Period Name Date

## Where Shall We Eat? Notes (Key)

Complete each section with the correct answer from the slide presentation.

Bistro

of

Buffet Cafeteria

Casual

Ethnic cuisine

Fast casual

Fast food

Fine dining

**Food Truck** 

Theme restaurant

Banquette

Service **Booth** 

Meal 3

Buffet

Butler

Classical French

Family style

Modern American plated

Russian

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

Service

Dining

Fine

Mention chef's daily special

Remove extra settings (if necessary)

Take guests' drink orders

Upsell



Service

Table 9

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

Dining

Take from the right

Remove each course before next

course

Check with customer

Refill beverage

Crumb table if needed



Present dessert menu

Upsell coffee and dessert

Serve dessert

Present check

Thank customer

Clear table

Name	Pe	Period D	ate

## Where Shall We Eat? Notes (Key)

Complete each section with the correct answer from the slide presentation.



Linens



Linens



**Place Settings** 

Table Table cloth or

placemat Centerpiece **Napkins** Clean Crisp folds

Should stand straight

Breakfast Lunch

Dinner

Formal dinner

Draw a place setting below for \_\_\_\_\_

(Answers will vary)