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Housekeeping training report

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What standards should you follow? And what can you include in your cleaning training? What are the standards that your cleaning department must achieve? The standards you choose to set depend on the unique point of sale of your brand. From a boutique hotel to a small family hotel, your standards can influence your cleaning department. However, there are some key aspects that your cleaning department standards should normally have: Uniform Equipment Products/Chemical Cleaning Maintenance Laundry Communication Health and Safety Fire Protocol What are the standards your cleaning department should follow? With the established standards that your cleaning department should follow - how should they follow them? Uniform - Uniforms achieve two purposes: to protect their staff from stains and toxins that come from daily use of the cleaning product, and to give their staff a professional, uniform look. Cleaning equipment - From carts, sticks, vacuums, brushes, broom and commercial cleaning equipment, these items should be used with the right care and attention to manufacturer guidelines. Not doing so can affect the work being done and also decrease the lifespan of the product, costing the hotel more because of replacements. Cleaning Chemicals / Chemicals - Correct application of the product and awareness of health and safety for both staff and guests in the surrounding area. Knowledge of the product, like the correct amount of use, ensures that the products are effective, but also that the products do not damage the surfaces on which they are being used. Maintenance - Although the team you might not be doing maintenance, it's your job to report maintenance issues and monitor your repair. From a broken TV remote control, to a faulty light fixture. This awareness will help speed up the necessary repairs and also reduce the number of invited guests Laundry - Depending on the size of the hotel, the staff of the housekeeping may not have to directly manage the laundry, but if they do, it is sensible that they understand the key functions of the correct laundry procedures. For the service in the room, it is vital that the cleaning staff understand the different chores in the room, like the best laundry habits, etc. at a high level. Communication - This may seem like a fact, but without following a clear communication, both between the cleaning service and among the other departments in the house, the hotel may fail. From simple requests to detailed engineering instructions, lack of communication will help link the team and enhance the highest standards of cleanliness and its success. It is something that should be ignored, as both the consequences and the consequences that could occur if not taken seriously. Your entire team must be fully up to the latest health and safety protocols. Fire Protocol - Similar to health and safety, this is a key aspect that cleaning department should follow. If a fire occurs, customers will seek advice and follow the staff themselves, so they should all be clear about the correct procedures. You'd be surprised how many staff members decide to rescue their phones instead of following the correct fire drill! What should you include in your hotel housewife training? When devising a training program for your cleaning staff, you must cover a wide spectrum of areas to ensure that continuity and seek is achieved. It's not an easy task to accomplish! Cleaning skills - From actual techniques to desired results, during cleaning training, we can establish common ground for cleaning equipment. This does not mean that every housewife has to use the same process, but if one process is faster than another, then we will work to find the most effective way to address that specific skill. We can learn and evolve continuously, and the team can hone their skills during the cleaning skills section of cleaning training. Use of equipment and products - Similar to real skills and techniques, the actual equipment and products being used may not be familiar to cleaning staff. Even if they are familiar with products and equipment, the way they are used can always be improved to make sure that products and equipment are properly maintained and have the longest life possible. Guest Etiquette & Interaction - Your cleaning staff are more likely to regularly pass guests or interact with them, how they react and interact with guests are key to guests' happiness and their return to their hotel. Bad interactions or lack of etiquette will greatly affect this. During training we can teach your personal staff understand cultural differences, how to