**Food Service Lab**

**TS2 (120 Hours)**

**Course Description**:

This course continues to reinforce the formulas, concepts and terminology used in the management of food and beverage operations. Skills learned in this class will help students understand how to effectively serve the guests. This course emphasized on preparing students to be effective and successful supervisors in the food and beverage area. Its aim is to develop students’ service management know-how, planning skills and techniques in delivering high quality service in the food and beverage industry through order taking, practical organization of service at the restaurant, principles of carving and flambéing, enumerate the service and the characteristics of wine and adapt principles of wine and meals marriage, beverage service styles including the techniques of mixing drinks.

**Learning Outcomes:**

**A- Technology:**

After the completion of this course, students will be able to:

1. Establish the practical organization of service at the restaurant, make the preparations, execute the appropriate service at the different meals and apply the clearing rules and methods.
2. Identify the order slip, differentiate its different categories and copies, apply the principles of taking the order, of writing ordinary slips and special slips, and specify the method of recording and billing of sales.
3. Identify wines at the restaurant, list their commercial brands, select the adequate glasses, enumerate the characteristics of wines and adapt the principles of accord of wines with meals.
4. Execute the correct placement, use the adequate carving and flambéing material, apply the appropriate techniques and principles to crustaceous, fish, game and meat, pancakes and fruit; and present with taste and art the carved.
5. Apply the techniques of mixing drinks, use the shaker or the shaking container, make the preparation, presentation, and correct service of cocktails, using the appropriate techniques and the specific technical card.

**B- Laboratory:**

After the completion of this course, students will be able to:

1. Apply the organization methods, adequate preparation, rules and methods of decorating tables, meal service, meals and clearing methods, duration of execution, quality of the service, care given, appropriate rules.
2. Identification of the order slip, categories, copies and their use, principles of order taking, methods and types of order slips, nature of the slips (usual, special), circulation of the order slip, adequate recording and billing methods.
3. Identify Quality of the preparation, principles, techniques, methods, carving, attitude in front of clients, categories of meals or desserts, portions, technical cards, cost, duration of execution, methods of presentation, appropriate garnishes.
4. Identify wines at the restaurant, apply the appropriate methods and rules to the service, and execute decanting of old wine.
5. Mixing, presentation and service techniques; adequate material (shaker, mixing container), correct technical cards, rules of work, attitudes, duration, quantities, qualities, garnishes, correct methods, cost evaluation.

**Topics Covered**:

1. **Technology:**
2. The Food Classification and Service a la carte and set menus
3. The Order at the restaurant
4. Principles of wine and meals marriage
5. Advantage of Carving and flambéing in front of the guest
6. The importance of Cocktails in the food and beverage outlets.
7. **Laboratory:**
8. The Service at the restaurant al la carte and set menus
9. How to take order
10. Wine service at the restaurants
11. Carving and flambéing in front of the guest
12. Preparing Cocktails and Drinks

“**TECHNOLOGY & LABORATORY”**

**CHAPTER ONE**

**SERVICE AT THE RESTAURANT**

**Learning Objectives:**

1. Execute the service of soups, meals, hors d’oeuvres, (entrées), pastas and main course.
2. Prepare and serve the buffet and the different compositions of the breakfast
3. Decorate the tables at the restaurant in accordance with the anticipated menus
4. Practice the appropriate clearing methods.

