



Chapter 3

Handling of Tray and Salver – Re Cap from Class XI

Objectives : At the end of this chapter learners would be able to

1. Confidently use a salver
2. Confidently use a tray
3. Distinguish where to use a tray and where a salver should be used

Equipment Required

1. Salver 2. Different commonly used trays

Teaching Aids:

1. Practical demonstration 2. AV aids like F&B(s) related movies, LCD Projection on F&B skills.

Activity : 1. Using salvers

2. A serviette folded in $\frac{1}{4}$ lengthwise is worn over the sleeve before Holding a salver.
3. A salver is conveniently used to carry drinks, soups, hot beverages like tea, coffee, soft drinks, ice creams etc. and for carrying clean Glass, cutlery and flatware from the dish wash to the sideboard.
4. Hold a salver on your left hand (in case you are a right hander) and away from your body, never in front of you.
5. Clearance of glassware , centre appointments, napkins , etc are also done on a salver.

The trays used in F&B(s) department are :

1. **Tea Tray:** used for service of tea/coffee to rooms in the room service department
2. **Continental Tray:** Used for serving the continental breakfast
3. **American Tray:** used for serving the American breakfast, carrying food from the kitchen to the sideboard and for clearance of used entrée dishes and hollowware from the sideboard to the kitchen.





4. Salvers are carried on the left palm with the hand right below the centre of the salver.
5. Trays are carried by holding them with both hands, when carrying for short distance.
6. Loaded trays are carried either on the left shoulder for right-hander's (see picture A & B) or on the trolleys to the floors.
7. American trays may also be used to carry pre-plated food from the kitchen to the sideboard prior to service

Points to be Noted :

1. Trays and salvers should be either the anti-skid variety or should have a tray cloth / salver cloth on them to prevent slipping.
2. Clean salvers and the trays regularly as they are used in food service.
3. Practice carrying loaded salvers and trays as only this shall ensure confidence
4. Keep salvers away from the guest while serving
5. Lifting and bringing down trays to and from the shoulder is another skill that needs to be perfect.
6. Salvers should always be carried on one arm, whereas trays are carried either with both hands or over the shoulder.

(A)



Carrying a Salver

(B)



Carrying a Tray

