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Topic of Choice :	Food Safety

The topic that has been chosen for this particular reflective report is the topic of Food Safety, which is an important topic within the hospitality industry. I have particularly learned that there are generally quite a few duties and responsibilities in the field of Food Safety. For example, checking for the hazard, looking for any glass, screws or stones in the food and so on. I have also learned that there are generally 5 facets of food hygiene that must be maintained. The particular knowledge and skills that I have gained from this particular subject stretches to different fields. For example, I have learned about the 7S concept of Food Safety. They are, systemise, sweep, safety, sustain, sort, standardise and self-discipline (O'Fallon, M.J. and Rutherford, 2010)

Thanks to the practical application of the topic, I have gained various skills and abilities throughout the course. First of all, I have achieved the art of time management as well as task management. Both of these skills are extremely important in the field of hospitality, food and beverage operation and Food Safety overall. There are certain roles and responsibilities that I need to be carried out of the hospitality institution (Wood, 2013). Therefore, it is extremely important to relay energy and skills to address the issues properly. On the other hand, time is gold in the hospitality industry. Everything must be done accordingly to the specified time because it can ultimately compromise with the satisfaction of the customers that they typically derive from such hospitality services. Another skill that I have gained from this particular module is attention to detail. I need to be extremely cautious and meticulous when it comes to providing services to customers. For example, I have come through different types of case studies that there are certain elements in the room like strands of hair that customers may find extremely disgusting. Therefore, it is important for the trainee or the employee to provide much attention to these matters (Fallon and Rutherford, 2010).

Communication is another field that I have developed my skills. In terms of communication, there are other skills light active listening, body posture, mutual respect and provision of feedback which must be interpersonally changed with the customers. Lack of communication skills might be the make or break to be preservation of customer service delivery (Fanthorne, 2004). I am looking forward to applying all of this knowledge, skills inventory and abilities in my own respect. I will be keeping a diary with myself and jot down the application of skills and abilities whenever I found the scope for it. I will also document my learning through hands-on experience via some reflective model frameworks like Gibbs reflective cycle, which has six stages of reflective process.

My personal reflection on the topic subject is that there is no denying of the tantamount importance of Food Safety for a particular training or intern working in a large global hospitality institution. To understand the essence of how the hospitality organisations work, it is always important to start from the bottom. By working as a food safety inspector, one can really understand the importance of food safety since it can be a matter of life and death sometimes (Fallon and Rutherford, 2010). The importance of food safety in the hospitality as well as food and beverage industry are getting higher day by day. There are different government mandated agencies and statutory organisations which regularly follow up the activities of restaurants

and food operation system in an attempt to ensure the highest quality of food presented to the customers. There particularly to have steps in which Ford city has to be insured at the highest level. They include the different types of hazards that may be found in food or may occur during the production of certain dish or meals. There could be another problem like the lack of acceptance of certain food items by the digestion system of the customer. Food safety also stretches today concept of food allergy. There are certain food items like nuts, shrimp, fruits and spices or arms that are extremely allergic to a certain number of people. Therefore, it has become mandatory for each practitioner of food safety laws and regulation to reflect on these conditions (Vallen and Vallen, 2014).

The importance of food safety as a topic cannot be described in a nutshell. The reflection only highlights some of the aspects that I can personally relate with myself when I came across this particular subject and overall, the module.

REFERENCE LIST (not included in word count)

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