OTHER CATERING OPERATIONS
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- TRANSPORT CATERING
- OUTDOOR CATERING
- INDUSTRIAL CATERING
Railway catering

 Called as dining car (American English) or restaurant car (British English), also diner
 Is a railroad passenger car that serves meals on a train
 Provides full-service, sit-down restaurant
 Dining cars offer a unique form of visual entertainment
 Namely the ever-changing views of the world outside
History

- Rail passenger's had few options for meal
- The roadhouses often located near the railroad's water stops
- They served rancid meat, cold beans, and week-old coffee
- Such poor conditions understandably discouraged many travelers
- This led to the development of catering at stations
Pantry Car

- Nowadays most of the trains have a pantry
- The meals are cooked in the pantry and served to the passengers
- Some trains pick up the meals from identified stations
- Railway stations also have railway canteens & kiosks
- Some railways give catering contract to private caterers
Railway catering

- As competition among the railroads intensified, dining car service was taken to new levels.
- When the Santa Fe rolled out its new "Pleasure Dome"-Lounge cars in 1951, the railroad introduced the travelling public to the Turquoise Room, promoted as "The only private dining room in the world on rails."
Railway catering

- The room accommodated 12 guests, and could be reserved anytime for private dinner or cocktail parties, or other special functions.
- The room was often used by the era's celebrities and dignitaries while traveling on the Super Chief.

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A RAILWAY DINING CAR
SANTA FE pantry CAR, 1960s
AN INNER VIEW OF DINING CAR
Airlines catering
Breakfast

- Choice of canned juices
- Entrée of pancakes or eggs, and
- There are muffins or pastry, fruits and breakfast cereal on the side
- Baked beans, sometimes the unconventional are also served
- Coffee and tea are offered as well, and sometimes hot chocolate
The average airline dinner

- Includes meat (most commonly chicken or beef), a salad or vegetable, a small roll, and a dessert
- Caterers usually produce alternative meals, e.g. kosher, halal and vegetarian
- These must usually be ordered in advance
- Some airlines do not offer a specific meal for ovo-lacto vegetarians
- Instead, they are given a vegan meal
Cultural diet

- Cultural diet, such as Chinese, French, Japanese, Indian or Italian style
- Infant and baby meals
- Medical diet which varies from low/high fibre, low fat/cholesterol, diabetic low salt / sodium
- low-calorie, low-protein, bland to gluten-free
- Religious diet, such as Hindu, Muslim or Buddhist diet, Asian vegetarian
Service equipments

- Plastic trays, cutlery, glasses as they are light weight
- Condiments (typically salt, pepper and sugar) are supplied in small sachets
- For sanitation, most meals include a napkin and a wet wipe (also called a moist towellete), often moistened with scented water
- Packing is done in light casserole dishes
- Food safety is of prime importance
Breakfast
Food is being delivered to a Airplane
Outdoor Catering

- Providing food services to remote sites
- The various types of catering include mobile catering, event catering, industrial catering and airline catering
- Mobile catering - food is served directly from a vehicle or cart designed for the purpose
- Mobile catering is common at outdoor
- Such as events, concerts, workplaces, and downtown business districts
Popularity of outdoor catering

- There is an increase in the number of parties and social gatherings
- Event catering has gained much popularity
- In this type of catering food is served with wait staff at dining tables
- By setting up a self-serve buffet. The food may be prepared on site or transported
Popularity of outdoor catering

- Depends on the menu and facilities at the site. The event caterer staff is responsible not only for preparing the food but also setting up the dining area and waiting tables.
Conventions, and weddings

- This service is typically provided at banquets, conventions, and weddings.
- All the attenders are provided with food and drinks.
Conventions, and weddings

- Some staff is on regular rolls some are on casual basis
- An FP is made 24 hours before the function
- An agreement is signed between party & the caterer for terms & conditions
Industrial catering

- Caters to the employees at subsidized rates; in this system there a token or coupon
- Self service or cafeteria style of service is provided, food is in bain-marie
- Industrial catering is another field of catering
Industrial catering

- Has gained prominence in recent times
- It consists of providing food in industrial canteens, factories etc.
- Menu is written for every meal on board
- Sanitation hygiene are of prime importance
Take-away

- Take-out (in North American English), carry-out (English), take-away (in Australian English)
- The restaurant may or may not provide table service
- In some cases there are facilities for customers to order food by telephone, fax, or over the Internet
Take-away

- Food has to be collected or delivered
- This trend is thought to be on the rise as many small businesses take to the web to promote their take-outs
- Take-out food is often fast food, but not always so
References

 Text book of Food and Beverage Service by, Dennis R. Lillicrap and John A. Cousins
 Food and Beverage Service by M. K. Yadav
 Food and Beverage Service by Sudhir Andrews