1a. Food service is an activity that takes place in a business including hotel, cafeteria, eatery, dining etc. this involves the preparation of food and served to consumer. Food service can be indoor or outdoor. A public place where food is offered to a consumer.

OUTDOOR CATERING: this is a situation whereby food is being prepared indoor and taken outdoor to serve. Food will be prepared from the production room and sent out to the food service area.

INDOOR CATERING: this is a situation whereby food is being prepared indoor and served indoor.

1b. There are various styles of food service these include:

I. Gueridon service: a food service trolley. This is the highest form of food service. It is used in high class restaurant. This is the most advanced form of service offered in a restaurant. It is a method in which the server ( waiter ) serves the guests from a trolley or a side board.

ii. Silver service: this involves the presentation and service of food to the guest by the restaurant staff from the food platter or dish to the guest plate, with the help of a service gear always done from the left hand side of the guests.

iii. English service: a service of pre-platted food to the guest by the restaurant staff carried out from the right hand side of the guest. This demands t he service staff to be skilled in carrying plates without disturbing the food arranged on them

iv. Family service: this is a very simple method of service in which the serving dishes are presented to the guests and placed on the dining tablea allowing the guests to select and serve himself. Such service is found in restaurant serving Indian cuisine

v. Russian service: food which usually consists of a whole roast is presented to the host and then taken back to the side station by the service staff to the guest. Not a popular type of service.

vi. Plated service: this is the type of service where all your guests remain on their seats and each course of meal is prepared on individual plates and served to each guests on their respective table

2. A menu is a bill of fare. A list comprising different dishes available in a particular given event.

b. Types of menu includes;

I . A la carte

ii. Table d’hote

iii. Plate du jour

iv. Specialty menu

c. Factors to be considered for planning menu includes

I. Price

ii. Type of people that want to consume the food

iii. Age group

iv. Type of staff available to prepare the food

v. Type of food service areas