



Food and Beverage Operations

BMIH4002

Assignment 1

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Introduction

In Food and Beverage Operations class, we learnt about the several service etiquette philosophies that are frequently employed in the trade. These include Russian, buffet, family-style, and plated services. Additionally, we spoke about each style's benefits and drawbacks as well as the occasions and settings when each would work best. With annual revenues in trillions of dollars, the food and beverage sector is a crucial component of the worldwide economy. This sector of the economy includes a wide range of goods and products, such as processed and fresh meals, soft drinks, alcoholic beverages, and more. We will give an outline of the present situation of the market in this study, along with important trends and difficulties (Pilger, 2016).

Different Types of Food and Beverage Businesses

Food and drink come in a variety of flavours. A place to dine and drink, a luxury restaurant serves fine cuisine in distinctive settings. Their food is quite refined and diverse. They have a staff that is quite competent, and their location, food, and interior design are all excellent. In fine-dining restaurants, separate menus for beverages are generally created (Hayes, 2012). Profits from alcoholic drinks that are supplied with meals are significant. The vast majority of traditional restaurants are unremarkable, everyday cafes that may be located in the city centre. Conventional restaurants, the most common type of business, provide fairly priced food, table service, and staff with a medium level of education and experience. Restaurants and pubs that specialize in offering steak dishes are known as "steak houses."

Food and Beverage Industry

The increasing emphasis on health and wellness is one of the primary trends in the food and beverage business. Organic, non-GMO, and artificial ingredient-free products are becoming more and more popular with consumers. The demand for plant-based and alternative protein products, such as soy- and pea-based meat substitutes, has increased as a result (Levitt, 2020). The expansion of delivery services and e-commerce is another development in the sector. Online meal delivery services like Food Hub and Uber Eats have grown in popularity recently because they give customers a simple and handy option to purchase food from their preferred eateries. To accommodate the rising demand for this kind of service, several supermarkets and grocery stores have also begun to provide online ordering and home delivery services. The sector does face certain difficulties, though. The continuing COVID-19 epidemic is one of the biggest problems the food and beverage sector is now experiencing. Global supply chains have been severely disrupted by the epidemic, which has resulted in several product shortages and price rises. Additionally, the sector has been significantly impacted by the closure of restaurants and other food service businesses, which has resulted in a drop in sales and revenues (Gilam, 2021).

Self-reflection

The conversation on buffet service caught my attention in particular. I had never given much thought to the planning and organization required to put up and manage a buffet. Our lecturer went over the significance of using sneeze guards to prevent food contamination as well as the appropriate food-holding temperatures. Our lecturer also stressed the value of providing a range of choices to accommodate various dietary needs and preferences. Along with learning about serving methods, we also reviewed some fundamental kitchen terminology and tools. I liked to know about pricing and menu planning. I'm interested in finding out more about the steps involved in developing a successful menu and the variables that affect costs (Bansal, 2016).

Conclusion

Overall, the food and beverage business is a vibrant, ever-evolving sector that has a significant impact on people's lives all over the world. The sector is expected to continue to develop and evolve in fascinating ways in the years to come as a result of the growing demand for sustainable and nutritious products as well as the increased usage of technology. In conclusion, the food and beverage sector of the global economy is an essential and dynamic one. The sector continues to develop and adapt to shifting customer trends and tastes despite the obstacles given by the epidemic (Murugan, 2018).

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