

Chapter 6 Outline

Traditional Table Service
 Serving and Inventory
 Serving and People
 Serving and Equipment
 Serving and Facilities
Other Types of Food Service
 Temporary Food Service
 Banquet and Buffet Service
 Off-Premises Catering
 Room Service
 Mobile Food Service
 Serving and Change
 Serving and Food Safety

Competencies

1. Describe control measures for traditional table service and for self-service food bars. (pp. 167–169)
2. Explain procedures for protecting food inventory at the serving control point. (pp. 169–171)
3. List food safety standards for food servers, and outline server responsibilities. (pp. 171–173)
4. Describe the proper use and care of equipment at the serving control point, and describe dining room inspection procedures. (pp. 173–175)
5. Explain special food safety requirements for temporary food establishments. (pp. 175–176)
6. Describe banquet and buffet service, and outline control procedures for each. (pp. 176–177)
7. Describe standards for off-premises catering and room service. (pp. 177–179)
8. Explain the food safety requirements for mobile food service operations. (pp. 179–180)