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A typical Christmas Day in hospitality.

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1. The aim of this report is to describe a typical Christmas Day in hospitality. The report will include all the aspects related to the organization, such as suppliers, decorations, menu, ingredients list, and justifications of prices charged. Christmas time is known as the busiest time of the year in hospitality, and organizing a Christmas day requires skills and knowledge of the internal and external operations of hospitality.
2. The proposed menu for the day, based on traditional Welsh culture, will include: welcome drinks, canape', starters, main, desserts, after meal and sides are available on request, for extra price. A deposit of £15 is required and not refundable. The menu for 100 guests, will include:
 - choice of welcome drinks: Bellini, Pinot, Merlot.
 - canape': mini caponata (gf/vg), mini pigs in blanket, deep fried olives (ve), small deep fried salmon sandwich in a bechamel sauce, mini shepherd's pie and min vegetables pie (v).
 - starters: wild mushrooms spinach and brie tart (ve), soup leek and potatoes truffle oil (vg/gf), smoked salmon avocado and cream cheese (gf).
 - mains: turkey roast, beef Wellington, vegetarian pie.
 - desserts: bread and butter pudding (ve), christmas pudding (gf/ve), sticky toffee pudding (ve), ice cream (vg/gf)
 - after meal: truffle, brownie (vg)
 - side: mac and cheese (ve), cauliflower cheese (ve/gf), garlic bread (vg/gf), roast potatoes (vg/gf) asparagus (vg/gf). The total based on pre order will be: 50 soups, 30 salmons, 50 turkey dinners, 30 beef wellington, 15 vegetarian pie, 2 ice-creams, 40 christmas puddings, 20 bread and butter puddings, 35 sticky toffee puddings, 3 vegan christmas puddings.
3. Ingredients list: Since it is mandatory to state calories, the ingredients list will state each ingredient needed, its quantity and calories. A table was suggested for this step:

<i>Product</i>	<i>Quantity</i>	<i>in g/ltr</i>	<i>tot g/ltr</i>	<i>Price</i>	<i>Tot</i>
Drink					
<i>Prosecco</i>	9	750ml	6.750ltr	£6	£56
<i>Apple juice</i>	2	1ltr	2ltr	£0.81	£1.62
<i>Orange Juice</i>	2	1ltr	2ltr	£0.81	£1.62
<i>Pinot grigio</i>	6	750ml	4.5ltr	£7	£42
<i>Merlot</i>	6	750ml	4.5ltr	£6	£36
Food					
<i>Aubergine</i>	25	300g each	7.5kg	£1	£25
<i>Celery</i>	5	500g each	2.5kg	£0.75	£3.75
<i>Olive</i>	1 (500g)	10g each	500g	£4.12	£4.12
<i>Caper</i>	2	700g	1.4kg	£4.5	£9
<i>Sausage</i>	3 (500g)	50g each	1.5kg	£18.20	£54.6
<i>Bacon slide</i>	3 (200g)	80g each slide	600g	£2.5	£7.5
<i>Plain Flour</i>	1	3 kg	3kg	£2.93	£2.93
<i>Breadcrumbs</i>	1	3kg	3kg	£6.99	£6.99
<i>Egg</i>	1 (1x15)	900g (60g each)	900g	£4,5	£4,5
<i>Sandwich</i>	3	800g	2.4kg	£1.35	£4.05
<i>Salmon</i>	15	200g	3kg	£5	£75
<i>Lamb</i>	1	1kg	1kg	£12.23	£12.23
<i>Tomato sauce</i>	3	800g	2.4kg	£1.69	£5.07
<i>Greenpea</i>	1	2.5kg	2.5kg	£2	£2
<i>Onion</i>	1	10 kg (100g each)	10kg	£9	£9

Carrot	1	10kg (100g each)	10kg	£5.09	£5.09
Laurel	1	25g	25g	£1.31	£1.31
Thyme	1	250g	250g	£3.24	£3.24
Beef stock	1	1kg	1kg	£25.38	£25.38
Salt	1	1kg	1kg	£0.36	£0.36
Pepper	1	1kg	1kg	£8.4	£8.4
Butter	16	250g	4kg	£1.91	£30.56
Olive oil	1	5lt	5lt	£30	£30
veg. oil	1	5lt	5lt	£18	£18
Potato	1	25kg (100g each)	25kg	£9.99	£9.99
Milk	1	12lt	12lt	£28.2	£28.2
Plant based meat	1	1kg	1kg	£15.99	£15.99
Leek	4	400g	1.6kg	£1.69	£6.76
Garlic	1	1kg	1kg	£5.99	£5.99
Chilli	1	1kg	1kg	£12.99	£12.99
Lemon	5	2.5kg (100g each)	12.5kg	£38.65	£38.65
Cumin seed	1	100g	100g	£0.99	£0.99
Fennel seed	1	100g	100g	£9.88	£9.88
Parsley	1	1kg	1kg	£18.91	£18.91
vegan cheese	1	200g	200g	£2.69	£2.69
Nutmeg	1	90g	90g	£6.25	£6.25
Pastry	1	300 sheets	300	£25	£25
Mushroo	5	500g	5kg	£2.75	£13.75

