

BUFFET

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DEFINITION

- Can be defined as a counter or a table where food is attractively exhibited from which guests can help themselves
- Buffets are becoming very popular with all classes of people
- Business man are in a hurry and so with a buffet displayed they can help themselves

DEFINITION

- Also unlike the traditional menu, the guest can see the food on display
- Can make their own choice or selection
- Many people nowadays get bored to see the same menu and are looking for something new

Theme buffets

- Many of the managers try to have a kind of theme buffet on regular basis
- Some of the theme's that they could choose are:-
 - International theme- French, Mexican, Thai, etc
 - Seasonal theme – Winter buffet, Pool parties etc.

Theme buffets

- Based on Religious celebrations- Diwali, Christmas, Id. etc.
- Special occasions- Fashion shows, sports events, weddings etc.
- A year around buffet- weekly buffets on Saturday and Sundays

Advantages of Buffet

- Maximum service with minimum help
- Eliminates poor and costly service
- Eliminates cold food frictions and complaints
- Permits exciting and appetizing displays
- Permits tremendous variety and opportunity for various themes

Advantages of Buffet

- Reduces food cost through imaginative use of leftovers
- Allows the chefs and the F&B staff to display creativity
- Increases in potential party business and
- Can build a reputation for the entire food service operation

Planning a Buffet menu

- Check for number of people expected, also check the no. of vegetarian or non-vegetarian
- Check the type of buffet required
- Keep in mind the availability of certain food items
- Make sure that the food is easy to cook in bulk and is easy to portion out
- See for difference in colours textures & main ingredient is not repeated

Planning a buffet menu

- Try to suggest menus that have already been suggested
- Or chosen by other parties taking place on the same day
- If the menu is written in any language other than English
- A brief explanation should be given to explain the item

Planning a buffet

- Check the function prospectus for the menu, number of pax
- Type of function and the price being paid.
- Check to see if all the outlets have been given the function prospectus

Planning a buffet

- List all the items to be served and the particular dishes or platter
- Hand it over to the kitchen if required (bowl, platters, food pans etc)
- Set up a schedule for food preparation

BUFFET SET UP

- Make a service lay out and nail it unto the notice board
- Discuss with the chef the buffet layout, along with the number of counters
- Make sure that chaffing dishes have been cleaned and washed

BUFFET SET UP

- Layout the ladles along with under liners
- Keep the fuel tins ready
- Place under liners under them

BUFFET SET UP

- Neatly write out the buffet tags or tent cards and place it at the respective place
- Make sure that the frills are properly frilled and the table tops which are used are free of stains
- When the food is ready to be picked up pour hot water into the water pans

BUFFET SET UP

- Water not too little or too much
- Light the fuel tins
- Food has been picked up and placed at their respective places
- Keep Buffet top and the chaffing dishes spotlessly clean

- Clear the ladles and the under liners and replace them with new ones whenever it gets dirty
- Make sure that the fuel is kept burning throughout the meal
- Temperature of hot food should always be above 65°C and cold food below 5° C

- Put off the fuel before removing the food pans
- Once the guests have left remove the frills, satin and other table tops
- Fold them neatly and keep it at one side
- Do not remove the frills while the guests

TYPES OF BUFFET

There are basically 5 different types of buffets-

- Display buffet
- Breakfast buffet
- Full buffet (formal)
- Fork buffet
- Finger buffet

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BUFFET EQUIPMENT



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BUFFET EQUIPMENT



DISPLAY BUFFET

- Some large restaurants set up a display in the centre of the restaurant
- To catch the customers eye
- These displays include an arrangement of flowers or fruits in season

DISPLAY BUFFET

- Or shellfish on ice or other delicacies
- Sometimes an arrangement of cheese, wines and spirits are also included
- Display buffet also give the chefs and the F&B staff a chance to display their creativity

BREAKFAST BUFFET

- Many international hotels offer in-house guests and other customers a breakfast buffet
- With a wide selection of dishes
- Hot beverages, are ordered to stewards
- The selection available will vary from one hotel to another

BREAKFAST BUFFET

- Includes different type of juices, breads, preserves, fruits, cereals, omelets, bacon, sausages
- Omelets, pancakes, Indian items may be prepared at site

Full buffet

- A full buffet is normally serves a main meal
- For a full buffet tables and chairs are essential
- Should be fully laid with all crockery, cutlery and glassware
- Chef gets a chance to show his skills in decorating a dish

Full buffet

- Simple but effective garnishing should be done
- Service staff is behind the buffet table to help the guests serve themselves
- These types of buffet will include both hot and cold dishes

FORK BUFFET

- Fork buffet is which can be eaten standing up with a plate in hand, and fork in the other
- These events are ideally suitable when space does not permit tables and chairs for all.
- As many tables and chairs possible should be provided
- Guest can keep their drinking glasses on them

FORK BUFFET

- A fork buffet table looks just as attractive as a full buffet
- Range of food cannot be as wide
- Should not contain any item which is difficult to cut with the fork only
- Provide napkins along with finger bowls if required

FINGER BUFFET

- Finger buffets are the least formal type of buffet
- Guest mingles with each other
- A finger buffet can be for a main meal, but generally it is only a snack meal
- Normally served at that time of a day

FINGER BUFFET

- Guests do not anticipate a substantial amount of food
- Care must be taken that the food offered should be eaten without cutlery
- In this case too plenty of napkins should be available along with finger bowls if required
- E.g. High tea's and kiddies parties

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



THANK YOU

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