



Hospitality and Catering

# Buffet and Carvery service

## Lesson 4

Gain knowledge and understanding of how to perform the service of offering buffet and carvery products in the hospitality and catering industry.





# Know the menu

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Very important to know all the dishes on the menu:

- Talk with co-workers
- Attend team meetings
- Talk with kitchen staff before service





# Know the menu

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It is very important to know the ingredients  
in the dishes.





# Know the menu

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Some food causes allergic reactions e.g.

- Shellfish
- Nuts
- Peanuts
- Wheat
- Soy & soy products



# Take responsibility

If in doubt remove food from the buffet and replace.

Don't serve food that looks old.





# Take responsibility

Check food temperatures correctly.





# **Revision Activity 4**

**Why should you know  
what is on the menu?**