

# Sault College of Applied Arts and Technology sault ste. marie

## Course Outline

FOOD & BEVERAGE SERVICE I

FDS 113-5

revised

September 1977

1979

FOOD & BEVERAGE SERVICE I  
FDS 113-5

TEXT:     Gourmet Table Service - Paul O. Huebener  
          Profitable Food & Beverage Operation - Brodner

METHOD:

The course will consist of lectures, practice without customers and actual work serving guests in our dining room.

EVALUATION:

Attendance, punctuality, neatness	10%
Term tests	30%
Work performance	40%
Final test	20%
	<u>100%</u>

Pass mark will be 60%

Make up is a privilege granted only when circumstances beyond the student's control prevented the passing of the course.

Late assignments will not be accepted except with prior permission.

Students with more than one term test or assignment incomplete will have to attend the make-up period.

There will be no rewrites.

OBJECTIVES:

To be competent in this subject, the student must be able to:

<u>TOPIC NO.</u>	<u>TOPIC</u>
1	<u>Table Setting</u> <ul style="list-style-type: none"><li>-select appropriate table setting</li><li>-select table covers</li><li>-check chairs and tables</li><li>-place and replace tablecloths</li><li>-select and place cutlery</li><li>-select and place china</li><li>-fold napkins</li><li>-select and place: glassware, condiments, table decorations, table tents</li><li>-inspect finished table</li><li>-ensure that correct menu is presented</li><li>-change utensils and dishes as required</li><li>-reset table</li></ul>
2	<u>Food Equipment</u> <p>operate and maintain:</p> <ul style="list-style-type: none"><li>-hot beverage equipment</li><li>-ice-making equipment</li><li>-chaffing and flaming equipment</li></ul>



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TOPIC NO.

3

TOPIC

Food Service

- drape and decorate head table
- know the menu
- display a pleasing personality
- perform social catering
- set up and perform budget service
- set up and perform cafeteria service
- perform take-out service
- establish and maintain room service
- recognize your customers
- suggest and help the customer decide on menu
- take and remember customers' orders
- liaise with kitchen
- check quality of food and plate presentation
- determine service required
- perform: plate (American) service, Russian service, plate (America  
banquet service, Russian banquet service
- remove used dishes and utensils
- crumb the table
- time and co-ordinate courses
- conform to etiquette
- exhibit an awareness of family/English service
- exhibit an awareness of French service
- make salads at table
- carve and plate
- de-bone fish
- flambe entrees and desserts