make a first impression, and how to approach body language and label. These small, subtle changes will make a big difference to the confidence within the cleaning team and also how they deal with and interact with the guests around them. Presentation - Similar to the label, the way your cleaning equipment are presented reflects the brand and the hotel. From the uniform they wear to personal hygiene, they will all have an impact on guest reactions and have an impact on their brand image. You need your housewives to take pride in their presentation, and they need to know why this is important. Communication - All teams do not matter how small or large you can improve your communication. They may be cultural differences, or it may simply be that the process they follow in communication is different from the other person or team member. By developing and working through staff communication, your cleaning team will be more effective in your work, and more efficient in doing your job! The happiness of the staff will also improve, and this in turn will reduce staff turnover. Health and Safety and Fire Protocol - This issue can be tedious, but it is vital, and engaging your cleaning team during training sections of this is key for them withholding information. During training you can present it in a fun and interactive way, so that they absorb the information and do not fall asleep! This training can literally save lives, so it is wise and very important to update and update regularly. The skills your housewife team learn and hone can be the difference between the success and failure of your hotel. It's not just about having a clean tidy room. The finish touches through the interactions of the guests all play an important role. If you are interested in learning more about staff training for your housewives, we would love to hear from you. Leave us a line and one of our experienced consultants will be in touch to discuss next step. 1. TRAINING REPORT ON RENAISSANCE MUMBAI CONVENTION CENTRE HOTEL BY RISHABH DATTATRAYA BHALERAO SEAT NO: S154006 SY, Bsc. (HOSPITALITY STUDIES) PRESENTED IN THE 2014-2015 ACADEMIC YEAR THROUGH BHARATI VIDYAPEETH COLLEGE OF HOTEL AND TOURISM MANAGEMENT STUDIES, CBD BELAPUR, NAVI MUMBAI 2. INDUSTRIAL TRAINING REPORT ON RENAISSANCE MUMBAI CONVENTION CENTRE HOTEL BY RISHABH DATTATRAYA BHALERAO SEAT NO: S154006 SY, Bsc. (HOSPITALITY STUDIES) 3. A report of training presented in partial fulfillment of the requirement for the completion of the SEMESTER IV of Degree in Sciences (Studies of Hospitality) of the University of Mumbai. Academic year 2014-2015. DECLARATION I, RISHABH DATTATRAYA BHALERAO student at Bharati Vidyapeeth College of Hotel and Tourism Studies declare that I have completed my training report on the RENAISSANCE MUMBAI CONVENTION CENTRE HOTEL in the 2014-15 academic year. The information sent is true and to the best of my knowledge. Student signature; Seat number; Class: Date: 4. CERTIFICATE This is to certify that Mr. RISHABH DATTATRAYA BHALERAO, a student at the University of Mumbai has successfully completed his/her training at the HOTEL RENAISSANCE MUMBAI CONVENTION CENTRE HOTEL and presented a training report on the RENAISSANCE MUMBAI CONVENTION CENTRE HOTEL in the 2014-15 academic year, under my guidance and supervision in relation to his Degree in Hospitality Studies. Five months of Industrial Training is an integral part of the completion of B.Sc. (H.S.). Graduated from the University of Mumbai. Mr Ajay Budke Mr Wilson Lukose (Technical Guide) (Main) External signature: Name of the outside : Date : Venue : 5. RECOGNITION With a deep sense of satisfaction and gratitude to the training director Parul Agrawal and all the heads of department together with the staff members of RENAISSANCE MUMBAI CONVENTION CENTRE HOTEL I want to state that the training was taught in a very comfortable and safe atmosphere to the reputation of RENAISSANCE MUMBAI CONVENTION CENTRE HOTEL, has been of value immense for me that will help me implement everything I learned to sharpen my skills and develop my personality is because of the adrething and consistent efforts that I was able to imfificate and that wasn't possible in a short period of time. Training has developed my inadicting the skills of skills, knowledge and appropriate attitudes to make a career as a successful hotelier. I am also grateful to my collage staff and also Mr. Ajay Budke and Mr. Nikhil Vaity : To get trained in such a wonderful property. My whole training period was a wonderful learning experience. I have to deal with qualified and experienced staff members who were very supportive both in doing the job and providing information. Working with experienced staff has helped me a lot