

Assignment Brief – Assignment 1

Presentation:

You are required to prepare and deliver a 15 minute PowerPoint presentation that provides for a visual experience and description of the skills required to manage a dinner time service in a mid- scale, bustling restaurant in a city centre.

The restaurant has 80 covers, you have 60 guests booked, so there is a potential for 20 walk-ins. Your team of staff for the shift will include:

Kitchen Brigade- Head Chef, 1 Sous chef, 1 commis and 1 kitchen porter.

Your Front of House Team will include:

Front of House Manager (you), Head Waiter/Sommelier, 3 Waiters, 1 mixologist, 1 additional bar team member.

Your presentation will allow you to describe how you will prepare for service, what tasks will be carried out and who will do them. You will support your verbal description by the use of illustrations, possibly video content and other visual aids.

Consider what will need to be done first in preparation and then how the service will be supported, until the last dining guests have left the restaurant. What do you have to do within your role as Restaurant Manager to make this a successful service?

You are not limited on the number of slides that you can create but are limited to a time of 15 minutes.

You must reference your work by providing both in-text citations and a reference list containing a minimum of 15 references. You should follow IGM's UWTSD Harvard Referencing Guide, which is available on Moodle under the Module Information tile