

STUDENT JOURNAL

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Module: BMIH4002

BA International Management

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Restaurant Management and Types of Services

The restaurant industry is a significant component of the hospitality sector, whose production of commercial meals contributes to the tourism industry and, in turn, global economic growth. For decades, the restaurant and hotel sectors and their scholars have understood that the hospitality sector needs new professionalism to attract clients and grow sustainably. Considering that the restaurant business falls under the broader category of hospitality and service, it's vital to recognize the significance of focusing on quality in presentation, service, and overall restaurant management. The success of a restaurant depends heavily on the quality of its service. Therefore, it's no surprise that the expense of employing wait staff is high. It's not simple to open a restaurant and those that do have to work extra hard to stand out from the crowd in the first few years after opening; this can be an easy journey for people with knowledge of restaurant management and types of services.

I assert that the topic of restaurant management is essential to the industry because it helps build versatility and also Rev up creativity in the hospitality sector. (Gordon et al., 2016) There has been a sudden upheaval in the hospitality industry. Even though the pandemic caused significant disruption, it also brought new prospects for hospitality. Online purchasing, digital recreations, and contactless service models are only a few innovative solutions and new company kinds that have developed (Chen et al. 2016). If you want to be a part of the transformation and contribute to the future of hospitality, there has never been a better time to embark on your adventure (Lee, C. 2019). In addition, restaurant management is an excellent career option if you desire to travel the world while earning a living (Aynalem et al. 2016). IHG Hotels & Resorts, Marriott, and Airbnb are household names in the hospitality business due to their global reach. Working in the hospitality sector is an excellent way to learn about other cultures and interact with individuals worldwide, and this topic is vital.

In my opinion, theoretical knowledge of restaurant management and types of services is essential, but it is not enough. To be an effective manager, one must also have experience (Liu et al. 2018). However, theoretical knowledge is solid and can aid in greater conceptual comprehension. In the lecture, for instance, we learned about the various types of restaurant services. This is essential because it enables us to

comprehend customers' multiple possibilities and meet their specific requirements (Line et al. 2019). We also learn about the many sorts of restaurants, such as fast food, casual dining, and fine dining. This is crucial because it enables us to understand the various target customers and how to meet their needs (Lippert et al., 2020). In addition, we study the multiple facets of restaurant administration, such as menu planning, cost control, etc., which is significant since it enables us to comprehend the various aspects of running a successful restaurant.

The lecture topic of restaurant management is essential to the hospitality business since it ensures that restaurants are operated properly and effectively. In addition, it highlights the various services restaurants offer, which is crucial knowledge for customers to make informed selections about where to dine (Canziani et al., 2016). A person who works in the hospitality industry must understand and apply the core concepts of restaurant management (Barlan-Espino, 2017). This involves understanding the various types of service that may be offered in a restaurant, as well as the many factors that might contribute to the successful operation of a restaurant. If you thoroughly understand these ideas, you will be better suited to run a restaurant efficiently and provide excellent customer service.

A successful restaurant manager is one who understands the ins and outs of the foodservice industry, from the front of the house to the back. They are capable of leading and motivating a team, managing finances, and providing exceptional customer service. A restaurant manager must have a good understanding of the industry in order to be successful, and this can only be obtained through education. Although some restaurant managers may have on-the-job experience, formal education in restaurant management can provide them with the necessary knowledge and abilities for success (Rutherford, 2021). Future restaurant managers can study about food safety, nutrition, menu planning, purchasing and inventory, cost control, and human resources through an accredited school. Important practical skills, such as customer service, communication, and leadership, can also be developed.

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