

dorin

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Placement: Restaurant Management

Needs Title and Information

My BA Dip CertHE in International Gastronomy Management internship was at City Social Tower 42, London. My office was this Michelin-starred New York eatery. My skills included cooking and managing.

My roles changed. My first job was prep chef. My major task was organising materials for the day. This job demands detail-oriented, quality-focused, and pressure-tolerant workers. I balanced speed and precision with City Social's ingredient requirements.

Consider structure 

Expand your thinking 

I got additional jobs as I gained confidence and proved myself. I served VIPs as a chef. Change was crucial to my career. From prepping to cooking amazing meals.

In this critical scenario, dish quality and consistency were essential. Responsibility seemed great and overwhelming. It was gratifying to make every kitchen plate.

My job required teamwork. The City Social kitchen staff knew their roles and worked effectively together. Communication and collaboration produced amazing service. Collaboration demands clear communication, I discovered.



My job entailed learning new culinary processes and food patterns. City Social leads culinary innovation with pride. This setting encouraged me to try new cuisines and talents.

Finally, client involvement was good. Talking to wealthy consumers about fancy meals reveals their tastes. This input enhanced our menu and dining experience.



City Social Tower 42 provides various duties, learning possibilities, and professional progression. This job gave me many cooking and restaurant management skills.



City Social Tower 42 taught me restaurant teamwork. Communication, leadership, and teamwork made the restaurant succeed (Brown,2019).

Communication powered City Social. Kitchen communication is straightforward. A fast-paced industry requires chefs to communicate well. This simplified communication and reduced misunderstandings. Busy may be stressful. I learnt kitchen calm.



Front-of-house workers discussed customers clearly. Chefs were informed of visitor preferences. The communication customised visitor experiences and accelerated requests.

Numerous City Social leaders were autocratic. The head chef and restaurant manager made key judgements. This method helps maintain high standards and make speedy judgements. A Michelin-starred workplace requires accuracy and quality, thus organisation and chain of command were essential.

Good Point

This leadership approach hindered lower-level staff from expressing ideas, which may have spurred innovation. Despite a rigorous structure, I often presented fresh ideas at team meetings. I discovered donations are welcome.

Collaboration made City Social successful. The kitchen staff was close. Works complemented each other. Staff from kitchen to front-of-house worked together. For easy eating, they must cooperate.

Consider structure

Menu modifications, service comments, and operational improvements were frequent topics. Everyone had ambitions during these activities. They stressed team participation regardless of occupation.

These assisted the restaurant. Effective communication streamlined and exact service. A strong leader sets high standards. Teamwork made work pleasant and ensured guests enjoyed their stay.

The rigid hierarchy and high-pressure environment were difficult to acclimatise to. In a busy kitchen, I had to learn quickly and improve my communication and collaboration.



Collaboration was key to City Social's and my career's success. I learnt good eating requires leadership, communication, and teamwork.

I recall City Social Tower 42 cooperation pros and cons. For career objectives, I identified areas for improvement.

Teams' strengths

I can help. Staff were great cooks and foodies. Every meal we cooked revealed it. Our talent kept us Michelin-starred.

Kitchen operations were good. Everyone understood what to do and did it effectively, helping us serve when busy. The team wanted greatness. This focus improved the restaurant's quality and reputation.

Team communication was good under pressure. We collaborated and solved difficulties promptly.



Flaws and improvements: Hierarchies hindered junior staff creativity. Collaboration on brainstorming may boost team creativity.

Consider structure

Extended work hours can harm work-life balance. This can be fixed by flexible scheduling or shift rotation.

Kitchen stress increased at busy times. Organisations can benefit from stress management (Walker, 2013).

Development and learning.

want to improve my leadership for job advancement. Task management and team motivation are my goals.

I want to improve my recipe creation and presentation to stay in the culinary field.

I must understand restaurant operations, including cost management and customer service, to manage.

Personal and Professional Growth:

1. Leadership Training: Workshops and seminars can teach me good management.

I ask chefs and restaurant managers for advice. I can get practical advice from them.

I'll study business to understand restaurant management. I might take short or online courses.

Testing various cuisines and methods in my leisure time would boost my inventiveness.

5. Networking: Industry events will help me meet people and stay current.

I know what City Social's team does well and what they can improve. I learned about my leadership and creativity weaknesses. This boosts my job skills.

Personal development and self-management were my goals at City Social Tower 42. These helped me improve as a cook(Heppell,2015).

Managing oneself.

It was hard to adjust to a Michelin-starred kitchen's fast pace. I prioritise, manage time, and stay cool under pressure. Flexibility was needed to satisfy each service.

I like learning constantly. Each day brought new challenges and learning opportunities. I learned to make difficult foods and serve well at top restaurants. I asked seniors and friends for improvement advice.

Our standards were cleanliness, attractiveness, and quality. Big or little, every duty was done well and meticulously.



