



Hospitality and Catering

Buffet and Carvery service

Lesson 1

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





Learning objectives

- Describe the different types of buffets
- Describe what a carvery consists of
- Recognise how to set up for a buffet
- Summarize what food service equipment is required
- Recognise the importance of time and temperature requirements of buffet food
- Understand how to remember the menu and any important information on it





Learning objectives

- State what to do if there is a problem with the food
- Identify how to keep clean and keep the service area clean
- Define how to refill food on a buffet
- Recognise the importance of customer service
- List problems that may occur on a buffet





What is a buffet?

Food set out on a large table for customers to serve themselves.





Types of buffet

Simple Buffet – Guests receive food from a buffet line and waiters move around to clear tables and help guests with minor requests.





Types of buffet

Station-type buffet –
Waiters serve the beverages
while guests select the other
dishes from the buffet line.





Types of buffet

Modified deluxe buffet –
Tables are set with cutlery,
waiters serve the beverages,
coffee and dessert while guests
get the other dishes from the
buffet line.





Types of buffet

Deluxe buffet – Waiters serve appetisers, soup and/or salads and beverages. Guests take the other dishes from the buffet line.





Where will you find buffets?

High-end restaurant – Waiter service

Casual dining restaurant – Waiter service/semi-self service/self-service

Fast food – Self-service/semi-self service

Café – Self-service





What is a carvery?

Customers queue at a table to be served hand carved meat and are also served vegetable and side dishes.





Why are carveries popular?

- Serve lots of people quickly
- Easy to prepare and serve





Types of service

- Self service for customers
- Served by waiting/kitchen staff





Challenges

- Diners expect quick service so food must be ready
- Rush hours can be tiring and stressful
- There may be queues.





Where will you find carveries?

- Pubs
- Hotels





Types of food for Buffets and Carvery

- Buffets can serve hot and cold
- Carveries are hot





Revision Activity 1

Name a type of buffet?