

TOOLS & RESOURCES MGS ROADMAP



The CLS F&B team is constantly working on training programs to support on property F&B teams, develop management and line staff, by providing meaningful tools that enhance F&B performance, and guest experience, and boost your business. The below roadmap guides you through the CLS F&B team MGS page via all disciplines and programs. The following page contains an interactive list of the tools & resources outlined below.



Programs & Resources

- Breakfast Program
- Culinary Tools
- In-Room Amenities



Recipe Bank

- Arabic Recipes
- Arabic
- Breakfast Recipes
- Burger Recipes
- Dessert Recipes
- Indian Recipes
- Main Course & Grill Recipes
- Pizza & Pasta Recipes
- Sandwich Recipes
- Sides Recipes
- Small Plates, Appetizers, Salads Recipes
- Vegetarian Recipes

TOOLS & RESOURCES



TOOLS & RESOURCES	DESCRIPTION
The Source	The Source by WIRED F+D is an interactive and digitized R+B Playbook and THE hub for operational excellence and marketing innovation.
QPower	A powerful tool developed to help operators improve Guest Experiences by building action plans based on collecting and analyzing feedback data.
Brand Programs	Home for all Food & Beverage brand related concepts, programs, tools and information. Check back regularly for updates.
Digital F&B	Digital F+B is the next generation food and beverage solutions that has proven to be the new face of business, whether we are focusing on mobile dining, incorporating new food delivery services or simply adopting a new high tech table management solution for our restaurants.
CORE PROGRAMS	
Breakfast Minimum Standards (PDF)	The Minimum Standards required for your breakfast set up to help raise your GSS F&B OSAT.
Breakfast Guidance EMEA (PDF)	Guidance and inspiration to setup and impliment breakfast in your property.
Premium Executive Lounge Guidance (PDF)	New Executive/Club Lounge Guidance to revive and streamline the existing Full Service Executive/Club Lounge F&B guidance for Marriott Hotels, Sheraton Hotels, Westin Hotels, Le Méridien & Renaissance Hotels for EMEA.
In-Room Dining Program Guide	All Premium and MILUX F&B Managers or Supervisors must complete the new program via the DLZ to learn the minimum menu and brand guidelines. While optional for Franchise and Select properties, it will equip hotels with a trendier, more competitive In-Room Dining value proposition. Further information is available on MGS.
R+B BOOST YOUR BUSINESS	
Menu & Content Creator	Customized web platform and app built to create outlet menus digitally to print inhouse or create digital menu options.
Secret Gin Society	The Secret Gin Society portal aims to increase revenues in bars and restaurants through existing teasers and fun marketing ideas around Gin.
R+B Marketing	R+B Marketing tools to boost your outlets marketing presence and drive volume and interest.
DESIGN AND DEVELOPMENT	
Branded Concepts	Collection of Premium Branded F&B Turn Key Concepts, designed to compete with best in class restaurants in the market.
F+B TOOLS AND RESOURCES	
Taste Panel	Guide to conduct Daily Taste Panels to increase Guest Voice scores in particular for Restaurant / F&B Quality.
15 Minute Training Manual	A complete guide and compiled instructions on how to prepare and deliver a 15-minute training session during daily briefings.
Topical Insights	Series of best operational practices for specialty concepts to offer an overview on requirements for product-based concepts and key focus insights.
Restaurant Countdown	Interactive opening and renovation tool that guides you day by day to open/reopen your venue by completing all necessary tasks.
Rising Stars	Rising Stars is a "one stop shop" digital platform, customized to engage our associates at property level, to develop their knowledge and excite their creativity. Must complete BarSmarts & BarArts trainings to participate
Service & Upsell Training	This training program consists of a Train-the-Trainer program for DF&Bs and DOPs focusing on how to deliver efficient staff training driving F&B revenue and improve the overall guest experience.
R+B Training Pathways	Disciplin specific manuals, incorporating all service aspects and guidelines for standard operating procedures and back to basic trainings.
Road to Contemporary Mixology	A best practice beverage Training tool, for bartenders and bar professionals, delivering learning tools and advise that can assist our properties to develop their superstars and focus on the craftsmanship side of the bar business.
It's up to you" HOD Entrepreneurship Program	Onboarding training program for EMEA F&B HODs, giving participants a thorough understanding of the impact their own thoughts and actions for their success.
CULINARY LED	
Food Safety Training	Food Safety is critical to Marriott International's food and beverage operations and the guest experience, here we have compiled necessary trainings and information.
Culinary Finance Controls Training	A webinar outlining the key culinary controls that should be performed on a daily, weekly, and/or monthly basis.
Rouxbe	Under the partnership of Marriott International and Rouxbe, an online culinary school, this program provides all our culinary associates around the world access to cutting-edge online training resources. Rouxbe offers a two-level curriculum – both levels offer foundational cooking skills.
Use Records	Use records are a vital tool to train associates on menu items, their ingredients, preparation methods and other information important to our guests.
Global Food Safety (GFS)	Global Food Safety (GFS) is critical to Marriott International's food and beverage operations and the guest experience. GFS covers food safety protocols, outbreak management, nutrition issues, menu labeling regulations; product recalls control and crisis resources for hotels.
COMMUNICAITONS	
WiredF+D	The F&B Trend platform that gives you updates on the latest trends in operations, technology, sustainability and much more.
Spotlight	The F&B new activations, blogs, and tools that lead you directly to Wired F+D's Spotlight page