You should be conducting these management interviews/labs on a weekly basis according to the lab times you have signed up for during class.  At the end of each week, you are responsible for writing a

1–2-page overview/report of your activities during your time spent on property that week along with a recap of your interview with that week’s manager.  These reports should NOT be written as questions/answers format, but as a well written recap of what you encountered and feedback from the hotel managers.  Included in each report should be the name of the hotel where the lab was performed, the name of the manager interviewed, along with an image of a selfie (embedded into the report) taken by the student with the manager. These reports should be submitted /uploaded via Blackboard as a .doc, .docx, .pdf document in a 12pt font of your choice double spaced.

**Akashpreet Singh is the F&B manager**

**There job as a F&B manager is responsible for planning, organizing and controlling costs of food and beverage orders for a hospitality property.** They are essentially in charge of everything surrounding the business of food, such as ordering and inventory, budgets, and planning and calculating the food costs of drinks and menu items.

As in any role, not everything always goes smoothly, and that’s why it’s important that an F&B manager is quick on their feet to solve any problems that might arise in order to keep operations running smoothly and effectively no matter what.

For example, if ordering was messed up and too much of any item was ordered, they can think on their feet and develop strategies that will keep these items from perishing, whether developing a chef’s special, or creating discounts to incentivize the ordering of this item.

They said Organizational skills are also very important because of the variety of duties that fall under  their responsibility. **They must be able to stay organized and keep track of all processes and ensure that each staff member is carrying out their duties to the best of their abilities.**They work with strict ordering deadlines, for which they have to be good with time management as well in order to ensure it gets done on time.

she work for the Caesar palace as a bartender for 2 years after graduation.

Then got promoted as a Food and beverage assistant manager at one of the restaurants at the Caesar palace. For 1 year

Then moved to Houston and work for their family business for 4 year. Then got a job in Dallas

Now working at the Marriott Dallas uptown as the F&B manager since 2020.

she been in the hospitality business for 11 years.

she graduated from college in 2012 at New York University