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IHM1213

Food and Beverage Service and Operations

Lesson 2: Food and Beverage Outlets and Organization Chart

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Scope

- Food and Beverage Outlets
- Food and Beverage Organization Chart

Objectives

By the end of the session, student will be able to:

- Identify and describe outlets of food and beverage
- Identify and describe the positions in the food and beverage department organization chart

Review

- Food and Beverage
- Attributes of Food and Beverage Staff
- First Impression
- Moment of Truth
- Grooming / Hygiene Standard

Outlets of F&B in a hotel

- All Day Dining
- Fine Dining
- Specialty
- Lounge
- Bar
- Discotheque/Nightclub
- Room Service / In-room-dining
- Banquets

Outlets of F&B in a hotel

All Day Dining

**Goji Kitchen + Bar Buffet, Marriott Marquis Queens Park*



Outlets of F&B in a hotel

Fine-Dining

**Elements Bangkok- Michelin Star Restaurant Okura Prestige*



Outlets of F&B in a hotel

Specialty Restaurant

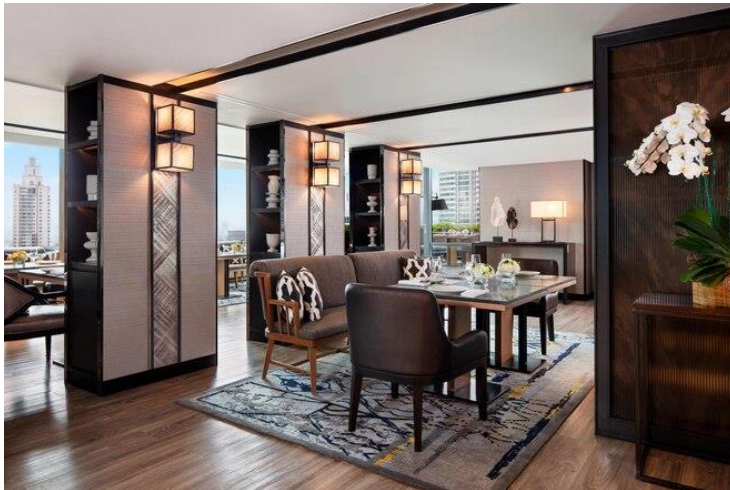
**Pagoda Chinese Restaurant – Bangkok Marriott Marquis Queens Park*



