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| **F&B Manager’s Cruise End Report** | | | | |
| Date |  | Voyage # |  |  |

a. Departmental summary of events including important comments from Chef, Maitre D’ Bar Manager, Provision Master and F&B Controller.

* Operational Improvement Suggestions for main/crew galleys, restaurants, bars/pantries and provisioning.
* Inventory spot checks

b. USPH self inspection report

c. Equipment and maintenance log for main/crew galleys, restaurants, bars/pantries and provision area.