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Foodservice operations are sometimes classified by price, ranging from budget to very expensive. They may also be categorized by type of service offered, such as self-serve or sit-down. The industry views food service as two basic types – commercial and noncommercial.
Commercial

Consists of food and beverage businesses that compete for customers

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

Profit is the main goal of these businesses.

Can you name some examples?
Catering - the job of organizing the food and drinks for an event such as a party or meeting.

Business events include awards dinners, business meetings company holiday parties, conventions and receptions.

Social events include anniversaries, birthday parties, charity events, festivals, graduations, holiday celebrations, proms, reunions and weddings.
Full-service restaurant - a restaurant in which customers are seated at a table, give their orders to a server and are served their food at the table.

Casual and fine-dining are two major types.
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

Hotel foodservice may include a:
- catering service
- family-style restaurant
- fine-dining restaurant
- room service
- vending machines

Types of clubs include:
- Beach clubs
- City clubs
- country clubs
- Health clubs
- Hunt clubs
- Military clubs
- Yacht clubs
Quick-service restaurants - provide customers with convenience, speed and basic service at low prices.

- Buffet – food is displayed on table and customers walk around and serve themselves.
- Cafeteria – food is displayed along a counter and customers take trays and walk along the serving line where servers serve them.
- Carryout – specializes in preparing food for customers to take with them to eat at home or elsewhere.
- Fast-food – order is placed at a counter, paid for and carried to a table or taken with you.
### 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

In-transit foodservice includes meals prepared for consumption on airplanes, cruise ships and trains.

Recreation foodservice businesses provide meals and/or snacks for their customers so they do not have to leave the facility to find food.

Shopping centers and stores provide meals within another business such as a shopping mall.

Transportation centers provide food for travelers to enjoy between buses, flights or trains.
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

The operation exists for the convenience of the certain audiences such as hospital employees and visitors and school children.
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

Many patients in health care facilities are on special diets.
Employers

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

Office buildings for federal and state agencies may have foodservice operations located within.
Schools

Contributes to the students’ health and well-being

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

Food may be prepared in-house or contracted:
• in-house foodservice runs the program itself
• contract foodservice is a company that is hired to run the food operation
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

The United States Department of Defense oversees all military foodservice operations.
What does your favorite restaurant look like?
Elements in the restaurant may be the whole idea or a concept.

We will discuss this in more detail in the Guided Practice section.
Click on the hyperlink to view the video?

**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
What does this quote mean to you?
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?

Answers to the questions are found within the slide presentation or may vary with class discussion.
Questions?
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*
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