Improve Skills:

1.The City Social kitchen gave me culinary skills. I learned precision cooking from sous-vide and molecular gastronomy. These methods improved flavour, texture, and uniqueness.

Menu planning taught me plenty. I built a dinner for different tastes. I learned to combine seasonal, high-quality, and flavorful ingredients to make delicious dishes.  8

We focused on food plating and presentation. I learned food presentation since it's as important as taste. This improved our customers' meal experience.

Understanding kitchen sustainability was crucial. This includes resource management, food waste reduction, and ethical, local ingredient sourcing.

I found myself and improved at City Social. Managing myself, adapting to new situations, and growing while cooking. These skills are essential for my cooking job.

I needed task management and motivation to work at a City Social Tower 42 luxury restaurant. My communication and practicality were crucial (Cottrel,2019).

Initiative and task management.

Busy kitchens required prioritising tasks. Ordered work by urgency and priority. I prepared quickly and performed service tasks well. We use this method to manage time during difficult times.

I constantly sought process simplifications. We were having trouble cooking, so I suggested moving the workstation. People liked this idea since it sped up preparation and reduced wait times.



3. The restaurant changes constantly, so I had to adapt to new tasks. I have to be flexible while helping coworkers or changing menus.

I arranged the storage space to boost productivity by making things visible. Easy product tracking and control reduced food waste.

Knowledge and communication:

Kitchen communication was important. I learned to give clear instructions during fast service to avoid confusion. Team meetings helped me communicate by sharing ideas and getting feedback. I mostly worked in the kitchen but sometimes spoke to customers, especially at major events. We changed how we talked about food and what clients liked. This experience improved my customer service and client needs consciousness (Fanthorne, 2004).

Use of Gastronomy Management Knowledge: I applied my knowledge. My food science knowledge helped me prepare and season. I studied management ideas to understand collaboration and efficiency.

Theory implementation was two-way. City Social taught me a lot with experience. Resource management, CRM, and culinary innovation theories were covered.

I managed and initiated at City Social. I contributed to the team and restaurant. Working with customers and coworkers improved my communication skills. Application of gastronomic management helped me. I've improved professionally and these experiences will aid my culinary career.

City Social Tower 42 showed me how to connect and use my knowledge.  10 Education also affected lost opportunities and future goals.

Knowledge and communication:

1. City Social improved communication. I learned that a busy kitchen requires clear communication. Resolving menu errors and giving feedback to coworkers improved my stress-related communication. I must be more aggressive, especially when drawing decisions quickly.

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Despite working primarily behind the scenes, I had some intriguing client encounters. They taught me to be sympathetic and engaging when discussing complex food or diet issues. Customer connection ideas in practice helped me understand academic concerns.

 12

Using Theory: Gastronomy management school helped me understand restaurants. Food science enriched my cooking. Management theories taught us how teams operate, leaders lead, and how to work efficiently. This theoretical knowledge constantly informed my evaluations and ideas.

Missed Chances and Future Goals:

I avoided leadership risks during my placement. Leading a small event or culinary team would have given me more leadership experience (Heppell,2015).



I want to open a restaurant and be a head chef. My career goals are clearer after this job. By incorporating eco-friendly and ethical food practises into cooking, I intend to change the industry. City Social has taught me that cooks must always innovate and adapt. It found leadership and business knowledge deficiencies. For my career, I want to manage restaurants, work in different kitchens, and learn new cooking methods.

I want to open a great restaurant that values community and sustainability. My journey depended on this location. It gave me the skills, knowledge, and will to succeed.

I now realise that City Social Tower 42 was crucial to my cooking and restaurant management development.

Development and Key Points: Cooking Skills: Working at a top restaurant taught me new techniques and food presentation.

Task management, initiative, and flexibility are my professional development. These skills are essential in busy high-end restaurant kitchens.

Customer service and teamwork improved my communication skills. I learned kitchen communication and customer satisfaction (Heppelk,2015). Cuisine management course helped me manage restaurants.

Areas for growth.



I need fresh challenges to grow as a leader.

I want to study business management to start a restaurant.

Be aware of trends and methods.

In summary,

Working at City Social Tower 42 extends beyond cooking. I learned from adversity. I've built a robust food company foundation. This course will help me pursue culinary and restaurant management.

I want my professional expertise to shape my cooking and management. Meals should be memorable, not just food. I value quality, creativity, and sustainability.

REFERENCES:

1. Brown, D.R. (2019) *The Restaurant Managers Handbook: How to Set Up, Operate, and Manage a Financially Successful Food Service Operation*. 5th edn. Florida: Atlantic Publishing Group Inc.
2. Fanthorne, C. (2004) *Work Placements – A Survival Guide for Students*. Basingstoke: Macmillan.
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5. Tesone, V. (2014) *Principles of Management for the Hospitality Industry*. Oxford: Butterworth-Heinemann.
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PAGE 1



Needs Title and Information

Needs Title and Information

PAGE 2



Expand your thinking

Have you looked at unanswered questions?

