

MAJOR PAPER-IX SPECIALISED FOOD SERVICE

1. Restaurant

Physical layout introduction
Objectives of a good lay out
Decisions to be taken prior to the actual plan.

Steps in planning

Location

Type of operation

Space allocation

Planning the functional and supporting areas.

equipment selection

Factors to be considered while planning a restaurant decor, furnishing and fittings.

Furnitures - tables chairs-

side boards - linen

Crockery - Bone china

China - Stoneware, glass ware - blow, pressed, cut glass (crystal) table - ware - flatware cutlery & hollow ware

Calculating space for dining areas, types of seating to be provided - tables, chairs, booth, counters, banquette or combination.

Table size desired

Table shapes desired

Pattern of table arrangement

Aisle space required

No. of service stations needed

Staff requirements

Duty rosters

Restaurant etiquettes

2. Gueridon Service

Impulse buying
How do you create impulse buying
- all trolleys
- open kitchen
- buffet
- visuals
- location
History of gueridon
Definition of the term gueridon
General points to be considered while doing gueridon service.
Advantages and disadvantages of gueridon service.

Gueridon equipment

- trolleys
- flambe lamp
- suzette pans
- hot plates
- cutting boards
- service cutleries
- carving set
- salad bowls
- mixing utensils
- fuels - gas, spirit, solid fuel.
- gueridon ingredients
- Proprietary saucers
- Sugar
- Alcohol
- spices and condiments
- linen

Staffing

- chef de rang
- Commis
- Duties & responsibilities of both
- space requirements

Function Catering: Banquets, History of banquets,
types of banquets (formal & informal)
organisation of the banquet dept.

Banquets

Duties of Responsibilities of
banqueting staff.

Function selling

minus

Facilities available

Seating plans

- Theatre
- Class room
- formal

- Booking procedures
- Telephones / telex
- In person
- Letter
- Booking diary
- contract / memorandum
- Prospectus
- Function Notification
- Weekly and daily
- Formal gatherings
- Table plans / arrangements
- Name cards
- Seating plan
- Mis-en-place
- Service
- Toasting and
sequence of events
- Banqueting exercises.
- case studies in banquetting.
- Informal gathering
- Reception
- Cocktail parties
- Conventions
- seminars
- Exhibitions
- Fashion shows
- Trade fairs - weddings.

4. Buffers

- Introduction
- Space requirements
- Factors or aspects
- effecting a successful buffet.
- No. of guests:
- aspiration of the host
- depth of the host's pocket's
- planning and organising
- sequence of food
- principles of merchandising
- cooperating and mutual understanding
- Types of buffet
- display
- breakfast
- full/sit down
- fork / stand up
- finger buffet
- danish buffet
- cold buffet
- Essential equipment for buffet.
- Gastronomical rules of buffet

- 35 -

menu planning.
Supervision
Buffet check list

5. Room Service:

Types of room service
- Centralised
--Decentralised
- Mobile
List of equipments
Trolley and tray set up
House rules of room service
Waiter
Room service menus.

6. Control systems:

Necessity of a good control system.
Functions of a control system.
Types of KOT's
Taking orders - presenting bills.
Duplicate and triplicate checking
systems.

PRACTICAL

1. Banquets

Planning - Table carrying
- special occasions
- seating plan
- banquet cocktail party

2. Room Service

Taking the order in rooms, proper
loading of trays, carrying and
service, mise-en-place - and service
of breakfast in rooms - setting
breakfast trays - trolley service.

3. Flower Arrangements:

Basic principles and shapes -
suitable placing arrangement on
different sizes and shapes of table
in a restaurant.

