SETTING THE TONE

Table Setting, Dining, and Service
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FRONT OF THE HOUSE - ORGANIZATION

• Apprentice
• Captain
• Front Waiter
• Headwaiter
• Maître d'hôtel
TABLE SERVICE

- American/German - (plate service)
- English - (family style)
- French - (cart service)
- Russian - (Platter)
SERVICE SEQUENCE

1. Welcome guests
2. Place napkins
3. Pour water
4. Present menu
5. Inspire - Entice - Inform
6. Take beverage/appetizer order
7. Serve beverages/appetizer
8. Take food order
9. Remove appetizer dishes
10. Serve salads
11. Serve salads
12. Remove salad dishes
13. Serve entree & accompaniments
14. Check with guests
15. Clear tables/crumbs
16. Take dessert order
17. Present guest check
SETTING & CLEARING TABLES

- Tasks on the right side of the customer:
  - Setting & Clearing plates
  - Changing flatware
  - Pouring & serving beverages

- Tasks on the left side of the customer:
  - Serve food from the left

- Never serve with the back of your arm facing the customer
REFERENCES/RESOURCES

Textbooks:

Websites:
 Table Settings with Pictures
  ▪ Look for table settings to gain inspiration.
    http://www.table-settings-with-pictures.com/
 *Table Setting Ideas*
  ▪ How to set a table.
    http://www.6869.com/cookbook/table_setting_ideas.html