

RESTAURANT TECHNOLOGY AND BENOLOGY.

Compulsory questions

Q1. what table means in restaurant

⇒ The table mat is a type of table linen which is used for covering table in table mis en place as under play for protecting table against the heat from the heat.

⇒ It is reduce the noise caused by the cutlery, flat ware -- fallen on the table during service.

Q2. Side Stand is a type of cupboard with different parts of essentials serves of cutlery, flat ware, linen. It help the waiters to the mis en place firstly

Q3. groom: is your good physical appearance and hygiene, how you look.

4. Contexts: a)

ould be

EX: fish meunière accompanied by
chips and béchamel sauce.

lean ironed
ressed
ime to be
ed
ld be warm.

Part 3: Dessert those are Sweet pastry
product or fruits used for
stopping appetite
ex: cake, fruit macedoine.

seen and

Q6. Beer: Alcoholic drink made from
Cereals brewed and fermented.

cene, refers to
aring the
fore service
at comfortable
nis new place
hich refers to
of restaurant.

Wine: Alcoholic drink made from
fermented juice of grape (must).

Spirit: fermented and distilled drink
such as beer and wine.

ation luncheon

Q7. four responsibilities of station head
waiter:

- to control a number of (team) of staff
compose a station
- to instruct them (about service)
- He/she take guest order (host)
- He can serve the wine and give
recommandation about matching food
and wine

Cold

1) Course Salads
for attracting or

Q8. Host methods: a) greeting method with
warmly greeting
b) wishing guest time of the day
c) introducing the institution and
yourself.

re actually this
eat or fish
companionent and
meunière with