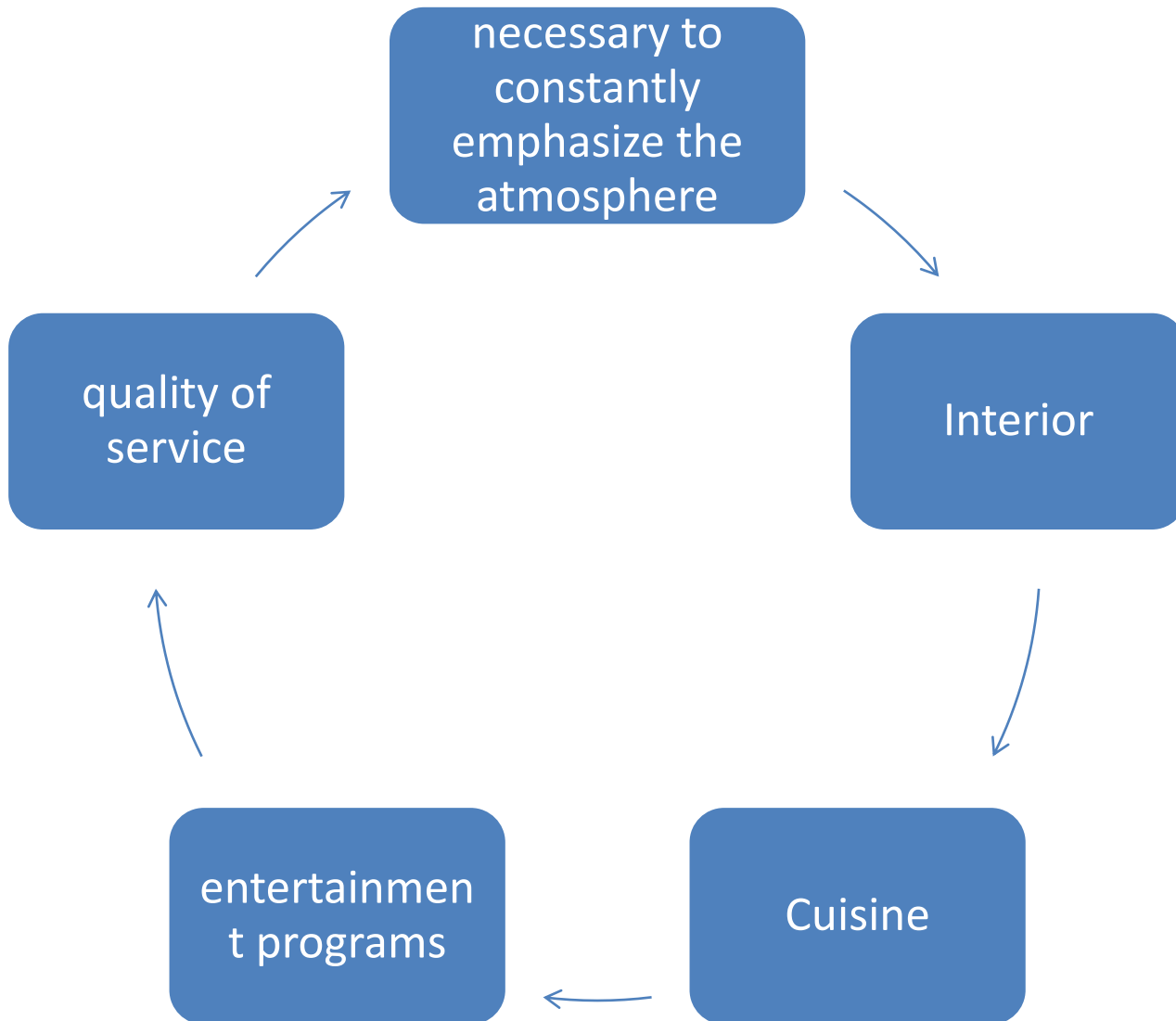


Food services in the field of tourism

Requirements for modern food enterprises



Let's turn to history of food enterprises

"kings of the tavern"

