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
Room service trolley & hot case
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 dinning
- 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)
- Food & Beverage service (Manoj Kumar Yadav/Pg. 61,118)
- Google