



Hospitality and Catering

Silver service

Lesson 3

Become competent in delivering a silver service to customers correctly and safely by completing this course.





What type of food is best for silver service?

Consider the following when serving food for silver service:

- Portion size
- Time
- Type of food





Things to consider

Ease of service, small items are easier to serve.

Simple items, not complicated to cook.





Things to consider

The time it takes to cook a dish in front of the customer, means the dish must be simple and quick to cook.





Things to consider

Using the finest ingredients such as fillet steak cook quickly.





Silver service of starters

This is popular in hotels and cruise ships.

- Hors d'oeuvres
- Canapés – small finger food - appetiser
- Savouries - appetiser





Other starters

- Antipasto – typically cold salad type dishes
- Tapas – Spanish food in small servings





Silver service of soups

Not all soups are suitable for silver service because they may be difficult to serve.

Soups need to be easy to serve without any mess.



Soups

- Clear soups – watery with minimal ingredients
- Broths – including small diced vegetables and meat
- Purées - liquidise soup of one main ingredient





Soups

- Cream soups – usually white sauce and cream
- Bisque – made from lobster and tomatoes





Silver service of meat and poultry

All meat and poultry can be used.

Usually it is the finer cuts that are used because they are easy to serve. e.g. Fillet or a breast.





Main dishes

Sometimes the dishes are sliced at the table and then served. Other times the dish is pre-sliced for service at the table.





Main dishes

Stews and casseroles are rarely used because they are seen as low standard. They also take a lot of time to cook.





Silver service of desserts

Some desserts can be cooked at the table:

- Puddings, cakes and flans
- Fritters – fried at the table
- Crepes and omelettes – cooked at the table





Desserts

Some desserts are prepared in the kitchen and then brought out to the customer.

- Souffles
- Ice creams
- Fruit and cheese platters





Silver service - other foods

- Gravies and sauces
- Bread rolls
- Vegetables
- Rice
- Cheese





Revision Activity 3

What types of meat are usually served during silver service?