There are many eating establishments in our community from which to choose where we would like to eat.

Let’s find out about a few.
• **Bistro** – a small modest restaurant or café
• **Buffet** - a restaurant that has meals consisting of several dishes from which guests serve themselves
• **Cafeteria** - a restaurant or dining room in a school or a business in which customers serve themselves or are served from a counter and pay before eating
• **Casual** - offer table side service, non-disposable dishes, while still keeping the menu moderately priced
• **Ethnic cuisine** – a restaurant that is built around a specific type of food, such as Mexican, Chinese, Indian or Italian, to name a few. The menu, décor and restaurant name should all reflect the ethnic cuisine.
• **Fast casual** - offer disposable dishes and flatware, but their food tends to be presented as more upscale, such as gourmet breads and organic ingredients
• **Fast food** – can be prepared quickly and easily and is sold in restaurants and snack bars as a quick meal or to be taken out
• **Fine dining** - offers patrons the finest in food, service and atmosphere and is also the highest priced type of restaurant you can operate
• **Food truck** - like a restaurant on wheels, it has several distinct advantages over a traditional eat-in restaurant since it can go to the customers. It has low overhead, compared to a restaurant, and requires far less staff.
• **Theme restaurants** - the concept of the restaurant takes priority over everything else, influencing the architecture, food, music, and overall 'feel' of the restaurant

Can you think of any other types?
Service is a style of serving meals to match dining establishment’s customers and goals.
• **Banquette** - a type of seating arrangement in which customers are seated facing the server, with their backs against a wall

• **Booth** - the table rests against, or is attached to, a wall and customers are served from a single focal point

• **Buffet** - all the food is attractively displayed on a table for customers to see and choose what they want and serve themselves

• **Butler** - the server carries the prepared food on a silver tray to standing or seated customers and customers serve themselves from the trays

• **Classical French** - the most elegant and elaborate style as some foods are fully or partially prepared tableside in full view of the customer

• **Family-style** - is used in a casual-dining atmosphere where customers serve themselves and pass the food around the table just like home

• **Modern American plated** - the most popular because it requires fewer and less extensively-trained staff where the food is completely prepared, portioned, plated and garnished in the kitchen

• **Russian** - another elegant, formal service that is used internationally where each course is completely prepared, cooked, portioned and garnished in the kitchen and then placed on a service plate or platters

Have students give you some examples of each of these with restaurants in your area or places they have visited.
As customers are waited on, there is a sequence in which customers are generally served.

These steps may be done by different people such as a host/hostess and wait staff.

The sequence may vary depending on the type of restaurant.
<table>
<thead>
<tr>
<th>TABLE SERVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Serve drink</td>
</tr>
<tr>
<td>- Take meal order and repeat</td>
</tr>
<tr>
<td>- Write order on ticket correctly</td>
</tr>
<tr>
<td>- Order food in kitchen</td>
</tr>
<tr>
<td>- Deliver food in order</td>
</tr>
<tr>
<td>- Soup</td>
</tr>
<tr>
<td>- Salad</td>
</tr>
<tr>
<td>- entree</td>
</tr>
<tr>
<td>- Serve bread</td>
</tr>
<tr>
<td>- Serve from the left</td>
</tr>
<tr>
<td>- Take from the right</td>
</tr>
<tr>
<td>- Remove each course before next course</td>
</tr>
<tr>
<td>- Check with customer</td>
</tr>
<tr>
<td>- Refill beverage</td>
</tr>
<tr>
<td>- Crumb table if needed</td>
</tr>
</tbody>
</table>

The server provides the best quality service to the customer at a dining establishment.
TABLE SERVICE - DESSERTS

- Present dessert menu
- Upsell coffee and dessert
- Serve dessert
- Present check
- Thank customer
- Clear table
TABLE SETTINGS
TABLE
NAPKINS
PLACE SETTINGS
**LINENS**

<table>
<thead>
<tr>
<th>Table</th>
<th>Napkins</th>
</tr>
</thead>
<tbody>
<tr>
<td>Table cloth or placemat</td>
<td>Clean</td>
</tr>
<tr>
<td>Centerpiece</td>
<td>Crisp folds</td>
</tr>
<tr>
<td><strong>Setting a Formal Table Setting</strong></td>
<td><strong>Should stand straight</strong></td>
</tr>
</tbody>
</table>

All linens should be clean, pressed and free from stains.

Choose an appropriate centerpiece for your table.

View Good Housekeeping video: [Setting a Formal Table Setting](http://youtu.be/qKSHmmNk_5Y)

The basics to setting a formal table.

http://youtu.be/qKSHmmNk_5Y
To center each place setting, first place the napkin. Set fork on the left side of the plate and the knives and spoons on the right side.

Always set knives with the cutting edge toward the center of the place setting.

Place flatware one inch from the edge of the placemat or table.

Place all flatware from the outside in, following the order of use.

Place the bread-and-butter plate on the left, above the fork(s).

Place the water glass above the tip of the dinner knife.

Preset coffee cups to the right of the knives and spoons, with handles at the 4 o’clock position.
REFERENCES AND RESOURCES

Images:
- Microsoft Office Clip Art Used with permission from Microsoft.

Textbook(s):

Website:
- SkillsUSA
  Restaurant Service

YouTube™:
- Setting a Formal Table Setting
  The basics to setting a formal table.
  [http://youtu.be/qKSHmmNk_5Y](http://youtu.be/qKSHmmNk_5Y)