WHERE SHALL WE EAT?

CULINARY DINING CONCEPTS
Copyright © Texas Education Agency, 2014. These Materials are copyrighted © and trademarked ™ as the property of the Texas Education Agency (TEA) and may not be reproduced without the express written permission of TEA, except under the following conditions:

1) Texas public school districts, charter schools, and Education Service Centers may reproduce and use copies of the Materials and Related Materials for the districts’ and schools’ educational use without obtaining permission from TEA.

2) Residents of the state of Texas may reproduce and use copies of the Materials and Related Materials for individual personal use only, without obtaining written permission of TEA.

3) Any portion reproduced must be reproduced in its entirety and remain unedited, unaltered and unchanged in any way.

4) No monetary charge can be made for the reproduced materials or any document containing them; however, a reasonable charge to cover only the cost of reproduction and distribution may be charged.

Private entities or persons located in Texas that are not Texas public school districts, Texas Education Service Centers, or Texas charter schools or any entity, whether public or private, educational or non-educational, located outside the state of Texas MUST obtain written approval from TEA and will be required to enter into a license agreement that may involve the payment of a licensing fee or a royalty.

For information contact: Office of Copyrights, Trademarks, License Agreements, and Royalties, Texas Education Agency, 1701 N. Congress Ave., Austin, TX 78701-1494; phone 512-463-7004; email: copyrights@tea.state.tx.us.
DINING CONCEPTS
SERVICE SKILLS
TYPES OF TABLE SETTINGS
DINING CONCEPTS

TYPES
TYPES OF DINING

- Bistro
- Buffet
- Cafeteria
- Casual
- Ethnic cuisine
- Fast casual
- Fast food
- Fine dining
- Food Truck
- Theme restaurant
SERVICE

MEAL

FINE DINING
MEAL SERVICE

- Banquette
- Booth
- Buffet
- Butler

- Classical French
- Family style
- Modern American plated
- Russian
FINE DINING SERVICE

Host

- Greet and welcome guest
- Make small conversation during seating
- Escort guests to table
  - Pull chair for female guest
- Present food menu

Server

- Introduce yourself
- Smile
- Mention chef’s daily special
- Remove extra settings (if necessary)
- Take guests’ drink orders
- Upsell
TABLE SERVICE

- Serve drink
- Take meal order and repeat
- Write order on ticket correctly
- Order food in kitchen
- Deliver food in order
  - Soup
  - Salad
  - entree
- Serve bread
- Serve from the left
- Take from the right
- Remove each course before next course
- Check with customer
- Refill beverage
- Crumb table if needed
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
- Table cloth or placemat
- Centerpiece

Napkins
- Clean
- Crisp folds
- Should stand straight

Setting a Formal Table Setting
(click on link)
PLACE SETTINGS

- Breakfast
- Lunch
- Dinner
- Formal Dinner
QUESTIONS?
REFERENCES AND RESOURCES

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

Textbook(s):

Website:
- SkillsUSA Restaurant Service
  http://www.skillsusa.org/compete/contests.shtml

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