<i>m</i>					
Spinach	10 bunches	230g x bunche	2.3kg	£0,85	£8.5
Vegetable stock	1	1kg	1kg	£15.40	£15.40
Double cream	6	1lt	6lt	£5.49	£32.94
Bread	120	45g	5.4kg	£0.15	£18
Avocado	25	300g	7.5kg	£0.86	£21.5
Cream cheese	1	1.65kg	1.65kg	£25.9	£25.9
Sprouts	4	500g	2kg	£1.30	£5.2
Parsnip	10	500g	5kg	£0.75	£7.5
Rosemary	1	280g	280g	£5.25	£5.25
Turkey breast	2	5kg	10kg	£80	£160
Chicken stock	1	800g	800g	£21.50	£21.50
Cranberry sauce	1	2.5kg	2.5kg	£14	£14
Beef fillet	17	227g	3.850kg	£11.40	£193.8
Parma ham	10	100g	1kg	£4.71	£47.1
Mustard	1	750g	750g	£2.79	£2.79
Vanilla pod	1	12 doz	12 doz	£35	£35
Sugar	1	1kg	1kg	£9	£9
Custard	1	3kg	3kg	£15.5	£15.5
Sticky toffee	6	6 (box)	36	£13.5	£81
Xmas pudding	40	1 pp	40pp	£2.8	£90.6
Ice cream gf	5	750g	3.75kg	£2.65	£13.25
Macaroni	1	500g	1kg	£2.5	£5

Cauliflower	6	3kg	18kg	£1.8	£10.8
Asparagus	6 pac	110g	660g	£2.25	£13.5
Choc truffle	2	1kg (50 pp)	2kg (100 pp)	£25	£50
Brownie gf	7	1x4	28	£2.4	£16.8

4. Suppliers list: Since the traditional welsh menu is based on seasonal fresh food, suppliers are addressed as:
 - butchers: The Gower Butcher.
 - fishmonger: Inverawe.
 - greengrocer: Get Fresh Swansea.
 - dry goods: Castell Howell.
 - wine: AND John Wines.
 - decorations: Season Christmas Outlet.

5. Decorations and table planning: Since the restaurant will host 100 guests, in a slot of three hours, the table panning for the day will be based on offering different table settings as follows:
 - 3 tables of 8.
 - 5 tables of 4.
 - 8 tables of 2.
 - 3 tables of 6.
 - 1 table of 10.
 - 1 table of 7.
 - 1 table of 5.

Regarding decorations, the room will be Christmas themed, in order to offer guests the right atmosphere they are looking for, as even if it might not seem important, the design and the atmosphere plays a vital role for special occasions such as Christmas time. There will be a Christmas tree, and Christmas lights, as well as red centerpieces on tables, in order to create a red Christmas atmosphere. Customers expect to be offered a unique Christmas dining experience, in fact to reinforce the atmosphere live music will be offered.

6. Staff: As Christmas day is always busy, and in order to avoid complaints for long waiting time or poor service, the required staff for the day will be: general manager, manager, five waiters, four bartenders, and a total of seven kitchen staff members.

Staff	Hours	Wage £/h	Tot £
Live music			
Saxophonist	3		£150
FOH			
General manager	8	£12.5 dp	£200
Manager	8	£11 dp	£176
Waiter/waitress 1	8	£9.5 dp	£152
Waiter/waitress 2	8	£9.5 dp	£152
Waiter/waitress 3	8	£9.5 dp	£152
Waiter/waitress 4	5	£9.5 dp	£95
Waiter/waitress 5	5	£9.5 dp	£95
Bar			
Bar back	5	£6.83 dp	£68.3
Barista 1	8	£9.18 dp	£146.88
Barista 2	8	£10.5 dp	£168
Barista 3	5	£10.5 dp	£105
BOH			
Kp 1	7	£9.5	£133
Kp 2	7	£9.5	£ 133
Starter 1 (sous chef)	8	£13 dp	£208
Starter 2	7	£9.5 dp	£133
Main 1 (head chef)	7	£14 dp	£196
Main 2	7	£9.5 dp	£133
Dessert	6	£9.5 dp	£114
Decoration			£379
			Tot money out £5000
Quantity	Price £	Tot	Proceeds
100	£100 each	£10000	£5000

7. The above detailed tables are helpful in order to give justifications of prices. The overall day will cost £5000, including every related aspect, from decorations to staff pay. Considering that most of the suppliers are seasonal, which means more expensive, and considering that it is a festive working day for staff, which is the reason why they will be double paid, the overall income will be of £10.000. The prices for the menu have been charged based on the quality of the ingredients as well as considering the cost of suppliers, and by doing a comparison with competitors. The choice to opt for a saxophonist is based on typical preferred christmas music, and decorations have been chosen in order to provide a warm and christmas-related experience for guests. The table planning was made so that every type of guest can have the chance to be there, considering guests with families, or young couples, or big tables for a party of friends. The choice to have many staff members is because Christmas day might be very busy and confusing if there is a lack of staff, as a consequence it is suggested to have enough and well-trained staff so that they won't feel stressed and will provide an excellent service. The choice of the menu proposed is based on research on a typical Welsh menu, because guests expect you to respect tradition on that day.

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