(1)

Foodservice can be defined as the food and beverages that are consumed out of the home, it is the serving and delivery of ready to eat foods. Food service are those businesses, institutions, and companies responsible for any meal not prepared in the home either for an occasion or daily consumption. Foodservice covers a wide range of eating occasions and outlets such as;

Hotel

Restaurants

Cafes

Cafeterias

Cinemas

Schools

Airports

Hospitals

(1B)

French Service

In this method of service food is prepared table side. Hot foods are cooked on a hot plate that is on a small table. Servers(waiters) plate the finished foods onto individual plates and serve them to guests from the right.,This is the only style of service where food is served from the right.

Russian Service

Foods are cooked table side, just like cart French service but instead, servers(waiters) put the foods on platters and then pass the platters at table side. Guests help themselves to the foods and assemble their own plates. this Service is from the left.

Gueridon Service

The term ‘Gueridon’ means a “trolley”.it is used for the preparation or finishing of food. This method is for exhibiting showmanship. It also offers a complete view of food. The waiter needs to perform the role of cook partially and needs to show off skill.

Sliver Service

In this service, the food is presented on silver platters and casseroles. The table is set with sterling silverware. The food is portioned into silver platters in the kitchen. The platters are placed on the sideboard with burners or hot plates. At the time of serving, the waiter picks the platter from hot plate and presents it to the host for approval and serves each guest using service a spoon and fork.

Plated Service

In this service the food is served on guest's plate in the kitchen in appropriate portions. The food, the color, and the presentation are determined in the kitchen, then plates are then brought to the guest. This service is commonly used in a coffee shop where service is required to be fast.

Counter service

This service exists in canteens, hostels, and cafeterias. The menu and the space is limited, the cutlery is handed over to the guests. The tables are not covered. Sometimes high chairs are provided to eat food at narrow tables. It is a quick method of service.

Family service

In this service, all necessary preparations of foods are completed in the kitchen and the foods are then placed in large bowls and on platters with attractive garnishing. This service is considered as “informal service”. The servers place the bowls and platters with necessary utensils in the center of the table and the food is passed around the table by the guests so that the guests can help themselves to the portions desired.

American service

In this service the servers take guests orders in the dining area, then the order is sent to kitchen staff, to be prepared and pre-plated in the kitchen by the chef, then the server(waiters) brings the food to the dining area and places it on side stands.

(2)

A menu can be defined as a list of food and beverages with the prices included and offered to customers. A menu provides a list of options for the customers to choose from.

A menu serves as a guideline when customers want to order a meal, It marks the variety, price and quality of the food and beverages and tells the guests the characteristics, dishes, standards and grades of the restaurant.

(2B)

Du Jour Menu

Du jour means "of the day". Du jour menus offer flexibility for small and busy restaurants because they can be customized every day or even throughout the day. These menus, which are commonly written on chalkboards or displayed on digital displays.

Cycle Menu

The cycle menu’s feature a complete list of current and upcoming menu items. Cafeterias often use weekly or monthly cycle menus, because they cook different items on the same equipment.

Prix Fixe Menu

Means “fixed price”. In this menu there may be multiple options for each course, but ultimately, every guest will receive the same number of courses and pay the same standard price no matter which individual selections they choose.

Table d'hôte

Which means "the host's table". It’s similar to Prix Fixe Menu but more upscale.it refers to meals shared amongst guests and their hosts, who gather at a single table to enjoy the same courses. unlike the prix fixe Menu the prices of items may vary.

Beverage Menu

If you offer multiple beer, wine, cocktail, or even juice and soda options, you may want to separate them onto a distinct beverage menu. Guests who start with water may order drinks later if they have a beverage menu to peruse as they eat.

Dessert Menu

menus have dessert sections but because servers collect menus after the entrées are ordered, guests can't refer to these sections later. some restaurants offer separate dessert menus, which may be displayed right on the tables or handed out after all guests are finished eating.

La Carte Menu

The A la Carte menu prices each food item separately; it often contains greater choices for the customer. For example, when you order a steak, it will not accompany salads and potatoes. You will have to order them separately.

Static Menu

This is the most common type of menu which has been accepted widely. Different food items will be categorized into different groups and subgroups such as appetizers, entrees, salads, soups, desserts etc.

(2C)

1. You have to offer variety; your menus has to mixes things..
2. You have to anticipate special needs; not everyone has the same taste or preferences when it comes to food so you have to be prepared and have something for everybody.
3. You have to have balance in the meals on the menu, focus on providing a well-rounded meal
4. Availability of foods; you have to make sure that what is on the menu will be available/accessed for the customers.
5. Occasions; special occasions like Christmas, birthdays and anniversaries etc require special menus.
6. Environmental conditions; one needs to consider environmental temperatures for example hot meals can be served on a cold rainy/snowfield days while colder meals can be served during hot days.