★ TRAINING SERIES ★

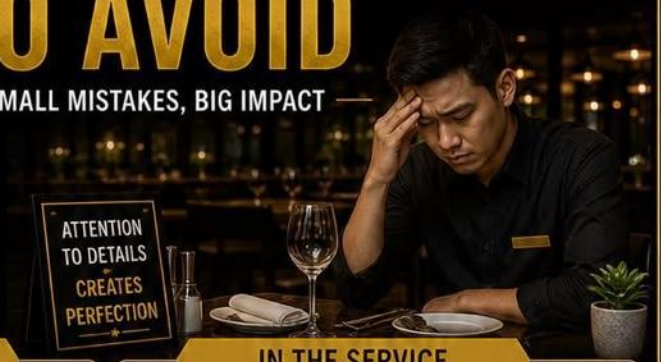
F&B TIPS

TRAIN | INSPIRE | EXCEL

COMMON MISTAKES TO AVOID

"Avoiding mistakes is the key to consistent service and happy guests."

SMALL MISTAKES, BIG IMPACT



IN THE KITCHEN

POOR MISE EN PLACE
Not preparing in advance leads to delays and stress.

INCORRECT PREPARATION
Wrong cuts, portions or ingredients affect taste and quality.

POOR COOKING CONTROL
Ignoring time, temperature or doneness results in inconsistent dishes.

CROSS CONTAMINATION
Not following hygiene practices can cause food safety risks.

POOR STORAGE PRACTICES
Improper storage leads to spoilage and wastage.

EXCESSIVE WASTE
Over-preparation and improper handling increase food cost.

IN THE SERVICE

LATE OR UNPREPARED
Not being ready on time affects team and guest experience.

POOR COMMUNICATION
Lack of clear communication leads to mistakes and guest complaints.

POOR PRODUCT KNOWLEDGE
Not knowing the menu well reduces confidence and guest trust.

IGNORING GUEST NEEDS
Delaying response or ignoring requests loses guest satisfaction.

UNCLEAN OR UNSET TABLE
Messy tables and missing items create a bad impression.

NEGATIVE ATTITUDE
Poor attitude affects team spirit and guest experience.

REMEMBER | Attention to detail, preparation and a positive mindset help you deliver excellence every time.

★ *LEARN. IMPROVE. DELIVER EXCELLENCE.* ★

3:00 PM – 4:00 PM | By Mr. Dewan | ★ BE PREPARED • STAY ORGANIZED • DELIVER EXCELLENCE