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The topic of Choice :	Learning Logs to include Kitchen and F&D
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As part of the academic requirement of our degree, we have to involve ourselves in a practical placement session. In this blog, I will illustrate various aspects of my learning and expectations. I have completed a 3-month practical placement in a renowned hotel on key aspects of food and beverage management. I will show different aspects of this journey by applying the Gibbs reflective cycle (Bassot, 2015). The cycle has 6 different stages which analyse different learning, skills, knowledge, reflection, the implication of the learning, and any other tools. The whole research will be completed by following 6 steps of this model including description, feeling, evaluation, analysis, conclusion, and action plan. The title of the research is "Learning Logs to include Kitchen and F&D".

Description

I have conducted a 3-month placement program as part of my academic requirement for capturing practical knowledge. We know food is a very important tool in the hotel and hospitality industry. So, the purpose of our journey was to capture hand-to-hand knowledge about various aspects of food and beverage preparation and services. I have conducted my journey at Premier Inn Hotel which has many internship programs available. I completed the journey under the supervision of my course instructor following the hotel's internee policies. We worked here as a team and every member of our team was friendly and cooperated with each other from different angles (Hayes et al, 2017). Everyone played different roles mainly focusing on the same target. I mainly focused on analysing guests' expectations and preferences and the ways of arranging catalogues. During the journey, we were more cautious about the instructions, comments, and advice of our instructors and applied them to further activities written down in the note. During the period, we have followed a strategic plan and moved forward as per that. We were more focused on how to provide quality and best foods and beverages by following all the food and beverage laws.

Feeling

Before enrolling myself in this journey, I thought it was very complex and difficult and I had a lot of fear. I was also frustrated thinking that how can I overcome this difficulty. But currently, I am quite happy as I am satisfied with what I have learned during that period (Brouns et al, 2018). I am pretty sure that I can handle a team or lead from the front to operate a small and medium food and beverage organisation.

Evaluation

The hotel arranges different internee programs and so, they are quite expert and friendly which was very beneficial for us. For being experienced, they could capture our intentions, motives, preferences, and errors very easily and provided further instructions based on that. Then, our team combination and learning tendency were very standard. As the environment was surrounded by a definite code of conduct, so there was little chance to be flexible and cross-cultural communicative in the learning process (Garcia et al, 2019). I would have failed as I have a little communication skill if my group members didn't help me in this case.

Analysis

I think the overall experience was very good for the entire team. I came to know how to identify customer's preferences and tastes and then serving foods in that manner which is very crucial in this sector. Mind map reading and oral discussion among us were very significant to clarify many ambiguities regarding various aspects. But still, I think the hotel and hospitality industry should more focus on the relevant rules of food and beverage laws.

Conclusion

I enjoyed the whole period smoothly learning different practical aspects without complexities. I am expecting that I have the ability to lead a small or medium food and beverage organisation. So, this confidence and learning are the positive sides of my journey (Adeani et al, 2020). Still, I have to go more, especially I have to develop my communication, thinking, forecasting, and behavioural skills mostly. I have to keep in continuous touch with the experts, instructors, and guests to understand and develop the different aspects of this area.

Action Plan

I think this journey was an important and crucial segment of my academic and professional career. I have learned the practical aspects of food and beverage management. I have grown the ability to make a strategic plan including preferring the needs and preferences of the customers and showing a timeline and responsibility allocation (Markkanen et al, 2020). For development, I will keep myself in touch in this field, work on my weakness, develop different skills, and find out the best and exceptional solution for the stakeholders. I will highly honour the sustainability and legal issues related to food and beverage.

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