TYPES OF RESTAURANTS
SESSION OBJECTIVES

After the session one should be able to understand the various food & beverage outlets.
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<th>Bar</th>
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SPECIALITY RESTAURANT

- The entire atmosphere and décor are geared to a particular type of food or cuisine.

- Thus restaurants, which offer only Seafood, Vegetarian etc. would be termed as “specialty restaurant”.

- The service style may vary between platter to plate, or silver service.
SPECIALITY RESTAURANT

- The concept and the theme of the restaurant is based on the cuisine and the menu that is served.

- The menus, the décor, the uniform of the staff, the lighting all play a significant role.
SPECIALITY RESTAURANT
COFFEE SHOP

- Concept borrowed from the United States, distinguished by its quick service.

- Food is pre-plated and the atmosphere informal.

- Table cover layouts are less elaborate and have basic essentials only.

- Most of the coffee shops are open round the clock.
COFFEE SHOP

- Food is pre-plated portioning and garnishing of food is done in the kitchen, this service is also called as American service.

- Music is soft instrumental, recorded.
COFFEE SHOP

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Bar

- Serves beverages
- Sale of food is optional
- Require permits & Licenses
- Operational hours are based on licenses
- Types: Formal/Informal/lounge Bar
- BAR Means ‘Beverage associated recipes’.
- The environment of bar is cosy sitting, with dim lights, may have channel or live instrumental music.
- Bottles are displayed
Bar
Banquets

- Highest revenue earning outlet.
- Sales Space/ system/ food/ time etc
- Used for private parties, marriages, seminars, conferences & delegations.

- Banquet types –
  1. Informal
  2. Semi
  3. Formal
Banquets

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Room Service

- Room Service: Serving of food and beverage in guest rooms of hotels.
- Receives orders on the phone
- Small orders are served in trays
- Hot meals are taken to the room on trolleys.
- The guest places his order with the room service order taker.
- The waiter receives the order and transmits the same to the kitchen
- Mostly, situated near the main kitchen
Room Service

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Still Room

- Still room provide items of food and beverage which are not provided by kitchen bakery and larder.
- It has a refrigerator, coffee machine, water Boiler, salamander, for making toasts, slicing machine, working table.
- STILL ROOM provides tea/coffee/hot chocolate/ bourn vita/ horlicks
- Mostly, situated near the main kitchen.
Still Room
Kitchen stewarding

- Looks after cleaning, washing, polishing of the cutlery, crockery, glassware, hollow ware.
- Also cleaning of certain areas of kitchen, cold storage, keeping stock of items in the silver room and cleaning material.

Pot wash/wash-up

- The area where utensils are washed & Stored.
SNACK BAR

- Serves both beverages and snacks
- Normally the menu consists of milk shakes, cold coffee, Burger, Mini meals, Ice creams, pastries, etc.
- Service is self-service or pre-plated
DISPENSE BAR

- It is mostly located near the main kitchen and room service.
- It is also called as the main bar from where all the other bars receive drinks.
- The guest does not come here.
- It serves drinks to room service, Banquets and to other restaurants which do not have an attached bar.
- The requirement for any party is given to the bar, 72 hours before the party starts.
DISCOTHEQUE

- Opens till midnight.
- Only, couples are allowed inside after charging a cover charge.
- Music is recorded played by a Disc Jockey (DJ).
- Serves selective dishes
- Has an informal setup
- Has a dance floor and psychedelic lights
NIGHT CLUB

- Open until morning
- Gambling is allowed
- Open to individuals
- Has floor shows, dance troupe
- Has proper restaurant setup
- Brightly illuminated
NIGHT CLUB
LOUNGE BAR

- These bars are situated in the lobby or lounge of a hotel where a guest can relax and have a drink while he waits.

- These bars have lot of sale because lobby areas are very busy all the time.
GRILL ROOM

- In this form of restaurant, various meats are grilled in front of the guest view.
- The meats may be displayed behind a glass partition so that the guest can select his exact cut of meat.
- The food comes pre-plated.
- The grill room usually has a rough look, can be made of wood, bricks or stones.
- The most common items are grilled steaks, grilled pork chops, chateaubriand, chicken and game birds.
BAR-BE-QUE

• It also serves grilled food with accompaniments but it is usually located at the pool side or an open area.
Food & Beverage department includes various outlets like restaurant, bar, pool bar, night club, discotheque, lounge bar, & barbeque.
BIBLIOGRAPHY

- Food & Beverage Service (Denis Lillicrap pg 7)