



Hospitality and Catering

Silver service

Lesson 4

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





Service wear - looking the part

Look smart and clean.

- Waiter's and Service cloths – clean and crisp and ironed
- White gloves – worn for hygiene and presentation





Tableware

- Table dressing or boxing linen – neatly folded edging around tables
- Napkins – at this high standard they will always be made from cloth
- Linen – high quality table cloths





Types of equipment for silver service

Every bit of equipment used must be of high standard.

- Crockery
- Glass wear and equipment
- Cutlery





Crockery

- Plates (main and starter sizes)
- Bowls (soup, salad and dessert)
- Butter dishes – freshly cut butter shapes are essential





More crockery

- Salt and pepper shakers
- Sugar bowls – for different types of sugar
- Service platters
- Sauce boats





Glassware and equipment

Quality is key.

A different glass for a different style of drink:

- Beer glasses
- Wine glasses





More glasses

- All-purpose glasses
- Cocktail glasses
- Liqueur glasses and fortified wine glasses
- Carafes – to pour full bottle of wine into





Cutlery

In silver service there is usually different cutlery for every course and dish. The shape and size will depend on the dish and its use.





Cutlery

- Knives (main and starter)
- Forks (main and starter)
- Soup spoons
- Dessert spoons





More cutlery

- Hot chocolate spoons
- Teaspoons
- Seafood cutlery





Little extras

To maintain the appearance of high standards even the smallest details need to have specific equipment.

Serving wine and even cleaning tables needs special equipment.





Waiter's friend

Waiters friend – for opening bottles of wine at the table. They showcase the skill of the waiter/waitress.





The crumber

Crumber – this is for cleaning down the tables after each course to remove the crumbs of the table.

Attention to detail is key.



Other service equipment

Most of the food that will be served will have to be prepared for ease of service in the kitchen.

The service staff bring that food to the table before individually serving to the customer.





Other service equipment

You are most likely to use:

- Large serving trays – called flats
- Carving boards and knives
- Ice buckets
- Service trolleys – displaying salads or dessert





Revision Activity 4

What is a crumber used for?