in learning how to get the most out of work done in a short period of time. Working with them even made me value manpower and time. My hole training period has made me more confident in my communication skills as I was in constant contact with the guest, the elderly and other staff members. This training has made the Hotel Industry look in its true light. It has made me realize that the hotel industry is much more than fun & pleasure; it's a lot of hard work. Again I want to thank all the people who gave me the opportunity to feel the hotel industry so closely and even those who helped me throughout my training period. Signature : Student name : Date: 6. IV TABLE OF CONTENTS CHAPTER DETAILS OF THE COVER AND COVER II DECLARATION III CERTIFICATE IV CERTIFICATE OF HOTEL V APPRAISAL FORM VI RECOGNITION VII INDEX 1 INTRODUCTION TO THE HOTEL 1 2 HISTORY OF THE HOTEL 3 HOTEL A. FOOD AND BEVERAGE SERVICE B. FRONT OFFICE C. CLEANING D. FOOD PRODUCTION 4 ASPECTS OF TRAINING A. DIFFERENT TRAINING DEPARTMENTS B. DETAILED TRAINING EXPERIENCE C. LEARNING RESULTS 5. LEARNING OUTCOME 6 BIBLIOGRAPHY 7 ANNEXATION 7. INTRODUCTION OF HOTELS RENAISSANCE Renaissance Hotels is a global brand of hotels and resorts. The brand is owned by Marriott International and many Renaissance Hotels are managed by Marriott. However, some are operated under a franchise license. Renaissance Hotels, Resorts and Suites offer a luxury segment of the travelling public. Although initially acquired by Marriott as a secondary brand, in recent years the Renaissance has been promoted to a primary brand. To help you unable to book at the property, including the hotel, you will be delighted with your stay at L'Aeroport. Especially at present with increasing competition it is very essential that the hotel tries to provide so many food outlets to the guest serving various types of quality cuisine. Now a few days the restraints not only offer services to the guest of the house, but also to the local guest the renowned patrons. Food production is a respectful connoisseur of foods that have been passing cooking styles and ideas from generation to generation. That is why food production has been developed for advanced form. Even to achieve profit goals, the emphasis is not only on the quality of food and presentation techniques, but also on the satisfaction of hygiene nutrition and customer economics, as well as 300 restaurants and service space available for the provision of customer services. Food production of these points of sale only a series of kitchens are provided. Although these entire kitchens were not utilized during our training period. But it did cover the hotel's main central kitchen serving 24-hour food by day and night. The View Cafe and lounge 3. HISTORY OF THE HOTEL: MARRIOTT INTERNATIONAL INC. (NASDAQ: MAR) a diversified international hotel and travel company that manages and franchises more than 3,000 properties in 80 countries and territories worldwide, including its own 187,000 rooms (as of July 2014), and an additional 125,000 rooms in the development pipeline. In June 2014, Marriott International opened its 4,000th hotel, the Marriott Marquis in Washington, D.C. Marriott was founded by J.W. "Bill" Marriott, Jr. in 1927 when he and his wife, Alice Sheets Marriott, opened a root beer stand in Washington, D.C. As a Mormon missionary in the wet summers in Washington D.C., Marriott was convinced that what the city's residents needed was a place to take a drink. The Marriott later company in a chain of restaurants and hotels. They opened their first hotel, the Twin Bridges Marriott Motor Hotel in Arlington, Virginia, in 1957. Its second hotel, the Key Bridge Marriott in Arlington, Virginia, is Marriott International's longest operating hotel, and its 50th birthday in 2009. His son, J.W. (Bill) Marriott, Jr., led the company to spearhead global growth during its more than 50 year career. In March 2013, at age 80, he handed over the CEO's responsibilities to Arne Sorenson, while assuming the title of Executive Chairman. Marriott International was formed in 1993 when Marriott Corporation was split into two companies, Marriott International and Host Marriott Corporation. In 1995, Marriott was the first hotel company worldwide to offer customers the option to book reservations online, through the implementation of Marquis (Marriott's Automatic Reservation System for Hotel Accommodations). 