became owners of taverns

drinking establishments

salads, hot dishes, pastries

tea house and a coffee house spread

the first restaurants began to appear

In XX there were changes in restaurant service



Restaurant companies began to classify



The revolution affected the development of
the restaurant business



Today the market offers a variety of offers and
formats



constantly improve their institutions

Types of restaurant service

Different food establishments use different types of restaurant service

meat, poultry and fish products are cut into slices in portions

portion is determined by each guest independently

1. Russian service in the restaurant - the whole assortment of dishes is prepared in the kitchen

The waiter brings
the plate to the
right

new dishes and
cutlery for
restaurants

recommended for
institutions with a
large area

2. English service

excellent contact
between visitors and
restaurant employees

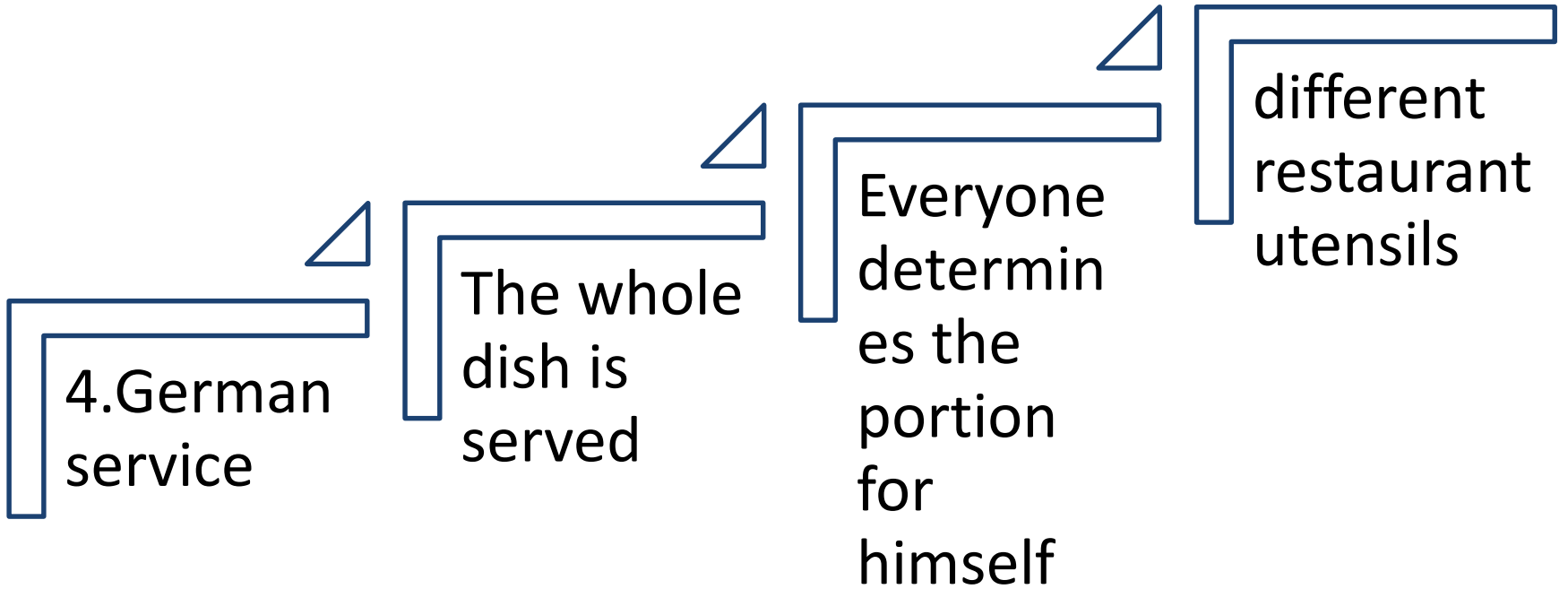
Orders are delivered to the table strictly portioned

