

# REPORT ON INTERNSHIP

## TAJ EXOTICA RESORT & SPA GOA

1907

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## ACKNOWLEDGMENT

First of all i would like to thank the General Manager of Taj Exotica Resort Mr. Vishal Singh, HR department, Managers of the Restaurant and staffs for giving me the opportunity to do internship. They've been a great help for me during my training period and supported me in every situation. I am extremely great full to my department staffs members and friends who helped me in successful completion of this internship.

## Taj Exotica Resort & Spa, Goa.



Taj Exotica Resort in Goa sprawls over 56 acres of lush greenery, and is divided into the main hotel building with large deluxe and luxury suites, and villa rooms. All this space coupled with old-world architecture, flower lined patios and a sunshine-laden atrium make for a perfect romantic or family holiday. The resort is a perfect location for social dos, conferences and business meetings.

The Ballroom here is one of the largest pillarless banquet halls in Goa at 4,600 square feet (427 sqm) is ideal for romantic destination weddings.

## Hotel Highlights

- 140 luxurious rooms and suites



- Located 59 minutes from Panjim. Direct Access to Food & Beverage outlets including,

Sala da Pranzo - All day diner





## Minguel Arcanjo - Goan Portuguese restaurant



## Lobster Village - Live grill restaurant



## Adega da camoena – Bar





## 6 Banquet Halls/ 2 Board Rooms.

### Saleta 1



Dimension: 7m X 10m / Area: 72 sq.M / Height: 3m /

Guest Entry Point: 1

Max capacity: 40

#### OTHER CONVENIENCES

- Audio-Visual Equipment
- Internet Access. Etc

## Saletta 2



Dimension: 7m X 10m / Area: 72sq.M / Height: 3 m

Guest Entry Point: 1

This intimate venue is perfect for smaller celebrations.

Max capacity: 40

## Sala Grande



This majestic pillarless ballroom with a high ceiling is the perfect location for a larger-than-life celebration.

Dimension: 17m X 25m / Area: 427sq.m / Height: 4m.

Guest Entry Point: 3

Max capacity: 400



## Spa, Salon, Swimming pool & Fitness centre.



## Award Winning Jiva Spa







## 9-Hole Executive Golf Course

- Pet Friendly
- 800mts Pristine White Sands Beach Front
- Activity Centre for Kids. Etc

## Food outlets

### Sala da Pranzo



Sala da Pranzo is a All day dining restaurant serving global cuisine spanning across, Indian, Asian, Italian, Mediterranean, Continental. This dining experience features interactive live kitchens. private dining sections, and open air verandas with stunning views of lush gardens.

## Miguel Arcanjo



A award winning Goana-Portuguese specialty restaurant opens for lunch & dinner service. The restaurant also features a lively show kitchen and majestic views of the Arabian Sea from its Alfresco. The restaurant is also named after the famous goan chef Miguel Arcanjond.



## Adega da camoena (Bar)



It is the Lounge bar offering a contemporary setting, perfect for an intimate gathering with your friends and family while you enjoy your drinks and snacks, overlooking the beautiful landscapes and breathtaking view from top.



## Lobster Village



It's a Seasonal beachfront live grill seafood restaurant overlooking the Arabian Sea and also you can feast Up on of prized selection of seafood, meats, vegetables and more, all sourced locally.

## FOOD AND BEVERAGE SERVICE

Training period: 23rd/05/2022 to 23rd/07/2022

In this department I was given the chance of working in the main Multi Cuisine Restaurant 'SALA DA PARANO'. The Restaurant had two private dining sections, two live counters and a open air varandaha outside. The restaurant was classified into seven section, The varandaha consisted of sections 1,2 & 3 And the rest section that is 4 to 7 was inside. On my first day I worked from 1 pm to 8pm and wiping cutlery, plates & glasses was assigned to me that day. Then my shift changed to 1pm to 11pm. After 3 to 4 day in backarea I got a chance to work in a section. I was told to do the clearance of the table and setup of the table. After the breakfast is over I have to help in setting up the buffet for lunch and pick up food for the buffet when it is time. After lunch I was assigned to help in setting up buffet for dinner and food pick up. Then after one week and with little knowledge of the menu I was able to interact with the guest, take orders in the absence of section holders.

I learned to interact with the guest and help them in various situations. Later on I worked in various

sections. Then my shift changed to 11pm to 11am (Night Shift). I learned that the menu for Night Shift is different and I was assigned to do the Breakfast setup for the morning. In the mornings I was assigned to work in egg counter. The 2 live counters have different menus for different courses, one is continental and the other counter is Indian. During breakfast continental live counter servers all egg preparation & special of the day and Indian live servers all Dosa, uttappam, and special of the day.

My job was to take orders from guest and place it to the counter and take orders out to the table. The staffs were all good to me and supported me to learn the best. I did night shift for almost two weeks cause of the lack in trainees. Later on I was shifted to day duty.

During this training I learned How to interact with guests, How to handle a sensitive situation and find solutions, How be a butler, How to take orders and place it, How to sell and make more revenue, set up of the table and also according to the guests requests we was able to set up tables like for special occasions.



**Private Dining Room Setup**



**Buffet Setup (Salad counter)**





**Buffet Setup (Dessert counter)**

## Conclusion

Internship in Taj Exotica Resort has been an excellent and rewarding experience. I can conclude that i have learned alot from my work. It was helpful for me to enhance and develop my skills, abilities and knowledge. The training was so memorable and was a good experience as my first intership. I would like to recommend Taj exotica to my fellow friends as well. I am grateful and thankful to my supervisors cause they help me to handle some of my weaknesses and situations providing guidance to me whenever I am in need and supported me to learn and bring the maximum output from me.

**THANKYOU**