



State Budget Professional Educational Institution of
Moscow «Moscow College of Management, Hospitality
and Information Technologies «Tsaritsyno»

Department of Hotel and Restaurant Business

Multimedia presentation contest

«My profession is my pride»

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Hello everybody! My name is Mikhail Petukhov, I am a student of the 4th year of profession «Restaurant manager» and now I would like to tell you a bit about it.



New hotels, restaurants, bars and cafes are opened all over the world every day. The market for hotel and restaurant services is growing like mushrooms after the rain.

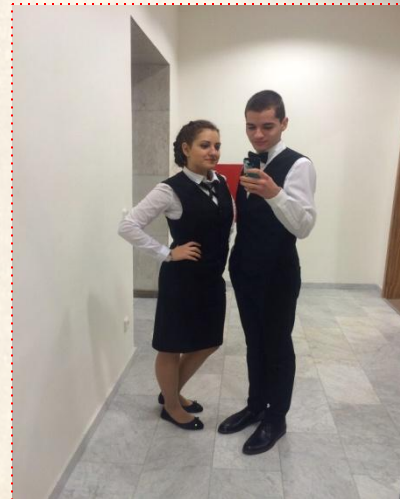


Contemporary man doesn't want just to eat well in a restaurant, he also wants to get high-quality service at the highest level. But not everywhere we can get what we want.

«The soldier who doesn't dream of becoming a general is bad»

A. V. Suvorov

In order to become a manager of the restaurant you need to make a lot of effort, you need to go from the very "bottom" to get knowledge the whole essence of the profession. The job of the restaurant manager begins with its foundation, namely, the waiter.



Today, the profession of a waiter is considered to be one of the most demanded in the labor market. Having opened any newspaper or website with job vacancies, you are sure to find some offers.



To get a profession, I've chosen college «Tsaritsyno». The competition was very tough: 2-4 people per place!, but trust me - it's worth it!

Training on professional disciplines lasts 3 years, practice is provided in the famous 5-star hotels of Moscow.



IF YOU ARE active, positive, punctual, love communication, new acquaintances, then you simply have to join our team!
Profession of a waiter is very interesting.

The profession provides many opportunities:

- ✓ Career;
- ✓ Work in hotels and restaurants in different countries;
- ✓ Opening your own business.



Knowledge of foreign languages is very important in the profession of restaurant manager

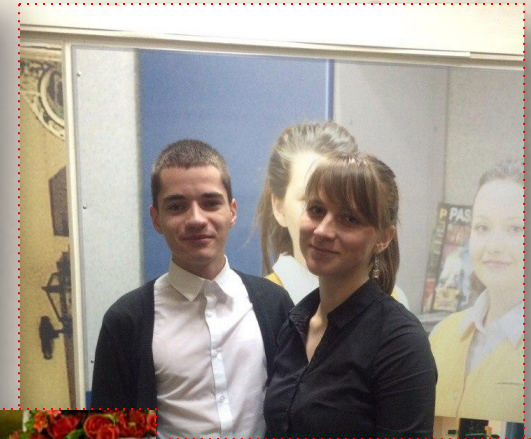
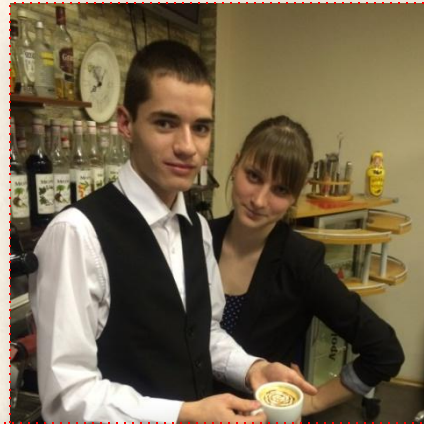


The owners of hotels, as a rule, are foreign citizens, all the management of the hotel is based on a spoken foreign language.

70% of those staying at the hotel, 50% of guests in the restaurant are foreigners. You need to know a foreign language in order to communicate with them.

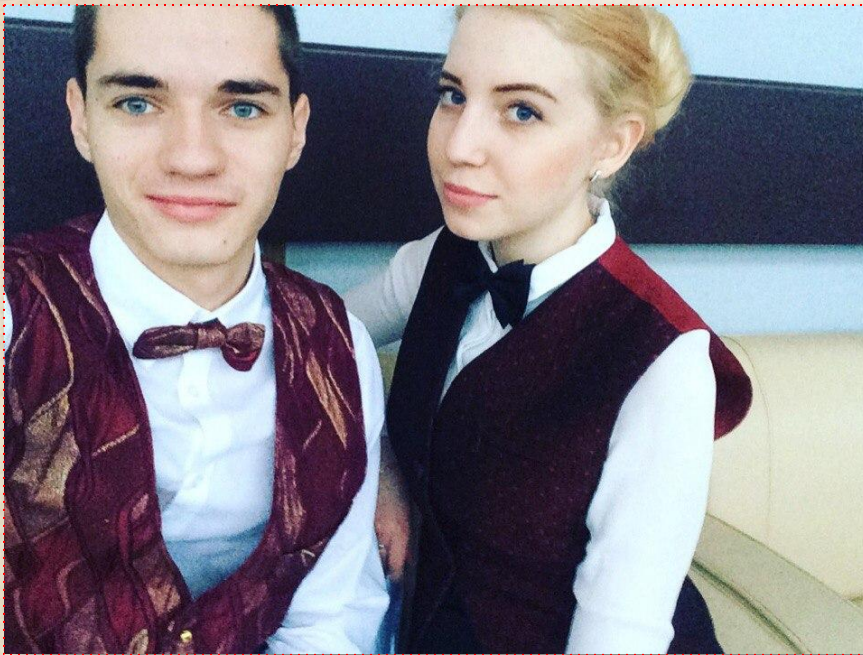
And now I would like to tell you about two people who give me inspiration to move on in the chosen profession

Kosheleva Alena Fedorovna - a famous teacher in the Barmen Association of Russia and no less famous teacher of the college «Tsaritsyno». Alena Fedorovna teaches bar, gives the «first kick» in the future profession



Alexander Seleznev - a famous graduate of the college «Tsaritsyno», a famous confectioner, TV host, an author of books. He's created the «Confectionery House of Alexander Seleznev»

**I am proud I have chosen the
profession of restaurant manager**



Thank you for attention!