Gourmet dishes are first shown to guests

involves a large staff

can be successfully used at banquets

3. Service in the French style



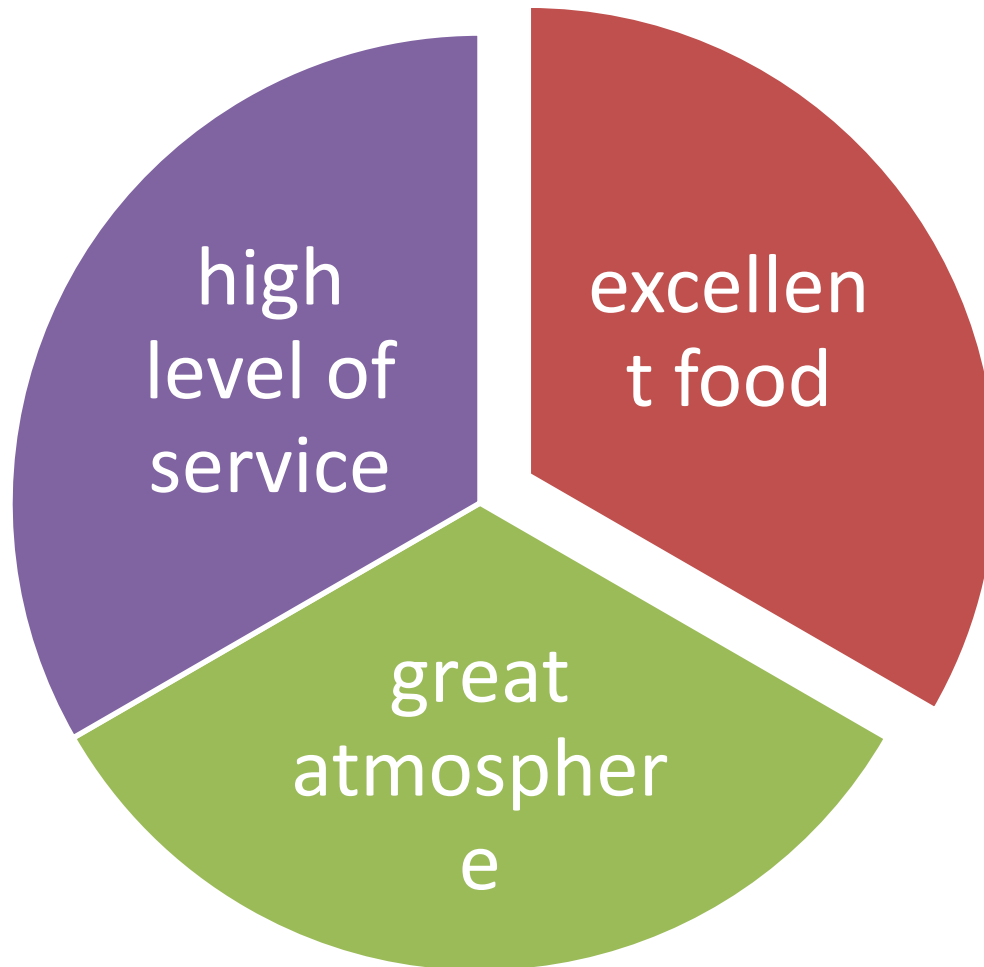
5. Service in American style

all dishes are prepared and served in the kitchen

the speed of serving on the table

the size of portions here is strictly limited

The main rule of a good restaurant