Additional Comment

These points need a more expanded style that allows you to discuss the points you're raising in a manner that allows critical analysis and reflection.



Consider structure

Evaluate the effectiveness of the structure of your essay.

Additional Comment

Look at how this reads. Does this allow you to make your points fully and then back them up with sources?



Comment 1

How did you discover this? Give some examples of when it worked and perhaps the consequences of when it didn't.



Comment 2

What sort of things did your customers feedback? Did they talk about emerging trends, or give you any inspiration from meals they had eaten elsewhere around the globe? Expand upon these points to really make the most of the interactions



Comment 3

Again, specific examples please!

PAGE 3



Comment 4

What was the style of the communication? How did it work? Was it all verbal or was there a non-verbal element. How did the kitchen hierarchy keep control?

QM

Good Point

Really good point here

Additional Comment

Was this done with construction or simply right/wrong? How was tis communicated and was there a space to review after service?

QM

Consider structure

Evaluate the effectiveness of the structure of your essay.

Additional Comment

These are all good points, but misses the idea of a structure that allows for reflection and analysis



Comment 5

You are making the same points in a different way. Try to organise your thoughts in a way that builds up a narrative that you can then discuss, analyse and support with references

PAGE 4



Comment 6

Great - but needs a specific example here to back this up

QM

Consider structure

Evaluate the effectiveness of the structure of your essay.

PAGE 5



Comment 7

Great lessons to learn and you've put a few points together that help reinforce your discussion here. A more flowing style will have more impact than essentially bullet points. You can make this even better by supplying specific examples of when communication helped, or what you asked of people. Back this up with references too.



Comment 8

Excellent, but examples please



Comment 9

Great. Again, an opportunity to expand upon a good point that made a real difference to your working environment. More detail here would have been very beneficial



Comment 10

What do you mean by this? Clearer communication here please.



Comment 11

What do you mean by aggressive? Do you mean decisive (as in making good decisions quickly)?



Comment 12

Good to see you're reinforcing your academic learning with practical application and interactions with customers.



Comment 13

Have you asked for this sort of development at the restaurant? Management responsibility gives you the chance to understand both the business and yourself more and act upon any weaknesses you may have in this direction



Comment 14

Good. Clear goals will help you grow and address areas that you need to improve upon.

ENGAGEMENT WITH LITERATURE

Demonstrate a clear understanding of the relevant literature and theories related to restaurant management. Engage critically with the literature and draw upon it to support your arguments and reflections. Use appropriate referencing and citation practices to acknowledge the sources of your ideas. Use a minimum of 10 references.



References were used sparingly and not necessarily where they were most effective. Please book a session with Study Skills in order to enhance your understanding and use of referencing going forward.

www.uwtsd.ac.uk/study-skills/

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KNOWLEDGE AND UNDERSTANDING

You should demonstrate a sound knowledge and understanding of the principles of restaurant management. Clearly articulate the challenges and complexities of working in a restaurant environment. Show evidence of learning and growth in your knowledge and understanding throughout your placement



You have demonstrated some knowledge regarding styles of management and the importance of communication and collaboration. However the points are presented individually and sometimes repeated, meaning that the ideas do not flow and there is no room for expanded

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thinking or any analytical thought. You need to find a style of writing that allows for this development through the piece of work. Study Skills will help with this as well.

COGNITIVE AND INTELLECTUAL

Analyse and evaluate your own experiences and actions, drawing on critical thinking and problem-solving skills. Demonstrate creativity and innovation in your approach to addressing challenges. Show evidence of reflective and self-aware thinking.



Once again, you've touched on some really good ideas and subjects, but the style of writing precludes development of ideas and processes. You have addressed some challenges and have proposed solutions, but there needs to be much more to demonstrate your critical thinking across the board

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PRACTICAL SKILLS

Discuss specific examples of how you applied your knowledge and skills in a practical setting during your placement. Reflect on the effectiveness of your actions and identify areas for improvement. Demonstrate an understanding of the practical implications of theoretical concepts and ideas.



You have given examples of how you have used what you have learned on the course to your encounters in the restaurant, plus recognising the importance of communication and decisive thinking in the pressure of the kitchen environment. You have been honest in your appraisal of your weaknesses and have charted a

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course of where you want your career to progress. However these points in general have not been supported by citations or references and this would have given much more weight to your arguments. You need to learn to write more effectively and Study Skills will help you with that journey

TRANSFERRABLE SKILLS

You should write this assignment as a reflective essay, provide your student name, number, module name and module code and assignment title. You should use a font of Arial 12 point. Justify your text, in order for your journal to look professional. Use 1.5 line spacing throughout the document. Spelling and grammar should be accurate.



You've put in lots of good points in your work about the environment, your learning and your experiences. However your writing style, formatting and lack of academic rigour has reduced your marks. Learning to present your work more effectively will have hugely positive influence on your work written and communication skills.

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