



# Chapter 2

## Silver Service/Serving Lunch- Revision

**Objectives :** After completing this module learners would be able :

1. To know service of various types of food.
2. To understand the rules of silver service.
3. To execute silver service from various types of hollowware in which food is presented by kitchen.
4. To clear used plates and dishes.
5. Keep order taking pads ready.

**Equipment Required :**

1. A training restaurant.
2. Well stocked sideboard.
3. An attached kitchen and a pantry to dispense food and beverage.

**Teaching Aids :**

- \*Demonstration
- \*Mock practicals followed by luncheon service in the training restaurant
- \*Food may be picked up from the training kitchen and served to faculty and staff for a live experience
- \*Videos on food and beverage service
- \*LCD projector

**Activity :** Remember the following rules:

1. Empty plates are placed from the right.





2. Hot food is served on pre - warmed plates. Cold food is served on a cold plate.
3. Silver service is done from the left.
4. While serving from the left, present the food, put your left leg forward so you can go close to the guest plate, bend and serve onto the plate.
5. Serve in small quantities, do not heap food onto the guest plate.
6. Clearance is done from the right.
7. Glasses are placed from the right.
8. Drinks including water are served from the right.
9. Used glassware is cleared from the right.

## **Silver Service Procedure:**

### **STAGE 1. Ensure The Appropriate Food Being Served**

- check the food being picked up with the waiter copy of KOT
- ensure that the portion are correct
- the hollowware used should be cleaned and adequate
- ask the chef the name of the food accompaniment, in case, you are in doubt

### **STAGE 2. Sequence of Service**

If some guest are to be served cold food and others on a table have ordered hot food do not pick up two orders together serve the cold dishes first.

### **STAGE 3. Presenting the Food**

Present each dish to the host for approval and announce it so as to confirm it was ordered. If the table is large present it at the other end also before actual service.

### **STAGE 4. Carrying the Entrée Dish**

- Carry an oval dish length wise on your palm protect your arm with a folded waiter cloth.
- Do not handle dishes hot or cold without the waiters cloth .For larger dishes stretch out your finger under the dish to gain better control .





### **STAGE 5. Serving from the Entrée Dish.**

- stand on the left of the guest.
- put your left foot towards the table.
- bend & bring the dish adjacent to the guest plate.
- serve with the service spoon & service fork as practiced in the module 12.

### **STAGE 6. Serving from a Platter**

- Ensure that the guest have been given warm plates.
- serve from the left side of the customer.
- hold spoon & fork adjacent to one another & serve similar to that from the entrée dish.

### **STAGE 7. Serving from a Deep Holloware**

- Place the dish on an under plate.
- ensure that you serve on a warm plate.
- carry a stack of warm plates on a waiters cloth.
- serve with service spoon & fork similar to the entrée dish.
- use separate spoon & fork for each dish.
- since deep holloware are used for serving liquid or gravy dish take care that when serving you do not spill on the rim of the guest plate.

### **STAGE 8. Portioning Food on the Plate**

- Fish or meat is served on a lower center of the large plate.
- sauces and accompaniments at the top right 2'O clock position.

### **STAGE 9.**

Use salvers to serve coupe based dishes, Cups, glasses and beverages. As also clear the same on salvers.





**Points to be Noted :**

1. Only practice can make a waiter confident to serve on a guest table.
2. Before serving real time serve & practice regularly in a mock practical session.
3. Silver service is the basic art of high class service. A waiter efficient in this form of service can adapt to all other types of service.

(1)



Silver service from an entrée dish

(2)



Silver service from a platter