Outlets of F&B in a hotel

Lounge

**M Club Lounge – Bangkok Marriott Marquis Queens Park*



Outlets of F&B in a hotel

Bar

**A Bar / Rooftop Bar– Bangkok Marriott Marquis Queens Park*



Outlets of F&B in a hotel

Banquet



In-Room Dining



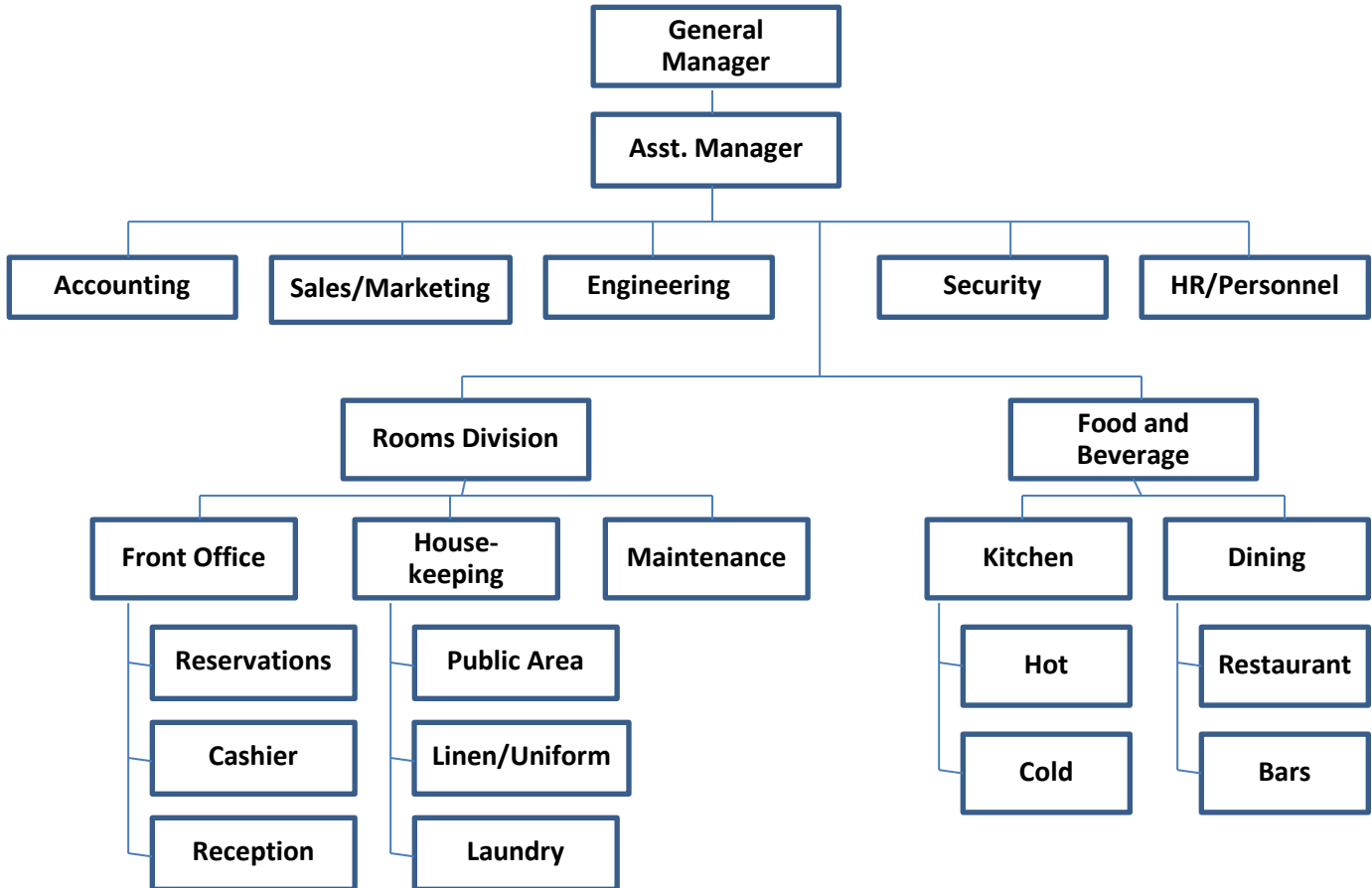
Outlets of F&B in a hotel

Night Club

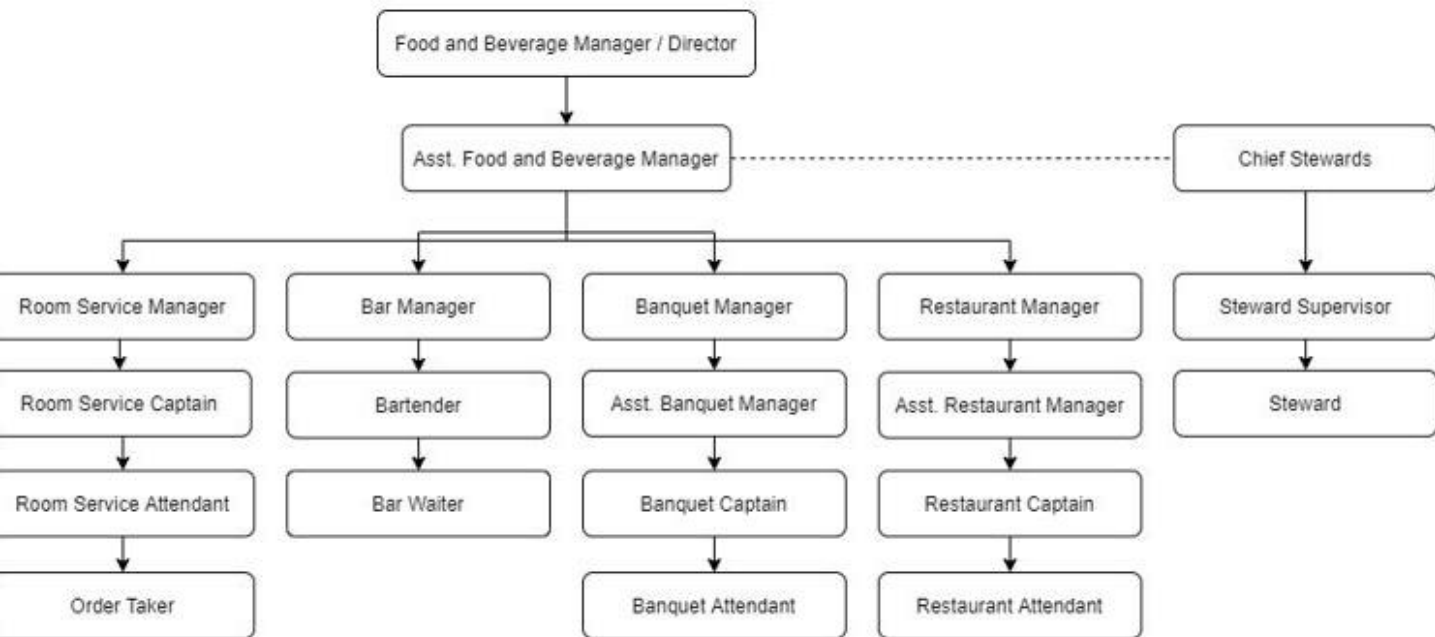
**Levels Club – 6th floor of Aloft Hotel*