9. Renaissance Hotels is a global brand of hotels and resorts. The brand is owned by Marriott International and many Renaissance Hotels are managed by Marriott; However, some are operated under a franchise license. Renaissance Hotels, Resorts and Suites offer a luxury segment of the travelling public. Although initially acquired by Marriott as a secondary brand, in recent years the Renaissance has been promoted to a primary brand. Renaissance Hotels was founded in 1982 as Ramada Renaissance Hotels, the luxury division of Ramada Inn, Inc. In 1989, most of the Ramada hospitality and franchise system was acquired by the New World Development Company of Hong Kong (the U.S. rights to the name Ramada were sold to Prime Hospitality), and the former Ramada Corp. was renamed Astor Corp. New World established the Renaissance as an independent 100 mark, DETAILS OF HOTEL: RENAISSANCE convention hotel.mumbai location : Nearby, Powai Mumbai Lake, 400 087 India & Managed by : Marriott International Group of Hotels & Famous for : MICE TOURISM Main : Business facilities, Restaurants, Velvet Lounge and a Bar Renaissance Mumbai Hotel & Spa; Convention Center : #2 amp;#39; 38, Near Chinnayand Ashram, Powai Mumbai, 400 087 India & Telephone : 91 22 66922777 ▪ Fax: 9122 66928899 Hotel Highlights : ▪ Located on the shores of Lake Powai with panoramic views ▪ Great Convention Center in India with 230,000 square meters of flexible indoor and outdoor table space ▪ Easy connection with the international and domestic airport Hotel information Check in and Check-in : 15:00 Departure : 12:00:00 Check-out : 11:00am Property information : ▲ 7 floors, 271 rooms ▲ 15 suites ▲ 15 meeting rooms ▲ 230,000 m² of total meeting space ▲ 200 levels Free service services ▲ Buffet breakfast ▲ Coffee/tea in the room ▲ Shoeshine business services ▲ Fax service ▲ full service business ▲ Internet messaging/printing service ▲ Secretarial service ▲ Translators' guest services ▲ Nursery ▲ ATM/ATM ▲ Concierge service ▲ Opening service at night ▲ Foreign exchange ▲ Grocery Shopping Services ▲ Daily Cleaning Services ▲ Service laundry on site ▲ Press in the lobby ▲ Room service from 12:00 to 23:59 ▲ Safe, Reception ▲ Valet parking and dry cleaning Facilities for guests ▲ Hairdresser/beauty salon ▲ Car rental cars Hertz, 91-22-569-02126 Shopping and Dining ▲ Front desk ▲ Reception ▲ Laundry services ▲ Cleaning service ▲ Air conditioning, Coffee maker, Cable connected televisions, Refrigerator, Trouser press, Hair dryer, Mini bar, Safe, Individual air conditioning, Ironing and ironing Pension Hotel amenities ▲ Nursery, ATM, Concierge service, Opening night service, Currency exchange, Grocery shopping service, Daily cleaning service, Laundry service at the hotel ▲ Place, Daily delivered to the room, Newspaper in the lobby, 24-hour room service, Safe, Reception, Dry valet cleaning service, book, Shops, You should enjoy: Listen to Indian Ghazals and enjoy a kebab treatment at Nawab Sabehs restaurant, Within the hotel's recreational facilities : Swimming pool, 18 Hole Golf Course, For Spas Facilities, Fitness Equipment, Food restaurants : Bonnaby Express ▪ For breakfast, lunch and dinner along with pastries, Emperor's Court: Dinner, Lake View Cafe ▪ For breakfast, lunch and dinner, Continental and Indian cuisines, Nawab Sabehs: Authentic regional Indian kebabs, au Musi Try : Enjoy internationally renowned drinks and Mediterranean food in the bear Inside the hotel conference facility: 15 Meeting Room, 1 Large Ballroom with capacity for 1700 people, 15 Breakouts Meeting rooms, 14 Business teams: high speed Internet access, copy service, fax service, full service business center, messaging service, network / Internet printing, secretarial service, translator. Inside tip: Most restaurants require prior reservation. How to get there : Airport - 18kms, Train Station - 15 kms. A place on earth that can be said as next to the sky is the Renaissance Mumbai Hotel and the conventional center, located on the shores of Lake Powai the place offers the magnificent views of Lake Powai. Renaissance Hotel is set on 15 acres of land and is home to the largest convention center that has become one of India's major business and cultural centers with over 20,300 square feet of indoor and outdoor Renaissance - The best among peers The Renaissance is the most famous across the country for its location, rooms, advanced technology, openness and more. It should be noted that next to a hotel is the most important place for business tourists, who visit the city to organize conference seminars, meetings and other functions. The 15 meeting rooms constitute the 80,000 square meters of the total meeting space. The state-of-the-art technology and facilities make it the perfect place to organize your meetings. Internet connectivity, color copier photo, fax, laptops, multimedia computers, mobile phones are always beyond there too videoconferencing, secretarial and translators available upon request. This hotel has 7 floors and 271 rooms and 15 suites well designed to give guests a sense of openness and space. Space, revitalizes and revitalizes you. There is also a 2-level concierge. You can visit this hotel and enjoy business or simply enjoy the charm of the nature and the attraction of the Renaissance. Renaissance Mumbai Hotel Convention Centre . If you want to try something new, you should certainly visit the restaurants where you have many options of international cuisine. Nawab Sabehs, the Emperor's Court, Lake View Cafe and Bar are the lounge-restaurant and bar, where you can sample Chinese dishes from the Mediterranean. Indian especially northern India and Italian and in general. 