

THIRD TERM SCHEME OF WORK ON CATERING CRAFT PRACTICE SS1

WEEK	TOPICS
1	Food and beverage services personnel – food and beverage manager , reception headwater etc.
2	Duties /functions of the food and beverage personnel.
3	Care of the food and beverages service area and equipment
4	Types of services – guerdon service ,silver services, plate services , family services etc.
5	Cover- types of cover /table laying –table d: hotel, a”-la carte, table accompaniments for each cover, items required for table setting /cover.
6	Procedures for the service of meal, reception of guest.
7	Folding serviette – types of serviette folding, table laying practice.
8	Serve different dishes and drinks using different service methods (practical).
9	Service of different main dishes using family service method.