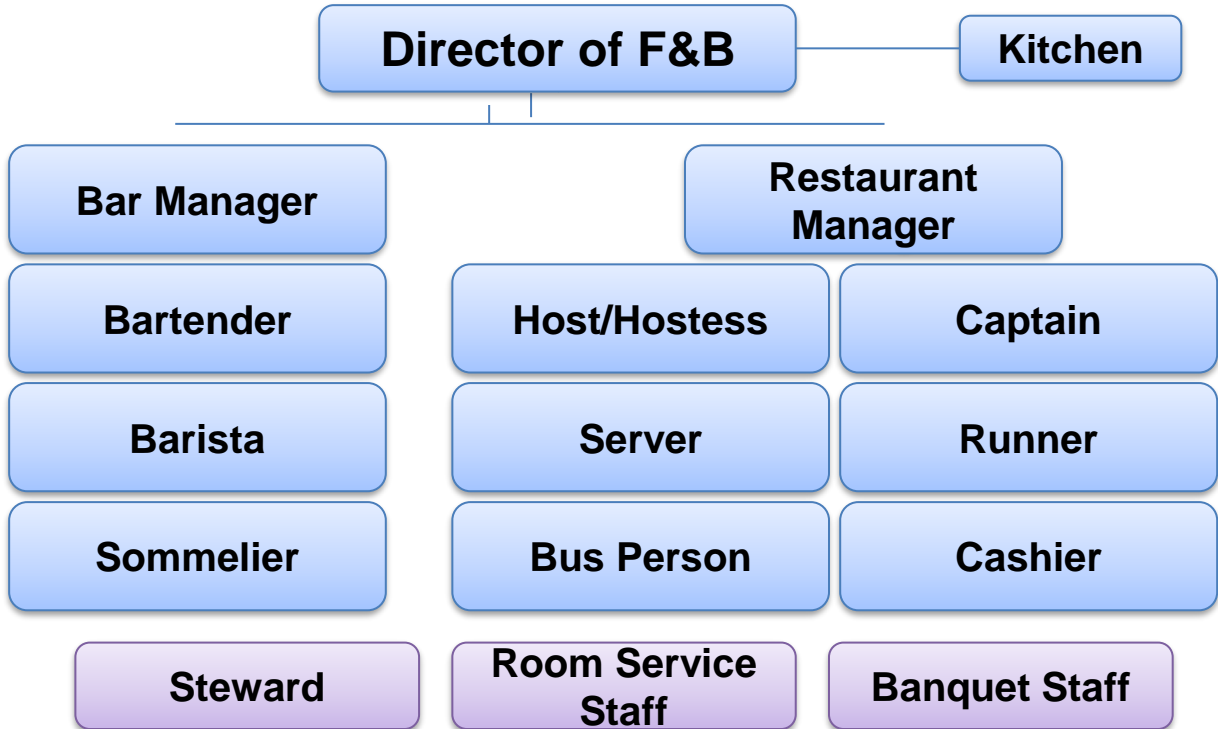
Hotel Organization Chart



Food and Beverage Organizational Chart



F&B Department Organization Chart



Review

- Food and Beverage Outlets
- Food and Beverage Organization Chart



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Thank you