15. Leisure and Services - Simply The Best The hotel offers the best service to its guests and the endless list of recreational facilities. The interior of the recreational hotel are the swimming pool, jacuzzi, outdoor pool, spa, gym, etc. The service includes 24-hour butter-service, baby session, laundry service and free services include buffet breakfast, in-room coffee, in-room newspapers, in-room newspapers, shoe shining. Upon request, guests can play golf at the nearest golf course. Visit this place and it is said that this is the place where you can find the tranquility and tranquility of your mind. You can rent a taxi or the hotel has a package for guests insight. For the exciting holiday plan a tour to this hotel and enjoy your departure without any disturbance in your business program. Accommodations : 583 rooms, 34 suites ▲ 15 meeting rooms, 80 rooms, 80,000 m² of total meeting space ▲ 2 restaurants and concierge-level lounges. A bar ▲ a perfect place for meetings of friends or simply to relax and relax while enjoying a variety of 16 drinks. Emperor's Court ▲ Chinese ▲ Open for dinner ▲ Specialized reservations of favorite Chinese cuisine restaurants Nawab Sabehs ▲ Indian ▲ An elegant family-style Indian restaurant serving North Indian Cuisine Lake View Cafe ▲ International ▲ Open for breakfast, lunch and dinner ▲ A multipurpose all-day restaurant serving delicacies around the world. Recreation : Swimming ▲ Juhu Beach ▲ Outdoor pool ▲ Jacuzzi Fitness Facilities ▲ Club Renaissance Grotto ▲ club presidency Chembur (10 km) ▲ Royal Plains Golf Course (7 km)Spa 17. Free services ▲ Buffet breakfast ▲ Coffee/tea in the room ▲ newspapers in the lobby ▲ shoeshine Guest Services ▲ Concierge service ▲ Full service business center ▲Safes, reception 18. FRONT OFFICE INTRODUCTION The main office is responsible for hosting guests at the hotel and is a very important department. It is essential because it handles the room allocation, which is an important income from the hotel. The role a receptionist deals with the guest has a direct impact on the customer. Front Office is a department, which deals directly with customers. A receptionist, based on his/her commerciality, can induce the guest stay at the hotel and thereby increases hotel revenues. The person at the reception brings the perception of the hotel to him. They lower the INS of the rooms and guests, by which were very friendly and helpful. The front office is responsible for handling the guest's check-in and check-out. Next, the guest is handed the key to his room, which the attendant checks in his room, which the attendant checks in his room, which the attendant checks in his room. The Bellboy then takes the guest to his room. Then the guest enters the room and enters the room, based on the satisfaction of the guest. A room number is given to the guest, which is the room number of the department, parts to the satisfaction of the guest. For a Room Sold Review hotel, GATE are the most important operating venue producing department. The front office department is just one of the departments, parts to the satisfaction of the guest. This first impression is the first contact. The front office department with guests comes into contact. The front office department is just one of the departments, parts to the satisfaction of the guest. For a Room Sold Review hotel, GATE are the most important operating venue producing department. The front office department is just one of the departments, parts to the satisfaction of the guest. This first impression is the first contact. The front office department with guests comes into contact. The front office department is just one of the departments, parts to the satisfaction of the guest. 