



Kinds of food service in a restaurant

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ENGLISH SERVICE

O1

Often regarded as “host service”/ “family style” service

Host plays an active role

Usually found in coffee shops, family restaurants etc.

O2

PROCESS INVOLVES:

Food is brought on platters by waiter, shown to host for approval

The waiter then places it on table

Usually the main dish is meat

Either host portions the food and serves to guest or portions it and allows waiter to serve



FRENCH SERVICE

Its not very common;
Usually seen at upscale clubs and restaurants;
Involves personalized service;
The waiter has a fancy cart for carrying foods; The table is already made and waiter just have to serve carefully and neatly ;
Sometimes foods are cooked in front of guests;
Guest serve themselves;

FRENCH SERVICE

01

ADVANTAGES:

Allows guests to see the food before they decide

Proportioned acc. to guest's wish

Chance to make additions before it is served.

02

DISADVANTAGES:

Cannot be opted for certain dishes

Time consuming

Expensive

Space required for moving carts.

A photograph of a Guéridon table, a traditional French service cart. The table is covered with a white tablecloth and is set with various items including brass candle holders with white candles, a vase with greenery, and a small brass bowl. The background shows a light-colored wall with decorative paneling.

Guéridon Service

GUÉRIDON MEANS “TROLLEY”

Here food is partially prepared from kitchen and is fully cooked at guest's table side

Here cooking is done on Guéridon trolley

The waiter should be a showman as well as a good cook, He should carve a joint, fillet a fish, prepare coffees etc.

GUÉRIDON SERVICE

O1

ADVANTAGES:

It is a visual display to customers

An opportunity for waiter to show his skills

Helps increase popularity of restaurant

O2

DISADVANTAGES:

More space required

Safety concerned

Skilled staff required

Expensive

Innovation of recipes required

RUSSIAN FOOD SERVICE

FAIRLY ELABORATE SILVER SERVICE MUCH ON LINES OF FRENCH SERVICE
WITH USE OF GUÉRIDON TROLLEY

WAITER PRE-PORIONS FOOD (WHOLE JOINTS, FISH) AND SERVES ONTO GUEST
PLATE AND PLACES THE PLATE IN FRONT OF THE GUEST.

01

ADVANTAGES:

Only one waiter is required

elegant and entertaining

no extra space

guarantees equal portions because food
is pre-cut

gives personal attention to guests

02

DISADVANTAGES:

More space required safety
concerned skilled staff
required

Expensive innovation of
recipes required



AMERICAN/PRE-PLATED SERVICE

IT IS PRE-PLATED FROM KITCHEN ITSELF AND IS NORMALLY FOUND IN RESTAURANTS WITH LARGE GUEST TURNOVER

PORTION IS PREDETERMINED FROM KITCHEN

THE WAITER ENSURES ACCOMPANIMENTS ARE ALREADY PLACED ON TABLE WITH RIGHT TABLE COVER

AMERICAN/PRE-PLATED SERVICE

O1

ADVANTAGES:

Saves time

Fast

Cost efficient

Nutrition information is easily accessed by nutrition label in menu

Casual dining

O2

DISADVANTAGES:

Choice of portion size cannot be predetermined

Some ingredients can be annoying to guests

High in fat and energy •

Silver Service

All food is presented in silver dishes with elaborate dressing

Here the waiter serves the food to guests at the table

The table is set for hors d'oeuvres

Food is portioned to silver platters from kitchen and is placed at sideboards with

Before service, waiter ensures if the food is served onto guest's plate in a stylish manner The waiter then picks the platter from hot plate and presents it for host approval Service is done using a spoon and fork

The course is done in an organized way hence the courses follow one another at

FRENCH SERVICE

O1

ADVANTAGES:

ELEGANT

FASTER THAN FRENCH
SERVICE

HOT FOOD IS SERVED AT
TABLE QUICKLY

O2

DISADVANTAGES:

SKILLED WAITER IS
REQUIRED

CAPITAL INVESTMENT
ON SILVER PLATTERS



BUFFET SERVICE

SELF SERVICE WHERE FOOD IS DISPLAYED ON TABLES

THE GUEST EITHER TAKES HIS PLACE A STACK AT THE END OF EACH TABLE OR REQUESTS THE WAITER TO SERVE HIM

FOR SIT-DOWN BUFFET SERVICE, TABLES ARE LAID WITH CROCKERY AND CUTLERY

FOR FORK BUFFET, SEATING ARRANGEMENTS DOES NOT EXIST, GUEST USES FORK AND EATS STANDING

BUFFET SERVICE

01

ADVANTAGES:

- Food is displayed in an attractive manner
- Less service skill required
- Servers can attend to many guests at one time

02

DISADVANTAGES:

- Process involves:
 - Careless in handling food
 - Less personal attention to guests



CAFETERIA SERVICE

Menu is fixed and displayed on large boards

Coupons have to be purchased in advance or indicate their choice of selection to counter attendant at the time of purchase

Food is pre-plated and served along with cutlery

Guests take the seats provided by the establishment

Industrial canteens, colleges, hospitals

CAFETERIA SERVICE

O1

ADVANTAGES:

Minimal staffs are required

Does not require any special equipment

Last minute changes can be made

O2

DISADVANTAGES:

Choices are limited

Foods are not prepared acc. To order

COUNTER SERVICE

DEVELOPED IN UNITS WHERE CUSTOMERS HAVE LIMITED TIME FOR MEAL
TALL STOOLS ARE PLACED FOR GUESTS TO HAVE THEIR MEAL

O1

ADVANTAGES:

Fast

Lower costs

Less service skill needed

Customer has his own choice of selection

O2

DISADVANTAGES:

Less food safety

Time consuming

Room Service

A photograph of a dining table set for a meal. The table is covered with a white tablecloth and has several place settings. Each setting includes a white plate, a white bowl, a white glass, and a white napkin. In the center of the table is a centerpiece consisting of a vase of flowers, two lit candles in silver holders, and a glass dome. The background shows a white wall with a decorative panel.

ROOM SERVICE A 5 STAR INTERNATIONAL HOTEL SHOULD PROVIDE 24/7 HRS OF SERVICE

HIGHEST LEVEL OF SERVICE IS CONSIDERED

3 TYPES OF ROOM SERVICES ARE AS FOLLOWS:
CENTRALIZED ROOM SERVICE
DECENTRALIZED ROOM SERVICE
MOBILE ROOM SERVICE



Thank You

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