

#### HOTEL MANAGEMENT

# FOOD AND BEVERAGE OVERVIEW

### FOOD AND BEVERAGE OUTLETS

### FULL SERVICE HOTEL

ALL DAY DINING

NATIONAL CUISINE

FINE DINING

BARs (LOBBY, POOL, JUICE)

**LOUNGES** 

**ROOM SERVICE** 

**MINIBARS** 

**BANQUET ROOMs** 

BBQs



## FOOD AND BEVERAGE HOTEL SPECIFICS



**FOREIGN GUESTS** 

**BUSINESSMEN** 

**VEGETARIANS** 

**CHILDREN** 



### Types of Service







A LA CARTE

**BUFFET** 

**SET MENU** 

### ROOM SERVICE













### **B**REAKFAST







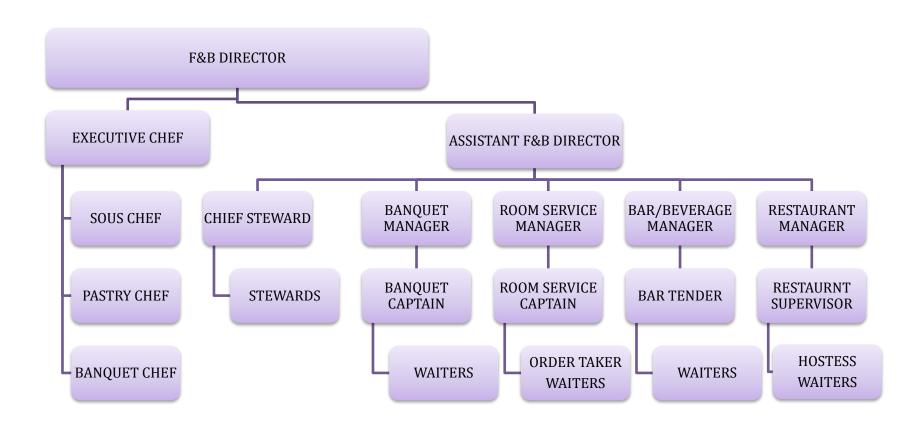


## FOOD AND BEVERAGE MINIBARS





### Organizational Chart





#### HOTEL MANAGEMENT

# FOOD AND BEVERAGE SERVICE

### FOOD AND BEVERAGE CYCLE



### Preparing for Service

**FURNITURE ARRANGEMENT** 

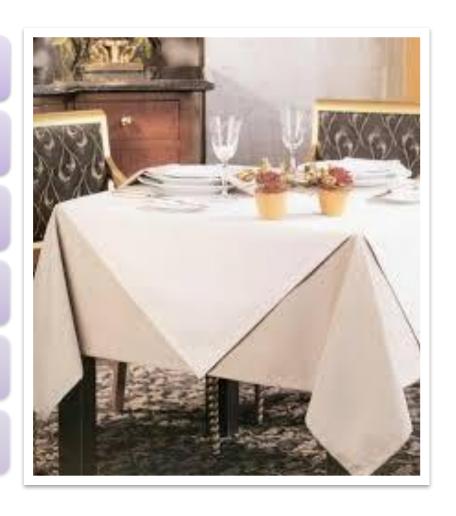
SET THE TABLE FABRICS

**DECORATIONS ARRANGEMENT** 

PUT THE PLATES

PUT THE CUTLERY

**GLASSWARE ARRANGEMEMT** 



### GUEST CYCLE

1. TABLE RESERVATION

5. TAKING ORDER

2. GREETING THE GUEST

6. TABLE SERVICE

3. SEATING THEGUEST

7. FINAL BILLING

4. RECOMMENDATIONS

8. FAREWELL

## FOOD AND BEVERAGE GUEST CYCLE – TABLE RESERVATION













## FOOD AND BEVERAGE - GUEST CYCLE GREETING, SEATING, RECOMMENDATIONS









## FOOD AND BEVERAGE GUEST CYCLE - TAKING ORDER



## FOOD AND BEVERAGE GUEST CYCLE - TABLE SERVICE













### Guest Cycle - Final Billing



### ROOM SERVICE

TAKING ORDER

**FOOD DELIVERY** 

ENTERING THE ROOM

**GREETING** 

**GUEST SERVICE** 

**BILLING** 

**FAREWELL** 

LEAVING THE ROOM

