Foodservice Venues

Principles of Hospitality and Tourism
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Types of Foodservice
Commercial

Consists of food and beverage businesses that compete for customers

• Organized in four categories:
  • Catering
  • Full-Service
  • Hotel and Club
  • Quick-Service
Catering

1. Involves feeding a large number of people at one time at a special event

2. Special events can be business or social

3. Guests eat the same menu items or have a limited selection

4. Service may be:
   1. Off-premise – held away from caterer’s place of business
   2. On-premise – takes place at caterer’s place of business
Full-service

Food is brought to the customer at a table

- Casual
  - Affordable restaurants that range from budget to expensive
  - Can also be very casual to formal

- Fine-dining
  - Stresses highest quality of:
    - Atmosphere
    - Décor
    - Ingredients
    - Service
Hotel and Club

Hotels

• Provide a wide array of food and beverage services for guests

Clubs

• Developed to meet the social and leisure needs of their members
Quick-Service

Major feature – self-service

- Customers help themselves at:
  - Buffets
  - Cafeterias
  - Carryout
  - Fast-Food

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Other Foodservice Businesses

• In-Transit
  • Airplanes
  • Cruise ships
  • Trains

• Recreation
  • Movie theaters
  • Museums
  • Sports arenas
  • Zoos

• Shopping Centers and Stores
  • Bookstores
  • Convenience stores
  • Food courts
  • Grocery stores

• Transportation Centers
  • Airports
  • Bus terminals
  • Railroad stations
Noncommercial

Operation that are subsidized or supported by a host company or organization.

• Operations include:
  1. Health care facilities
  2. Employers
  3. Schools
  4. Others
Health Care Facilities

• Food served must provide all the nutrients patients need to restore and maintain health

• Hospital patients must eat all of the meals there

• Integral part of the services provided to patients
Employers

• May provide foodservice as a convenience to employees
• On-site foodservice is a time-saver
• Should be of good quality and affordable
Schools

Contributes to the students’ health and well-being

• Includes:
  • Child care centers
  • Colleges
  • Public schools
  • Summer camps
  • Technical schools
Other Noncommercial Foodservice

Mainly serve people who are not able or do not have time to seek food

- Provided to individuals in the:
  - Military
  - Prison
Restaurant Elements
Elements

Differentiates it from other restaurants

• Includes:
  • Ambiance
  • Décor
  • Location
  • Service style
  • Target market
  • Theme
America’s Restaurants — Industry of Opportunity
Always desire to learn something useful
Let’s Review!

1. What are the two types of foodservice?
2. What is the difference between casual and fine-dining service?
3. What is the major feature in a quick-service restaurant?
4. What other businesses serve food besides restaurants?
5. What is the main purpose of serving food in schools?
6. What elements differentiate a restaurant from another restaurant?
References and Resources

Images:
• Shutterstock™ images. Photos obtained with subscription. (Slides 1, 3, 4, 5, 6, 7, 8, 10, 11, 12, 13, 14, 15, 16, 18, 20)

Textbooks:

YouTube™
• America’s Restaurants — Industry of Opportunity
As the second largest private-sector employer in the country, America’s restaurants are an economic force, but that statistic doesn’t fully tell the story of the millions of individuals who are living the American Dream by working in our industry. This video captures a few poignant stories that help tell the ‘Industry of Opportunity’ story. http://youtu.be/PF0gb3eny70