

ABSTRACT

Food and Beverage is a department in the hotel which is in charge of providing and processing food and beverages for hotel guests. food and Beverage Product is the part responsible for making appetizers, soups, main courses and other side dishes. Operational implementation is very important in the smooth running of the hotel, it is intended that every employee and trainee can carry out their duties properly and understand and know it to facilitate work operations at the hotel in serving the needs of guests. This study aims to determine the operational review of Food and Beverages products at the Hotel Courtyard by Marriott Bandung. This research method uses a qualitative approach and uses data collection techniques in the form of observation, interviews and documentation, then analyzed by providing conclusions and suggestions according to the author. The results of the study are operational standards regarding the storage of dry and wet foodstuffs and their application.

Keywords : Food and baverages product, Standard operasional, Kitchen