The philosophy of the restaurant service is based on a few simple rules

Smile at them
kindly

come to relax and
cheer up

smiling staff

Guests

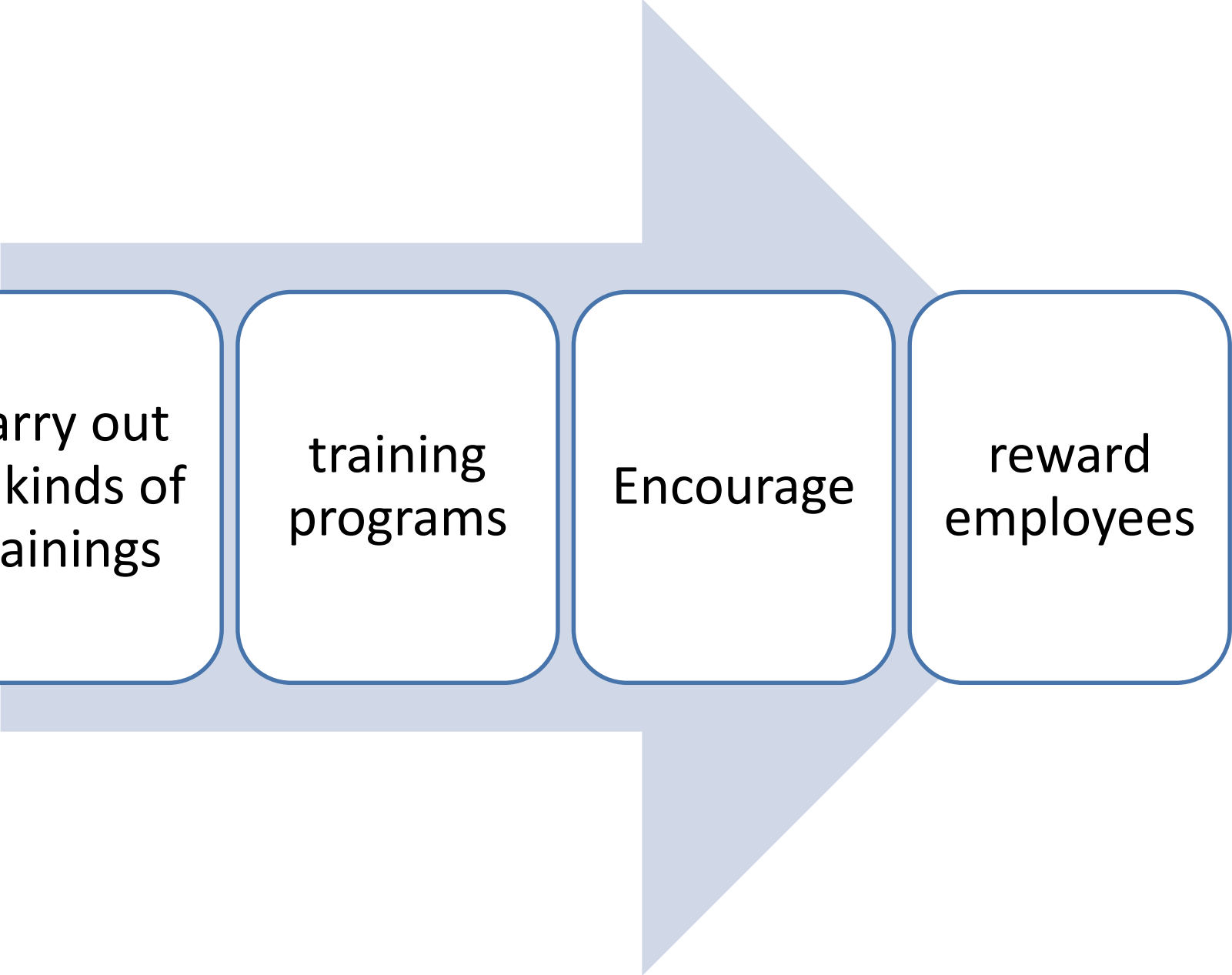
You need to communicate
with guests

A blue-outlined arrow pointing downwards, connecting the first box to the second.

Try to remember the
regular visitors

A blue-outlined arrow pointing downwards, connecting the second box to the third.

