

(Abstract)

Anantara Bangkok Riverside Resort and Spa is considered as a 5 stars hotel with well-known reputation regarding its trusting brand and charming Thai hospitality among foreign and Thai guests.

According to our internship which we had to perform the exact roles and responsibilities as the actual staffs of Anantara Bangkok Riverside Resort and Spa, our routine task was preparing the ingredients to be ready to serve our value customers. In order to provide great satisfaction to our guests, we must have to choose only the best quality of ingredients. Thus, we have noticed that we may need to throw a great deal of ingredient which was not fresh away. Likewise, we had realized that, more often than not, the leftover ingredient was a massive amount of waste. Furthermore, owing to the economic crisis that leads to a decreasing in number of the guests, the hotel, therefore, has come up with a cost saving policy. All the departments have to reduce their costs. As a result, we had tried to analyze the problem about food waste and come up with a solution which is to use the waste ingredients more efficiently.

Once we had finalized the plan, we attempted to suggest the solution guideline to our trainers and advisors by utilizing the leftover from breakfast buffet line including vegetable, salmon , welcome drink and fruit to create new menus of “ Grilled Salmon with Thai Chili Paste Cocktail & Pandan juice with lemongrass and lime ”. We would try to modify creative menus with new tastes for the guests to experience varieties. All in all, the solution we suggested was beneficial not only to save the food cost of the hotel, but also to satisfy the guests with interesting menus for the cocktail. We believe that every problem always has a good solution if we tried to analyze well and be creative in solving the issue.