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1. Foodservice. Food Service or catering industry defines those businesses, institutions, and companies responsible for any meal prepared outside the home. This industry includes restaurants, school and hospital cafeterias, catering operations, and many other formats.

You may have seen waiters sailing towards tables, holding silver platters aloft. More importantly for you as a planner, you may have been charged for it on your master account. Professional waiters are adept at several service styles; the most popular is called “French.” But there is some confusion on just what French service is. It only gets more confusing when you throw butlered and Russian Service into the mix. Here is a walkthrough of what all these fancy names really mean:  First, there are two types of French service – Cart French and Banquet French. Cart French is what most people are familiar with because it is most commonly used in fine-dining restaurants.

Cart French Service

The food during this service is prepared tableside. Hot foods are cooked on a rechaud(hot plate) that is on a gueridon (small table). Cold foods, such as Caesar Salad, are assembled on just the gueridon. Servers 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). Some foods, such as desserts, may already be prepared. They are displayed on a cart, the cart is rolled to tableside and guests are served after making their selections. This style would only be used for small VIP groups.

Banquet French Service

The difference here is that the platters of foods are prepared in the kitchen. Servers then take the platters to the tables of guests. The server, using two large silver forks in his or her serving hand places the food on the guests’ plates. Each food item is served by the server from platters to their individual plates. Guests are served from the left. Anything that is added to a plate by a server after it has been placed in front of the guest – soup in bowl, salad dressing, sauce on dessert, etc. – is part of this type of service.

Butlered Service

Foods are presented on trays, from the left of the guest, by servers with utensils available for seated guests to serve themselves. This is also used for butler passed hors-d'oeuvres at receptions.

Russian (Silver) Service

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

2 Foodservice. Food Service or catering industry defines those businesses, institutions, and companies responsible for any meal prepared outside the home. This industry includes restaurants, school and hospital cafeterias, catering operations, and many other formats.

types of menu

À La Carte. In French, à la carte literally means "by the menu". ...

Du Jour Menu. Du jour means "of the day", and the term isn't limited to soups or cocktails. ...

Cycle Menu. ...

Prix Fixe Menu. ...

Table d'hôte. ...

Beverage Menu. ...

Dessert Menu. ...

Wine Captain's Books.