

# The Maldron Hotel



# My foreign internship in Cork (Ireland)

- I completed my internship in the kitchen in the Maldron Hotel
- On the next slides I want to present the breakfast buffet of the hotel with text and pictures

# Breakfast





# What you see in the pictures?

- We offer 5 varieties of mueslis (picture 1)
- We have white bread, brown bread, Irish brown bread (home-made), butter crossiant, pain au chocolait and raisin buns (picture 2)



G's Country  
Jam with  
60% Fruit

M...  
Ho...



# What you see in the pictures?

- We offer strawberry & orange jam, butter, peanut butter, honey ( picture3)
- You can see the drinks station (picture 4)



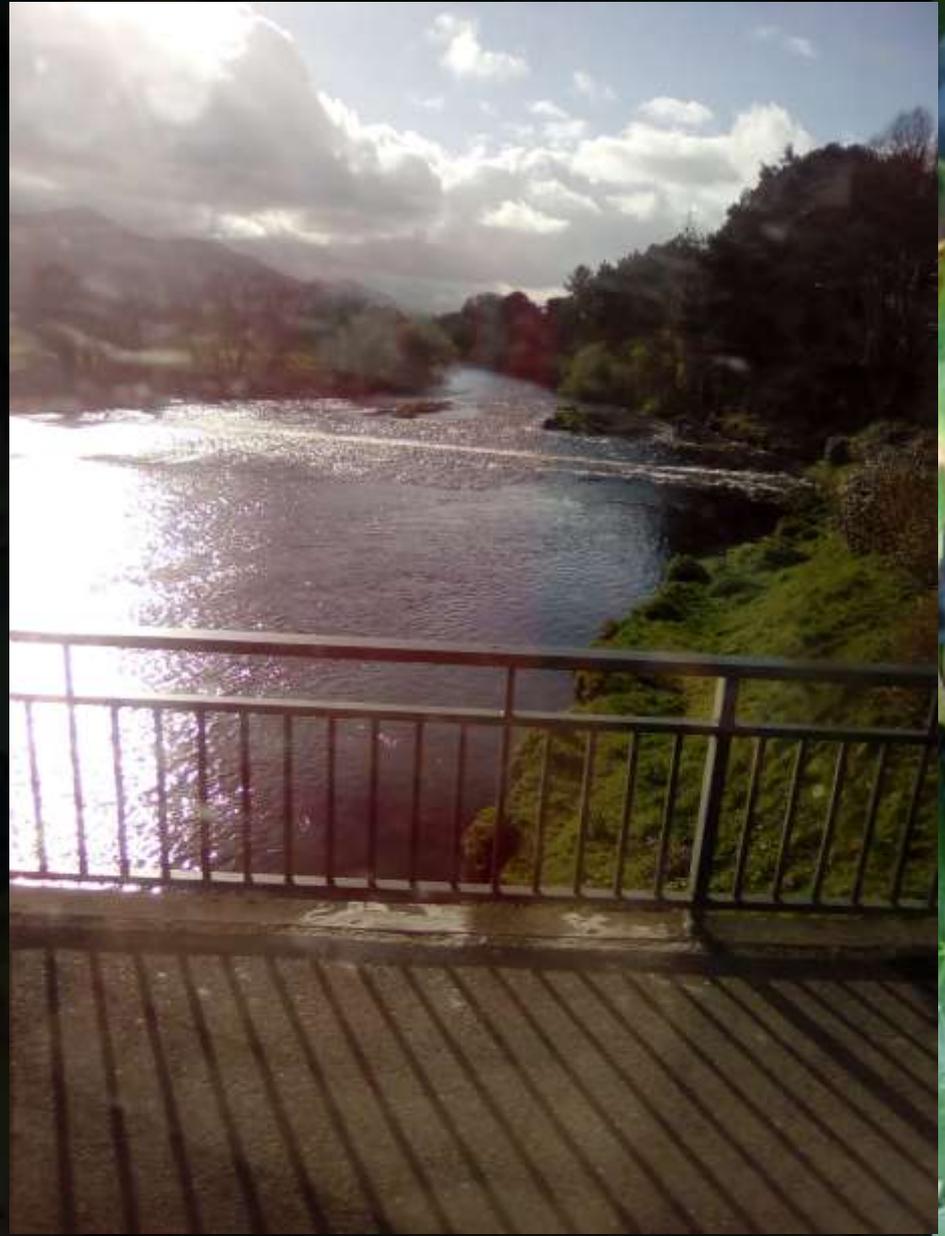


# What you see in the pictures?

- You see cheese, sausage, fruits and yogurts ( picture 5)
- You see bacon, beans, potatoes and different hot sausages ( picture 6)

# What we did in our freetime

- We made a tour to the ring of Kerry. This was a one day tour with a bus and we saw a lot of interesting places of Ireland. In the next 2 slides you can see pictures of this tour.





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## **EU – Task: typical working day**

I had and took the chance to take part in a work placement abroad in the beautiful city Cork, which is in Ireland. Of course there were a few more countries offered like Spain for example, but I wanted to improve my way of speaking and understanding in the English language, which actually improved a lot. Also I wanted to experience the Irish culture as well because most of the time you don't learn much about it as a person living in Germany.

To be specifically I worked as a waitress in the "Clayton City Hotel", that is right in the Center of the city. So now I will introduce you into a typical working day of mine in the "Vitality Breakfast Restaurant".

My working day always starts at 6:30 AM (Mo. – Fr., 8:00 AM – 2:00 PM). First of all I get up and start my usual routine of getting ready, since I always have stable working hours unlike my coworkers, which work when they are needed. That random way of planning creates difficult, unstable working hours and requires spontaneity.

After I am done and had breakfast, I put on my uniform and leave the house at 7:20. I get to work by walking around 40 minutes, which wakes me up mentally and physically instead of drinking a coffee like most people do. I explained that because a lot of people were asking why I don't just take the bus. Listening to music while doing a little workout is just my own way of preparation for a successful working day.

After I arrived around 8:00 I greet my present coworkers consisting of a shift leader, a few waiters/waitresses and the cooks.

From now on I do my job as a waitress there until 10:00 AM, the time where the restaurant is supposed to close, but most of the time we work for much longer because of customers that just stay much longer. It's considered as forbidden to close the buffet while customers are still there, because it could make them feel uncomfortable.

My typical tasks are for example: clean and set up again the tables that customers just left, ask just arrived guests if they want any tea or coffee and take special requests like getting fresh poached eggs from the cooks for the customers.

After all guests left at around 10:30 AM, everyone is allowed to take a short break and take left food from the buffet, what's actually my favorite part of the day. Then there are only two things to do: clean the whole restaurant and prepare for lunch or for the next day. The usual case is the preparation for the next day, because the restaurant only serves the lunch when guests are requesting. Lunch takes place at 1:00 PM.

Typical cleaning up/preparation tasks are: hoovering, taking off the milk jars from the tables, refilling the sugar bowls and polishing bowls and plates for the usage of the next day.

At 12:00 another break takes place, which lasts 30 minutes. Usually I go to the staff break room and snack a few things that are offered daily or chat with coworkers.

After break, cleaning up and preparation goes on. If no lunch is not requested, we are done most of the time at 1:00 PM and allowed to go home. If lunch is requested, we need to set the tables differently and refill the water bottles, but that's all.

When the guests leave from lunch, we have to clean everything and set up the tables on last time before we can leave work.

So this was a typical working day and I hope you got a good look inside.