

CHAPTER II

SOLUTION AND OUTPUT

A. Solution

The solution of the problem is to share the knowledge on how a food and beverage establishment should adapt in the new normal era to prevent the spread of SARS-CoV-2 virus, so, the establishment can still operate without having to face bankruptcy or discharging their employees. Adapting in the new normal era means following the health protocol procedure, starting from welcoming the guest, menu presentation, taking order, table set up, delivering guest's order, clear up, payment, until after the guests leaving the restaurant. Staff grooming is also improved to adapt in the new normal era. Before presenting the food and beverage operational procedure in the new normal era, a video on the new normal procedure will be played and an explanation on the importance of implementing the health protocol will be presented. Educating the audience about the food and beverage operation and staff grooming in the new normal era might decrease the possibility of the food and beverage establishment to become a COVID-19 cluster. So, the establishment still can operate during the outbreak.

B. Output

The output of this webinar is handbook about food and beverage establishment in the new normal era. Also share the food and beverage operation in the new normal era video and staff grooming in the new normal era video on YouTube.

The target result is that hopefully after attending the webinar, the audience will have a better understanding of the health protocol in the new normal era in the food and beverage establishment and start to implement or improve their establishment health procedure to meet the requirements for the sake of everyone's health and safety and to keep the establishment running without having to face bankruptcy or discharging their employees.

