



SUBJECT and GRADE	HOSPITALITY STUDIES GR 10	
TERM 4	Week 1-2 REVISED ATP 2020	
TOPIC	FOOD AND BEVERAGE SERVICE	
AIMS OF LESSON	Mise-en-place in the restaurant: Buffet Table setting for buffet style breakfasts and brunches	
RESOURCES	Paper based resources	Digital resources
	• Textbooks and the activities in each section. • Magazine articles. • Worksheets and its memorandums.	• PowerPoint slide show. • See link in the activities column.
INTRODUCTION	- A beautiful dining experience is achieved by the way in which a restaurant is prepared, and the service is provided to guests. This will either leave a positive or negative first impression. - When people visit restaurants, they expect to receive friendly, professional and polite service in addition to great food. The service should be quick and efficient following service procedures such as seating the guests; serving the meal, clearing the table and presenting the bill. The setting of tables varies according to the different functions e.g. buffet, plate service and light meals.	
CONCEPTS AND SKILLS	Mise-en-place in the restaurant: Buffet	Can you answer these questions?
	Restaurant mice en place refers to preparing equipment such as crockery and cutlery and tablecloths before a meal is served. 1.Preparing the venue for breakfasts/brunches. - Room layout - Aesthetic value - Table settings	- Explain what following terms mean: Cover Brunch - Explain how create an aesthetic atmosphere acceptable to customers. - List the things to follow when arranging food on the buffet table.



	Room layout, bookings and placing of guests. - The layout is determined by number of guest bookings. - Bookings must be done efficiently so as to avoid mistakes in receiving and placing guests (e.g. host at the head of the table). Personal appearance and uniform for waiters - Waiters should have a clean and appealing overall appearance from top to bottom. 2. Table setting for buffet style breakfasts and brunches Two or three course light meals - Light meals can consist of one or two courses. - Select dishes suitable for breakfast and brunch or a light meal. Tablecloths, serviettes, crockery, cutlery, glassware, condiments, menu cards, table numbers - These should be ironed, clean without fingerprints on crockery, cutlery, and glassware. - Tables should be decorated with suitable condiments for the function. Terminology - Cover: Place setting at a table for a guest. - Brunch: A meal taken late in the morning between breakfast and lunch. Not served before 10 am.	- Name three requirements waiters must meet regarding their appearance. - Name the aspects that should be noted when making a booking. - Explain the procedure for setting a table with basic covers. - Explain how light meals differ from other meals.
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ACTIVITIES/ASSESSMENT	• Complete the activities in your textbooks. • Answer the questions on the worksheet. • Click on the link below and complete the activities attached. https://drive.google.com/file/d/16sJngpkSmj4VQD4VUmFqdHqN5P5U-zLg/view?usp=sharing
CONSOLIDATION	- Differentiate between dishes for breakfast and brunch as well as for two or three course meals. - Identify the types of glasses, crockery, and their functions. - How to set tables, for buffet, ala carte and table d' hote. - Arrange the room for different types of meals such as buffet, a ala carte.
VALUES	- Ensuring that guests enjoy a comfortable and unforgettable eating experience is important as it will cause guests to come back and also recommend the establishment to friends and family. - Waiters should always be courteous, presentable and professional at all times and treat guests with the dignity and integrity they deserve.