



Hospitality and Catering

Buffet and Carvery service

Lesson 3

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





How to display food

Ensure customers and staff can reach the food safely.

Place in order – starter course lead onto to main courses.





How to display cold food safely on buffet?

Cold food on a buffet can be left out for 4 hours.

If it is a hot room then reduce this to 2 hours.





How to display hot food safely on buffet?

Hot food on a buffet can be left out for 2 hours.

Food should be kept above 63°C.





How to display hot food safely on carvery?

Hot food on a carvery can be left out for 2 hours.

It is important that meat should never fall below 63°C.





Keep everything clean and topped up.

Remove any waste and food debris when needed.

Top up dishes when nearly empty but remember to place the new food under the older food so it is used first.





Dangers – Food Safety

If food is left out too long it can cause food poisoning. A record of when the food has been placed onto the service counter will help you to control how long it has been there for.





Report any problems

Talk to your supervisor if you see any hazards or dangerous working practices.





Revision Activity 3

What temperature should meat be kept at on a buffet?