

School of studies in Tourism & Hotel Management

BATCHLOR OF HOTEL MANAGEMENT & CATERING TECHNOLOGY (BHMCT)

FOUNDATION COURSE OF FOOD & BEVERAGE SERVICE-(202)

TYPES OF FOOD SERVICE



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TYPES OF FOOD SERVICE

TERE ARE MANY WAYS IN WHICH FOOD AND BEVERAGES ARE SERVED TO CUSTOMERS IN THE CATERING INDUSTRY.

FOOD AND BEVERAGES SERVICE STYLE CAN BE BROADLY CLASSIFIED INTO THREE MAIN GROUP:

1. WAITER SERVICE
2. SELF- SERVICE
3. ASSISTED SERVICE

WAITER SERVICE

IN THIS METHOD OF SERVICE , FOOD AND BEVERAGES ARE SERVED TO GUEST BY WAITER AT THE GUEST PLACE.

THIS SERVICE IS FUTHER CLASSIFIED INTO FOLLOWING:

1. ENGLISH SERVICE
2. AMERICEN SERVICE
3. RUSSIAN SERVICE
4. FRENCH SERVICE
5. GUERIDON SERVICE
6. TRAY SERVICE

• ENGLISH SERVICE

- 1 IT IS ALSO KNOWN AS SILVER SERVICE.
- 2 SERVE FOOD FROM DISH/PLATTER ON TO GUEST'S PLATE USING SERVICE SPOON AND FORK FROM THE LEFT HAND SIDE.
- 3 CONDUCT CLEARANCE FROM THE RIGHT-HAND SIDE.
- 4 SERVE BEVERAGES FROM THE RIGHT-HAND SIDE.

• AMERICAN SERVICE

- 1 THIS IS A SIMPLE AND INFORMAL FORM OF SERVICE.
- 2 ALL PLATED FOOD IS SERVED FROM THE RIGHT-HAND SIDE OF THE GUEST.
- 3 BEVERAGES ARE ALSO SERVED FROM THE RIGHT
- 4 TRAY IS USED TO CARRY CUP, BOWL, SAUCERS AND UNDERPLATES.

• FRENCH SERVICE

- 1 THIS IS ALSO KNOWN AS FAMILY SERVICE.
- 2 THIS SERVICE IS FOUND IN FAMILY PENSIONS AND BANQUETS.
- 3 DISH IS PRESENTED TO EACH GUEST FROM LEFT- HAND SIDE TO HELP HIMSELF/HERSELF.

• RUSSIAN SERVICE

- 1 IT MAY ALSO BE TERMED AS SIDEBOARD SERVICE.
- 2 THIS IS A VERY ELABORATE SERVICE.
- 3 EACH COURSE IS SERVED FROM THE SIDEBOARD.

•GUERIDON SERVICE

- 1 THIS IS ALSO TERMED AS TROLLY SERVICE.
- 2 IN THIS SERVICE, DISHES ARE PREPARED, CARVED, DRESSED, OR FLAMEBROILED ON A TROLLY IN FRONT OF THE GUEST.
- 3 HIGH LEVEL OF CUSTOMER SATISFACTION

•TRAY SERVICE

- 1 IN THIS SERVICE, DISHES ORDERED BY GUEST ARE NEATLY PORTIONED AND ARRANGED ON A TRAY WITH NECESSARY CUTLERY AND TAKEN TO THEIR ROOM/BED/SEATS BY WAITER.
- 2 SPECIAL TRAYS ARE AVAILABLE TO RETAIN THE TEMPERATURE OF DISHES.
- 3 THIS STYLE IS PRACTISED IN ROOM SERVICE, HOSPITALS, FLIGHTS, AND INSTITUTIONAL CATERING.

SELF-SERVICE

THIS IS A SIMPLE FORM OF SERVICE METHOD WHERE MEMBER OF SERVICE STEFF DO NOT SERVE GUESTS. CUSTOMERS HEPS THEMSELVES WITH THE DISHES WOULD LIKE TO CONSUME. SELF-SERVICE IS CLASSIFIED INTO:

1. CAFETERIA
2. COUNTER SERVICE
3. VENDING

CAFETERIA SERVICE

TERE ARE 2 TYPES OF CAFETERIA SERVICE IN PRACTICE. THEY ARE:

1. TRADITIONAL CAFÉTERIA SERVICE :

- THIS SERVICE IS WIDELY USED IN INSTITUTIONAL AND INDUSTRIAL CATERING ESTABLISHMENT.
- IT CONSIST STRAIGHT LINE WIDE VARIETY OF DISHES

2. FREE – FLOW CAFETERIA :

- COUNTER IS SEGREGATED ACCORDING TO TYPE OF DISHES OFFERED.
- COUNTERS IS NOT ARRANGED IN STRAIGHT LINE, BUT IN SHAPE SUCH AS HOLLOW-SQUARE, U, ECHELON OR SAW-TOOTH AND SO ON. DEPENDING ON THE NUMBER DISHES ON OFFERS.

COUNTER SERVICE

- GUEST SELECT THE DISHES FROM THE MENU DISPLAYED ,BUY TOKEN AND COLLECT DISHES OVER COUNTER.
- IT IS VERY QUICK SERVICE
- IT IS HIGH SEAT TURNOVER

VENDING MACHINE

- GUEST GET DISH FROM MACHINE
- WIDE VARIETY OF HOT AND COLD DISHES ARE AVAILABLE IN THIS SYSTEM

ASSISTED SERVICE

THIS IS THE COMBINATION OF WAITER AND SELF-SERVICE.

FOLLOWING ARE THE EXAMPLE OF ASSISTED SERVICE :

- BUFFET SERVICE

- CARVERY

1. BUFFET SERVICE

- DISHES ARE NEATLY DISPLAYED WITH GARNISH
- DISHES ARE AVAILABLE AT SET PRICE
- DISPLAY HAS WIDE CHOICE OF BOTH HOT AND COLD DISHES.

TERE ARE THREE TYPES OF BUFFETS :

1. SIT DOWN BUFFET = TABLES ARE LAID WITH NECESSARY COVER. CUSTOMER SELECT DISHES THEY WANT TO EAT AND EAT AT THE TABLE SET WITH NECESSARY CUTLERY AND CROCKERY.
2. FORK BUFFET = CUSTOMERS ARE EXPECTED TO STAND AND EAT THE FOOD USING ONLY ONE PIECE OF CUTLERY , NORMALLY A FORK.
3. FINGER BUFFET = DISHES ARE COLLECTED FROM BUFFET AND EATEN WITH FINGER. DISHES AS BURGER , SANDWICHES , AND SO ON ARE IDEAL FOR FINGER BUFFET.

CARVERY

- THIS STYLE IS PRACTISED IN LARGE CHAIN HOTEL AND RESTAURANT ALL OVER THE WORLD.
- ROAST JOINTS ARE CARVED BY THE trancheur(carver) AT THE CARVERY CENTER.
- IT IS OPEN FOR LUNCHEON AND DINNER AND IT IS ALSO SERVES ALCOHOL.

THANK

YOU