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dressing room. • Emptying all the ash trays from the waste paper basket spread a newspaper on the carpet and emptying the waste paper basket on it. Never put your hand inside the basket. • Collect all dirty sheets and other waste from the bathroom to strip sheets from the bed, shake the sheets thoroughly on the bed to make sure no 52. clothes or other items are mixed with sheets. • Show sheets, mattress are wet, stained or torn inform at the same time. • Collect all dirty sheets in packet and take it to the basket in your cart. Be careful with basket overload. • Bring the clean sheets and make the bed. • Check and replace customer feeds. • Clean the cupboard and rod shelves. Keep 16 hangers in the room. Keep three bags of clothes on the top shelf with the laundry list. Dust the interior doors, wardrobe floor and corners. • Open the dressing room drawers and clean them. Place the supplies prescribed in the appropriate drawers, the item and the amount are given in the checklist. • After providing the night service, keep the bed extended to the top shelf of the closet luggage shelf in case the shelf has no place. 53. BATHROOM CLEANING • Remove all guests and hotel items from the marble top of the sink, i.e., gargle glasses, ashtrays, etc. • Remove dirty sheets including carpet and carpet. 54. Clean light fittings. • Clean the mirror with the damp cloth and then shine with dry fabric or antique press. • Clean the sink and marble top with Vim! fluff up cans with tap water and dry it with a towel push button. It rests guest supplies and organizes retired kitchen and hotel items at step number 1. • Clean water cloths with Vim and brush from inside and outside. Enough powder can be used in the W.C. Keep three hygienic bags around the neck of the water cabinet, close cover and put on satire band. • Clean and dry the show curtain with duster towel and keep away when washing the bathtub. • Washing machine with Vim and brush, rinsed with clean, dry water with duster towel. • Empty and clean the laundry basket. • Sprinkle with shower curtains and place it in the bathtub. • Clean the bathroom floor and dry with mop. • Replace freshly made sheets. 54. WASH BASIN Chain hard inside and outside the basin. The chain of caps and the water outlet must be cleaned correctly. All chromed accessories should be dried with a clean cloth to remove the water stain. TUBE AND SHOWER Test the water cabinet, seat and seat cover should be cleaned inside and out. Clean the hinges of the set and washing valve, clean and car the seat and use the hygienic band in the departure rooms. W.C. disinfectant with phenol. Never use toilet water for cleaning. Dust inside the bathroom door. Clean the dirty places. Equipment used on the floor should not be used in the bathtub and sink. Replace the carpet and bathroom. Turn off the lights and close the door. Dusting Pulse the room completely starting with the working door frame around the room. Dust all doors, door frames, image windows and frames. YD error. Dust and based bedside lamps and 55 phones. GET OFF THE BED: Stretch the night spread gently backwards, exposing the pillows. Fold the propagation in a triple way. 1. Top towards the bottom of the bed, approximately 3/4 of the way up. 2. Bottom to the head of the bed, approximately 3/4 of the top. 3. Fold the left side into the center. 2. Fold once more and have a folding spread that fits the head of the wardrobe, baggage bench or dressing room. 3. Pull back the second sheet, blanket and the third sheet in operations, in triangle. a) Double rooms occupied by two people, follow the same sick leave procedure on both sides of the bed. b) Rooms with 2 single beds occupied by one person, lower the bed closer to the bathroom. Turn off the bed overlooking the bedside table. c) Room with 2 single beds occupied by two people, lower each bed in front of the bedside table. d) Place the good night amenities on the 56 pillows. INTRODUCTION TO COOKING Hotels are proud of their reputation for good cuisine and elegant food. Food production is an integral part of the hotel service. When the guest arrives at the hotel not only expects good food of the highest possible standards Especially in the current era with increasing competition it is very essential that the hotel tries to offer so many points of food to the customer that serves various types of quality cuisine. Currently, restaurants not only offer services to guests of the establishment, but also customers, the recognized customers. Food production is converting food from crude to pleasant state. It is no longer a profession in mystery as secrets are readily available today with its formula. There are principles, procedures and techniques in food in the same way as in other fields. Food production is respectful of culture and room service available to serve guests. For the operation of these points of sale there are a number of kitchens provided. Although these entire kitchens were not covered during our training period, we were provided with the following for it. 57. JOB DESCRIPTION EXECUTIVE KITCHEN Responsible for: Executive Chef Responsible for: Kitchen Section Duties and Responsibilities: 1) Is responsible for the smooth and efficient general operation of the entire section. 