

SPECIALIZED SERVICE

**Gueridon, Tray, Trolley, Lounge,
& Rooms**

SESSION OBJECTIVES

- After the end of the session one should be able to understand specialized service – Gueridon, Tray, Trolley, Lounge, Room etc.

Contents

- Specialized service
- Different Types
- Usage
- Advantages & disadvantages

DEFINITION

SPECIALISED / IN SITU SERVICE:

It is a service to the customers in an areas not primarily designed for service. It is also known In Situ or situational service.

GUERIDON

Food is served onto customer's plate at a side table or trolley, may also include carving, jointing & Fish filleting, the preparation of foods such as salads and dressings & flambage.



TRAY

Method of service of whole or part of meal on tray to customer in situ, e.g. at hotels, hospitals, at aircrafts seats at train seats etc.



TROLLEY

Service of food & Beverage from a trolley, away from dining areas, e.g. for office workers at their desks, customers at aircraft seats, or at trains seats.



LOUNGE

Serving Food & Beverage in lounge area
(a separate area for sitting & relaxing) e.g hotel
lounge.



ROOM

Service of variety of Food & Beverage in guest rooms/bedrooms, or in meeting rooms as per their request



SPECIALISED / IN SITU SERVICE

DESCRIPTION	The food & drink is taken to where the customer is, in a tray or trolley.
USES	Food & Beverage Service in hospitals, hotels, lounges & aircrafts etc.
ADVANTAGES	Provide ease & comfort to the guest, presentation.
DISADVANTAGES	Time consuming when personalised, expensive.

Let's Recall

- Specialized service
- Different Types
- Usage
- Advantages & disadvantages

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