

SmorgasBord

Location: The Smorgasbords, 255 7th Ave, Kamloops Bc

How I got to work each day: Walking to work, took around 25 minutes to walk to work.

My hours of work: 4 hours each day from Tuesday to Saturday from 10 am to 2 pm.

Dress code: Clean, presentable cloths with comfortable, closed shoes.





What did you learn about your workplace?

Within the couple week I worked in the Smotherbored. I learned simple jobs at first, getting the tea ready for customers and understanding more about cash. Overcoming challenges takes time is what I learned. It alright to be slow at first and understanding that mistakes happened all the time to not beat yourself about it.





The skills employees in this workplace employees need to have:

- |List of skills you need to have|
- . Being able to manage your time right.
- . Able to keep on top of dishes and making sure to pre stack the bowls for soup.
- .Being able to remember the prices of materials within the store
- . Speed matter a lot in this area has well.
- . Basic of working with cash.



The skills I developed while on practicum are...

- Within the time, I worked during my practicum I had learned many different skill sets to handle.
- |: Some examples of these are :|
- My skills with cash.
- How to deal with different types of customers
- My memory skills.
- Baking and cooking skills.



I excelled at:

- Placing prices on materials.
- Cooking cookies and desserts.
- Making teas.
- Doing dishes.
- Cleaning tables.



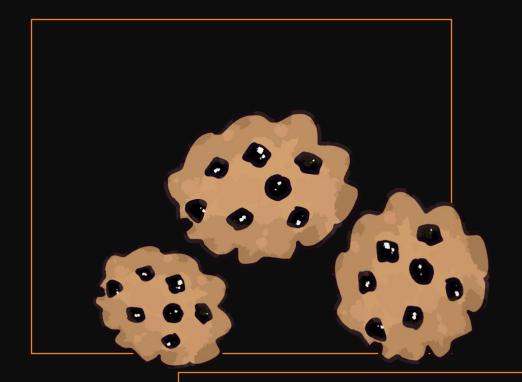
Challenges at the workplace

- There were many challenges within the workplaces I personally had. Within these challenges I had.
- Running the cashier and remembering what each product cost.
- Listening clearly to what a customer is saying, an example is a customer voice may be a bit raspy or quiet, so I must listened it back in my head to account what they said.



My favourite moment while on practicum was...

• My favorite moment in my practicum had to be baking. The baking part of the job I found made me so happy and I enjoyed it so much. Learning the new types of food and skills to make those foods help me a lot for my future. I just loved to make the cookies the most out of all of them, the wonderful feeling when they turned out perfect.



Would you recommend this workplace for other students?

I would recommend this workplace for anyone wanting a start at the restaurant industry. Or wanting a mixed of a slow-paced job with a bit of fast moment too. This place has a wonderful work environment has well, all types of people and small areas where your able to talk amongst each other.

Anything else about your experience that you would like to share?

Nothing else, I hope everyone has a wonderful day. I hope the next year students have a wonderful next year.



Thank you!