2) Ensures that prescribed prescriptions and standards are followed. 3) Responsible for quality control, improvement of standards and innovation. 4) Coordination with the rest of departments and kitchen section. 5) Attend morning meetings and perform the administrative functions of the section. 6) Prepare the service toasters. 7) Authorize all formats. 8) You are also authorized to grant permits to staff in your own section. 58. CHEF SOUP Responsible for: Master Craftsman Responsible for: Chefs who work under him Duties and Responsibilities: The sous chef is responsible for his particular department that can very much, for example, pastry, avarage-marie. He issues a service record for his department and delivers the responsibilities of the service sand for the staff working under him. The sous chef responds to the executive chef and hr must keep updated the operation of his individual. He sanctions overtime and leaves for staff in his department. CHEF DE PARTE: Responsible for: Master Craftsman Responsible for: Chef who works under him Duties and Responsibilities: 1) Ensures that food is collected like this and checks the control of portions. 2) Task on the duties of the correct use of raw materials and equipment. 4) Ensures the right commodity storms. 5) Guarantees the correct maintenance and use of equipment. 6) Monitor waste controls and bad site. 59. COMMISS: Head of: Kitchen Executive Responsible for: Apprenticeships Duties and Responsibilities: 1) Maintains general cleaning. 2) Prepare the food dishes. 3) Responsible for the correct use of raw materials and equipment. 4) Ensures the right commodity storms. 5) Guarantees the correct maintenance and use of equipment. 6) Monitor waste controls and bad site. 60. THE KITCHEN SUBDIVISIONS In the hotel, use the decentralized system of operation of the kitchen although in some places a centralized system is used. The main sections of the food production department are: 1. MAIN KITCHEN: This section of the kitchen is divided into 3 sub-addresses of the following: a. Soup section b. Hot range (Continental) c. Indian Cuisine This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has sausages and food for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 4. CARNAGE: Butcher's shop in hotel terminology is also called Meat Manufacturing, as it is involved in changing the shape of meat, poultry, fish, etc. from clean and large pieces to clean and appreciable sizes as needed for various purposes. 61. APPAREL CUISINE This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has sausages and food for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 3. BAKERY: This section of the kitchen is continuously functioning and producing high quality cakes, pastries, desserts, bread etc. It is a decentralized kitchen that works 24 HRS. 4. CARNAGE: Butcher's shop in hotel terminology is also called Meat Manufacturing, as it is involved in changing the shape of meat, poultry, fish, etc. from clean and large pieces to clean and appreciable sizes as needed for various purposes. 62. CONTINENTAL CUISINE This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has soups and salads for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 5. SOUP: This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has soups and salads for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 6. 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SOUP: This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has soups and salads for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 67. SOUP: This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has soups and salads for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 68. SOUP: This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has soups and salads for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 69. SOUP: This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has soups and salads for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 70. SOUP: This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has soups and salads for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 71. SOUP: This section mainly serves outlets as room services, La Rochelle, Cafeteria, Banquet, Garde Manager. This section has soups and salads for the department. It serves all points of sale of the hotel such as butter's pantry, room service, cafeteria, La Rochelle, another section of the kitchen, etc. It is a decentralized kitchen that works 24 HRS. 72. SOUP: This section mainly serves outlets