Consider the different
types of visitors



Carry out
all kinds of
trainings

training
programs

Encourage

reward
employees

Rules for serving guests in a restaurant, cafe, bar

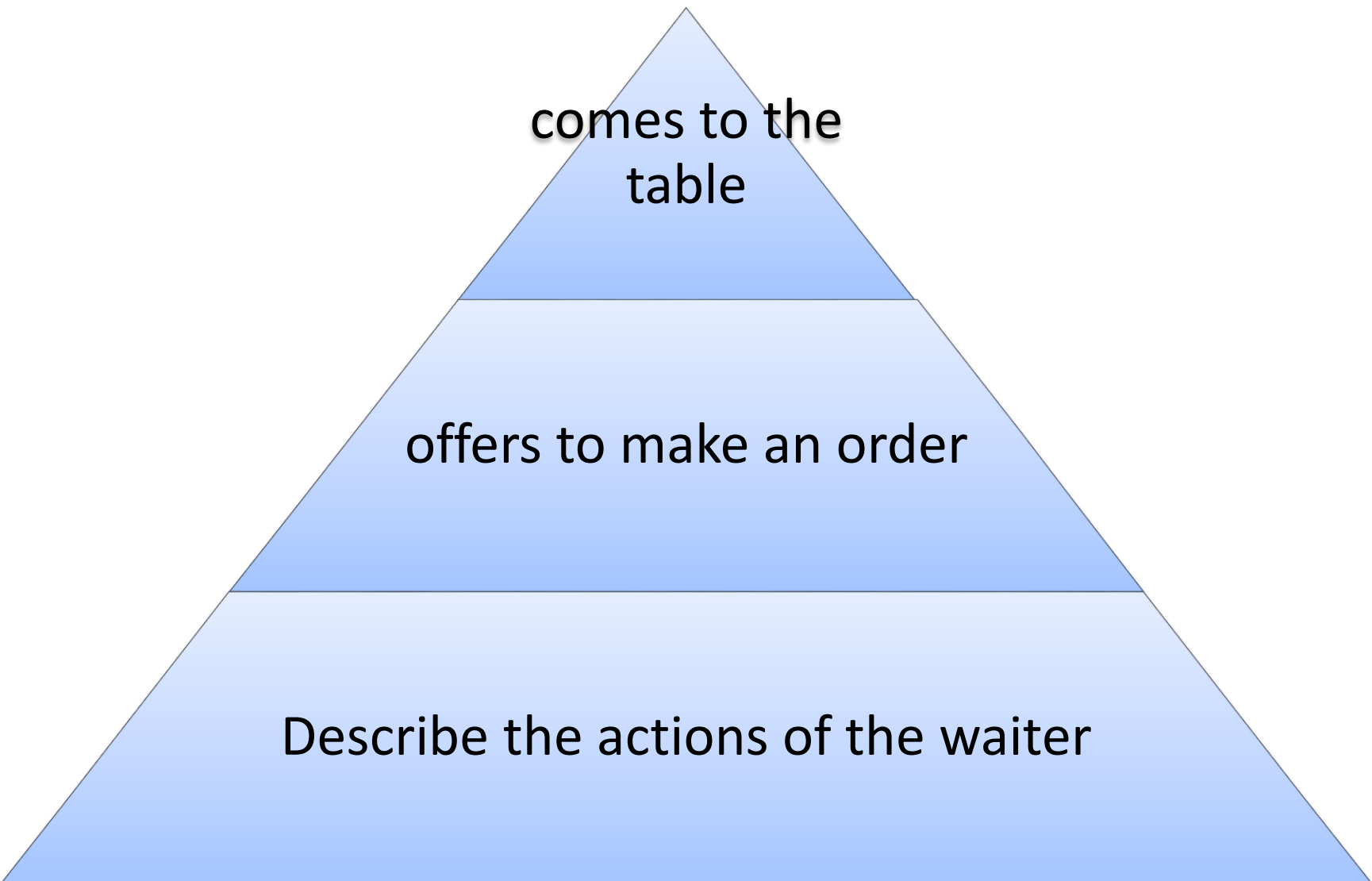
offered to
choose a
table in the
bar

help them
to sit down

Each guest
is given a
menu

When and how is
the guest served
by the menu?

What does the waiter say to the guests' table originally?



comes to the
table

offers to make an order

Describe the actions of the waiter

How long does the drink bring for the guest?

Description the actions of the waiter immediately after accepting the order

Description of the waiter if drinks are served in bottles

What is the table setting, if the order is accepted for snacks, hotter.

What is the time to serve snacks and how are they served?

What does the waiter say to the guest after serving snacks?

Time of hot filing

What is the time for desserts and how are they served?

Actions of the waiter if the guest ate and finished their drinks, but does not ask for an account

How is the guest's account credited?

How does the waiter escort guests, and what does he say?

How and for how long does the table get cleaned after the waiter accompanied the guests?

When ordering a Guest of Drinks and / or meals, the food is served in the appropriate order:

Aperitif (drinks before meals)

Cold appetizer

Hot snack

Soup

Hot dish

Dessert

Hot drink

The most important element in managing the processes of serving guests at food enterprises is the menu

I. Specialties

II. Snacks

III. Soups

IV. Main dishes

V. Sweet dishes

VI. Drinks

When preparing the menu, the following sequence of dishes should be considered

Drinks are usually
divided into two
large groups:



nonalcoholic



alcoholic

- local natural mineral water
 - national natural mineral water
 - Mineral water of international importance
 - mineral water without gases
 - spring water
 - table water
- (Bonaqua)

mineral water is
an integral part
of good food

by the
form of
the offer
(filling)

by age

by the
size of
the prices

In the menu
drinks can also
be divided

the following menu types are distinguished

The "a la carte" menu

Menu "tabledot"

Menu "du jour"

Tourist menu

California menu

Food enterprises are divided into



The food
service of the
restaurant

The bar food
service

Catering
service cafe

Thank you for attention