**Content:**

1. Classification and service of food in the restaurant a la carte menu
2. Rich and Various appetizers (Caviar, oysters, liver goose, etc)
3. Soups (Consommés, Thick, Creamy, etc.)
4. Eggs and Omelets ( Different type)
5. Pasta and Spaghetti
6. Fish
7. Meat and Games ( with vegetables as Garnitures)
8. Simple Salads ( with main course)
9. Cheese
10. Desserts
11. Fruits
12. Special services at Set menus

1.2.1 Stews

1.2.2 Soufflé

1.2.3 Fondue

1.2.4 Sorbet

1. Preparing the dining room

1.3.1 Preparing the tables

1. Preparing the seats
2. Preparing the different pieces composing a cover
3. Lunch and dinner

1.4.1 Preparing a table for a la carte menu: 4-6-8 persons

1.4.2 Preparing a table for a fixed price menu: 4-6-8 persons

**CHAPTER TWO**

**ORDER AT THE RESTAURANT**

**Learning Objectives:**

1. Write the order slip, identify the different categories of slips
2. Take the order according to the nature of the work: menu, card, breakfast (meals and beverages)
3. Use the copies and specify the special cases: return, cancelled, Gattee.
4. Apply the recording system
5. Write the bill and present it to the client.

**Content:**

1. Order slips
2. Circuits of the order slips
3. Material presentation of the slips

2.2 Taking the order

2.2.1 Rules of writing

2.2.2 Examples of writing orders

2.3 Recording of Sales

2.3.1 Recording System

2.3.2 Writing the Bill

2.3.3 Presentation the Bill

**CHAPTER THREE**

**WINES SERVICE AT THE RESTAURANTS**

**Learning Objectives:**

1. Present the bottles and uncork them: wines, champagne
2. Use the appropriate glasses
3. Serve wines, apply the appropriate rules
4. Apply the adequate methods to (chamber) a bottle of red wine
5. Evaluate the character of wine during tasting
6. Decant old wine

**Content:**

1. Wine service
2. Choice of glasses
3. Temperature for serving wines
4. Uncorking the bottles
5. Serving white and rosé wines
6. Serving red, old, ordinary and new wines
7. Serving champagne
8. Chamber a bottle of red wine
9. Knowledge required for the service
10. Particularities of wine serving
11. The wine list: “Presentation”
12. Preparing the tasting
13. Decanting
14. Classic accord of wines with meals

**CHAPTER FOUR**

**CARVING AND FLAMBEING IN FRONT OF THE GUEST**

**Learning Objectives:**

1. Prepare the carving and flambéing material
2. Apply the principles of carving and flambéing of crustaceous, fish, poultry and meat
3. Execute carving and flambéing with art in front of the clients.

**Content:**

1. Fish and Shellfish

4.1.1 Trout – Sole – Dorado – Sea Bass

4.2 Poultry

4.2.1 Grilled Chicken

4.3 Meats

4.3.1 Leg of Lamb

4.3.2 Lamb Ribs

4.4 Fruits

4.4.1 Apple

4.4.2 Orange

4.4.3 Grapefruit

4.4.4 Banana

4.4.5 Pineapple

4.5 Flambéing

4.5.1 Spaghetti Tomato sauce

4.5.2 Shrimps with Rice (Crevette Professeur)

**CHAPTER FIVE**

**COCKTAILS AT THE BAR**

**Learning Objectives:**

1. Apply correctly the preparation methods of cocktails, taking into consideration the material, quantities, measures and rules of mixing drinks.
2. Decorate cocktails and serve them
3. Establish a technical card of cocktails

**Content:**

1. Classical Cocktail

5.1.1 Alexander

5.1.2 Americano

5.1.3 Black Russian

5.1.4 Bloody Marry

5.1.5 Bacardi Cocktail

5.1.6 Collins

5.1.7 Cuba Libre

5.1.8 Cosmopolitan

5.1.9 Daiquiri

5.1.10 Gin Fizz

5.1.11 Harvey Wallbanger

5.1.12 Long Island

5.1.13 Mai Tai

5.1.14 Manhattan

5.1.15 Margarita

5.1.16 Martini

5.1.17 Mojito

5.1.18 Negroni

5.1.19 Old Fashioned

5.1.20 Pina Colada

5.1.21 Screwdriver

5.1.22 Sex on the Beach

5.1.23 Stinger

5.1.24 Tequila Sunrise

5.1.25 The Sour

5.1.26 Irish coffee