lockdown (SetupMyHotel).

What I find out in my last experience whit this industry is you need a lot of transferable skills what I did does not have anything to do with a restaurant in that place we don't serve food I provide them just rooms so I try to fulfil all the positions like a cleaner, front desk reception I did not know at that time how to do marketing but now I will use social media to promote that place with a lot of details I will apply some discounts on regular guests what I will improve there I will try to bring the breakfast back and like that you can grow the profit by selling water fizzy, drinks, coffee, some natural juice I will bring some desert also and slowly people will know is not a place just to sleep. I'm sure people want to go out to spend time outside and we have a small garden ready to be used for a barbecue or just to be out to smoke and chatting is very good on hot summer days(Manish Gurnule).

With what I learn till now I can't say I will change soo many things all the time I need to collect feedback from customers and only through that I can improve and I can predict how profitable will be this business is like a marathon is not a sprint you need to make long term plans and you make sure you can change things in a good way for business and customers if they bring more people that it's mean one thing you are doing a good job like a manager(Guest experience).

With the energy, the crisis hit this industry will be hard to stay competitive at the same price everything will go up and if we don't manage near to perfection the customer will not be happy and they will stop using our services good idea to buy and instal some heating pumps and like that we can reduce the cost for heating in the winter time and cool the rooms in the summer and with the right approach maybe some solar panels will bring our bill in electricity 20/30% and we can keep low or same price or near and like that we can compete with the other's from the same segment of this industry (Planday Hotel Proprrler)

After covid customers start to have to look deeper into a restaurant before they go out to eat they demand more transparency about who clean is or if they follow the rules more and more businesses rely on technology others trying to adapt to a market always in changing (Dallas Henderson)

Reference

<https://asksuite.com/blog/types-of-service-in-hotel-industry/>

<https://blog.experience-hotel.com/twenty-services-your-hotel-needs-to-have/>

<https://hotelpropeller.com/the-cost-of-operating-a-bed-and-breakfast-in-2019/>

<https://www.hotelmanagementtips.com/types-of-food-service-styles/>

<https://modernrestaurantmanagement.com/covid-caused-five-permanent-changes-in-the-restaurant-industry>

<https://www.planday.com/uk/industry/retail/>

[Restaurant Management: Everything You Need to Know \(revfine.com\)](#)

<https://setupmyhotel.com/>