

Fundamentals of IF (D) D

Ref

647.95068 D615 2007 C-2 EVERAGE ervice Operation

Joseph Linford A. Ditan

Fundamentals of FOOD FOOD Service Operation

Joseph Linford A. Ditan



Table of Contents

Prefa	ce	i
Chaj	pter	
1	Introduction to Meal Management	1
	Define Concepts	
	Importance of Dining	
	Goals of Meal Management	
	Meals Planning and Management	
	Management Functions	
2	Menu Management1	1
		_
	Rules in Menu Planning Cardinal Pulse of Menu Planning (Factor of Grains)	
	Cardinal Rules of Menu Planning / Factors to Consider in Planning Meals Functions of Menu	
	Types of Menu	
	Menu Pattern	
	Mechanics of Menu Planning	
3	Purchasing and Storage of Food Supply2	5
	Factors to Consider in Purchasing	
	Importance of Proper Storage	
	Types of Storage Facilities	
	How to Store Specific Foods	
	Organizational Chart of a Restaurant	
4	Styles of Table Service	
	Russian Service	
	American Service	
	American or Country Style Service	

	English Service Apartment or Blue Plate Service Tray Service Family Service Buffet Service French Service Banquet Service Chinese (Lauriat) Service	
	Japanese Service	
5	Table Setting	67
	Table Appointments General Points in Napkin Folding The Place Setting or Table Cover Table Appointments	
6	Service of Meals	103
	Purpose and Placement of Napkins Formal Points in Napkin Folding Kinds of Napkin Folding Guidelines for Table Skirting Basic Designs for Table Skirting Guidelines for Guest Service Steps in Guest Service	
7	Table Etiquette	193
	Seating Arrangement How to Use Tools for Eating How to Eat Different Foods (Combination of Foods to Wine)	
	Bibliography	217