

METHODS OF SERVICE

TABLE SERVICE

SESSION OBJECTIVES

- After the end of the session one should be able to recognise and differentiate between the styles of table service used.

Contents

- Types of service
- Table service
- Silver service
- American service
- Russian service
- Butler service
- Gueridon service

Types of Service

- **Table Service:** Service to a customer at a laid cover
- **Assisted Service:** Combination of self service and table service (Buffet)
- **Self Service:** Customer helps themselves (Cafeterias)

Types of Service

- **Single point service:** Service is from a single point and can be consumed on or off premises. E.g. Takeaways, Vending machines.
- **In situ / Specialized:** Service to customers in areas not primarily designed for service. E.g. Airlines, Home delivery, Meeting rooms etc.

TABLE SERVICE

It is a service to a customer at a laid cover

1. **Silver Service:** Platter to plate
2. **English / Host service:** Served after Host approval
3. **Pre-plated / American :** Pre-portioned

TABLE SERVICE

4. **Butler / French Service:** Presentation of food to individual guests
5. **Russian Service:** Table is laid with food
6. **Gueridon Service:** Service for a side-table or trolley to guest at a laid cover

SILVER SERVICE

- The food is portioned into silver platters at the kitchen itself which are placed at the sideboard with burners or hot plates to keep the food warm in the restaurant.
- Plates are placed before the guest.

SILVER SERVICE

- The Wait staff then serves the food using service gear from the left hand side of the guest
- Clearance is done from the right
- Originally silverware was used for serving the food in and as cutlery

ENGLISH / HOST SERVICE

- Plates are preset and food is carved and put on plate by host and circulated to the guests by the waiters
- The guests then serve themselves the side dishes

AMERICAN / PRE-PLATED SERVICE

- Food is pre-plated in the kitchen
- Served from right hand side of the guest
- Portion size controlled by the kitchen

BUTLER / FRENCH SERVICE

- Presentation of food to individual customers on platters etc.
- Guest serve themselves unto empty plates

RUSSIAN SERVICE

- Food is served unto guest plate from a side table or a trolley
- Food is given finishing touches at the Gueridon
- It includes carving, cooking, flambeing

GUERIDON SERVICE

- The Table is laid with food
- Guest help themselves

Let's Recall

- Types of service
- Table service
- Silver service
- American service
- Russian service
- Butler service
- Gueridon service

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