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
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

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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
Summary

Service of Food & Beverage in the hospitality industry is broadly classified into three segments.

- Table Service
- Self Service
- Assisted Service
Let’s Recall

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