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A Study on Cost Cutting and Control in Food and Beverage Department

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Abstract: The study aims at finding out the various cost cutting measures for controlling costs in food & beverage service department. The study is also illustrating about the various new and necessary segments which can generate maximum revenue for the new entrants in F & B service industry. This growth and rise in consumerism has given a need to find upcoming trends as well as shifting preferences of consumers in f&b.Food and beverage consumption has undergone significant changes over the past few decades, influenced by various factors such as globalization, technological advancements, changing consumer preferences, and shifting lifestyles. This research paper aims to analyze the current trends, challenges, and opportunities in the food and beverage industry, exploring the impact of these changes on consumer behavior, market dynamics, and supply chain management. The study will use a combination of qualitative and quantitative research methods, including a literature review, surveys, and interviews with industry experts. The findings will provide insights into the emerging trends and challenges in the food and beverage industry, the role of technology in shaping consumer preferences, and the potential opportunities for businesses to innovate and succeed in a rapidly evolving market.

Keywords: Food and Beverage Industry, Cost Control, Supply Chain management, Cost Cutting

I. INTRODUCTION

The Marriott was founded by John Willard Marriott in 1927 when he and his wife, Alice Sheets Marriott, moved to Food and beverages are a crucial part of our daily lives. They provide us with the necessary nutrients and energy to carry out our day-to-day activities. However, with changing lifestyles and hectic work schedules, people are increasingly turning towards fast food and unhealthy eating habits. This has led to an increase in health problems such as obesity, diabetes, and heart disease. Therefore, there is a need to study the impact of food and beverages on our health and well-being. In this research paper, we will discuss the various aspects of food and beverages, their impact on our health, and the measures that can be taken to promote healthy eating habits.

II. LITERATURE REVIEW

The literature review will examine the historical evolution of food and beverage consumption, highlighting the key trends and drivers of change. It is the second most lucrative section of the hotel, selling a variety of food and beverages to guests.

III. METHODOLOGY

The current study aims are to get acquainted with the organizational structure of The Westin understands and orientation of The study will use a mixed-methods approach, combining qualitative and quantitative research methods. It will involve a literature review, surveys, and interviews with industry experts to gather data on the current trends, challenges, and opportunities in the food and beverage industry. The surveys will be distributed to a sample of consumers, businesses, and industry professionals, with questions focused on consumer behavior, market dynamics, and supply chain management. The interviews will be conducted with industry experts, including food scientists, nutritionists, supply chain professionals, and business executives, to gain deeper insights into the challenges and opportunities facing the industry.

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IV. FINDINGS

Thus, structured interview schedule was used to assess the professionals' perspective with regarding the evaluation of the different aspects of two F&B courses. Thus, structured interview schedule was used to assess the professionals' Fast food and unhealthy eating habits have been linked to a variety of health problems. Obesity is one of the most common health problems associated with unhealthy eating habits. It is estimated that more than 2 billion adults worldwide are overweight or obese. Obesity increases the risk of several diseases such as diabetes, heart disease, and cancer.Sugary beverages have also been linked to an increased risk of several health problems. Regular consumption of sugary drinks has been associated with obesity, type 2 diabetes, and heart disease.



V. CONCLUSION

It was a wonderful experience working in a Westin hotel. The experience also exposed my strengths and the area I needed to build. In conclusion, food and beverages play a crucial role in our daily lives. Unhealthy eating habits can lead to several health problems, including obesity, diabetes, and heart disease. Therefore, it is essential to promote healthy eating habits by providing healthy meal options and promoting physical activity. Public health campaigns can also play a crucial role in promoting healthy eating habits. The findings will be of interest to businesses, policymakers, and researchers seeking to understand the evolving nature of the food and beverage industry and identify opportunities for growth and innovation.

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