

ROOM SERVICE

BASIC MEAL SET-UP

SESSION OBJECTIVES

After the end of the session one should be able to know how to set a tray & trolley with regards to different meal.

Contents

- Basic rule for set-up
- Things to be considered



Serving in the room



Setting up trays & trolleys

There are trays & trolleys used in room service

for serving different meals. The setting of trays & trolleys in a room service completely

depends on the different types of food & beverage items offered in the menu, various

accompaniments provided with various dishes.

Room service trolley



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➤ Room service trolley & hot case





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Setting up trays & trolleys

Food & beverage items should be checked, with attention to details such as:

- Food & beverage temperatures.
- Order & Portion sizes.
- Visual presentation as per recipe standards.
- No. of people dining
- Type of cuisine
- Necessary table-wares

Review

After the end of the session one should be able to know that different setup for tray & trolley with regards to different meals.

BIBLIOGRAPHY

- Food & Beverage service (Dennis Lillicrap/7th edition/Pg. 280)
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