

LARGE QUANTITY FOOD & TABLE SERVICE

FDS125

Course Name

Course Number

OBJECTIVES:

Having successfully completed the course, the student will know:

- A) Different Table Services
- B) Organization of reception in banquets and restaurant services
- C) Disposition and mise en place of tables in banquet and restaurant Dining Room
- D) The Menus
- E) Service Bar
- F) Relation between kitchen and dining room

TOPICS TO BE COVERED:

- 1. Brigade structure of a table service restaurant
- 2. Types of services:
 - a) Russian
 - b) French (Gueridon)
 - c) English (Service a la Pince)
 - d) American
 - e) Lounge and Bar
- 3. Organization in Restaurant and Banquet:
 - a) Contract set up for Banquet and Restaurant
 - b) Organization for reservations for restaurant and banquet
 - c) Organization of the personnel needed
- 4. Different Receptions:
 - a) Conventions
 - b) Congress
 - c) Gastronomique Meals
- 5. Disposition and Mise En Place of Tables:
 - a) Table Set-Up for Different Occasions
 - b) Table Layout for Different Occasions in Restaurant & Banquet

6. Menus:

- a) Breakfast
- b) Lunch
- c) Dinner
- d) Reception
- e) Buffet
- f) Late Dinner
- g) Coffee Break
- h) Gastronomique Dinner

7. The Bar Service:

- a) Different Types of Bar Service Set Up for Banquet and Restaurant
- b) Different Cocktail Mixes and Cocktails
- c) Different Apperitive and Digestive Drinks
- d) Different Wine Spiritives
- e) Different Types of Presentations for Drinks

8. Relation between kitchen and dining room. The importance of relation between both for the guest.