



Hospitality and Catering

Buffet and Carvery service

Lesson 2

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





Setting up for a buffet

- Serving equipment
- Crockery and cutlery
- Large table or service counter
- Tablecloths for hygiene and presentation





Serving equipment

- Tongs
- Large spoons
- Ladles
- Carving knife and fork – for carveries
- Cake slices





Crockery and cutlery

Starter and main course plates

Small plates or bowls for salads and
desserts





Tables and counters

Make sure you have enough space for:

- Food
- Customers and staff to walk around
- Serving counters must be turned on for food safety
- Electric wires are safe





Other items you might need to set up

- Centre-pieces for decoration
- Napkins for customers
- Service cloths for staff
- Extras – condiments such as tomato sauce and mayonnaise



What is food served on?

- Service flats are large trays for hot and cold food
- Chafing dishes keep food hot





What is food served on?

- Food counters will have containers that fit into the counter
- Counters can be hot or cold





What is food served on?

Carveries will need:

- Hot table and lights to keep food warm
- Carving boards to place the meat on





Before service

Make sure everything has been cleaned before any food is served.

- Sanitise any counter tops
- Polish cutlery and service equipment
- Wipe down plates
- Place plates in hot cupboard





Before service

- Wipe plates
- Place plates in a hot cupboard for
carvery





Before service

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- Ensure all the customer tables are set up ready for them
- Flooring is mopped or vacuumed
- Napkins and clean table decor





Before service

• Have all the accompaniments ready:

- Salt and pepper
- Sauces





Revision Activity 2

In a buffet what is food served on?