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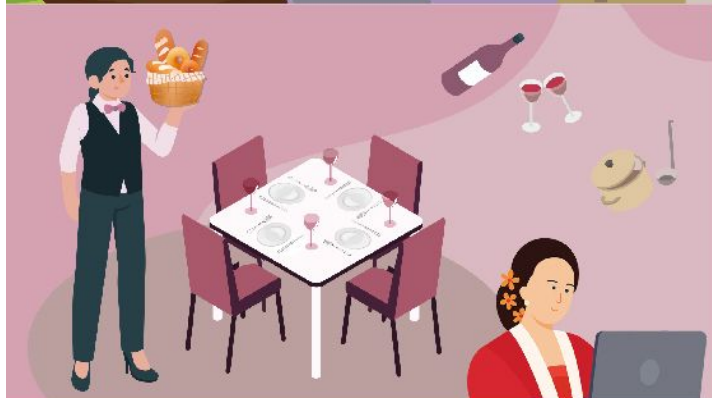
Vocational Training Center, New Taipei City Government



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Level-C Technician of Catering Services

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Level-C Technician of Catering Services

Instructions to, and Preparations for, Taking the Exam in the Category of Chinese Restaurant-Related Techniques



Having the certificate of a level-C technician in catering services can increase your competitiveness in the job market.



Today I will explain to you How to prepare for the exam of level-C technicians of catering services in Chinese restaurant. When taking the exam for level-C technicians of catering services, the first and foremost requirement is about clothing and grooming. If you have short hair, make sure it is tidy and does not go beyond the shoulders.

Most females choose to have long hair, and in that case, the hair must be tied up on top or at the back of the head.

Exam takers are required to wear a white, long-sleeved shirt, buttoned up, plus a bow tie and a vest.

For the bottom, long, dark-colored trousers are called for, and the pants must extend to the ankles.

Males are also required to wear a belt. The clothes and grooming requirements can be easily met by following the instructions. Displayed in front of me are all the tableware and the other materials that will be used in the exam and can be found in the common material area. Each set of exam items in the Chinese restaurant category involves 10 customers. So, attention must be paid to quantities.

There are two types of trays, which are the long tray and the round tray. As to the cloth materials, here we have the cover for the turntable (lazy Susan), a tablecloth for the round dining table, and the napkins.

Next, the containers include the Cantonese-style soup bowl sets, the soup bowls, the soy sauce dispenser, the vinegar dispenser, the teacups, and the teapot. These two dishes are used in a different set of exam items. This is the vegetable platter. And this is the large soup bowl. Here are the soup spoons and the condiment dishes.

These are the chopsticks. Do bear in mind that each set of exam items involves 10 customers.

So it is important to prepare 10 sets of eating utensils. Another thing to note is that one set of exam items uses chopstick rests like this one, and the other set of exam items uses spoon and chopstick rests like this one. Now let's look at the glasses. Two kinds of glasses are used in the exam items in the Chinese restaurant category.

This is a highball glass, and this is a white wine glass. Next, let me show you the different types of plates.

This is a charger plate. It is used as a base for other plates or the soup bowls.

These smaller ones are the bone dishes. Then we have the serving fork and spoon and the ladle.

Please note that we should prepare 11 bone dishes. 10 of them are for use by the customers, and the extra one is where the serving fork and spoon are placed. These are all the items we can see in the common material area. Make sure that the quantities of the items you take are correct. The following is a demonstration of the preparation process.

The first step is to erect the round dining table. Roll the round dining table to the specified position.

While rolling the table, it is important that the table legs face yourself.

Unfold the table legs after the table has been rolled to the specified position. Step on the end of one of the table legs with the tip of your foot, and hold the edge of the round dining table as you turn the table over, allowing the tabletop to face up. Then adjust the round dining table to the specified position. The table legs should be so positioned that they form a square, with the horizontal stretcher bars parallel to the serving table, and the distance between the edge of the round dining table and the serving table being 100 cm.

Please note that during the exam, you are required to wash your hands and wipe them clean after touching any piece of furniture. Following that, take the items you need from the common material area according to the set of exam items you are required to complete.



Instructions to, and Preparations for, Taking the Exam in the Category of Chinese Restaurant-Related Techniques

Put the tablecloth on the round dining table. Identify the side of the tablecloth that is to face up. Open up the tablecloth, and check if the drops at the two opposite ends are of equal lengths.

Once the tablecloth is laid evenly, take the turntable, and put it at the center of the round dining table.

You may use your arm to measure the distance and to make sure that the turntable is at the center of the round dining table.

Once the turntable is in place, move to the common material area to wash your hands. Then take the turntable cover. Fit the turntable into the elastic band opening of the turntable cover. After that, make necessary adjustment so that the turntable cover is completely flat, like this.

The next step is to wipe the tableware. Hold a piece of tableware in one hand that is covered with a service napkin. Then use the other hand and the opposite end of the service napkin to wipe the tableware. to wipe the tableware.

When wiping a plate or dish, it is required to wipe the rim, the top surface, and the bottom of the plate. When wiping a bowl, it is required to wipe the rim, the inner wall, and the outer wall of the bowl.

After wiping the tableware, use a new service napkin to wipe the metal eating utensils. Knives, forks, soup spoons, chopsticks and chopstick rests must be wiped before use. Then wipe the glasses. In a way similar to wiping the tableware, take a new service napkin, hold the bottom of a glass in one hand that is covered with the service napkin, and then use the other hand to wipe the rim, the inner wall, and the outer wall of the glass. To begin with, a service napkin for use by a wait staff is folded in the following manner. With the reverse side facing up, fold in the upper part and the lower part. Then fold it in half to turn the service napkin into a long rectangular strip.

That's it Now, I will show you how to fold the service napkin on the round tray. With the reverse side facing up, fold the four corners inward to the center. Turn the napkin over onto the round tray, and tuck in the four napkin corners that protrude from the tray.

Now we have completed the folding of the service napkin on the round tray.

The customers' napkins can be folded in the following ways.

The exam does not specify the folded shape of the customers' napkins, so you may choose any folded shape you are good at. The first example here is the "stepping upward" shape, which is also known as the French fold.

The greatest advantage of this folded shape is that the folding method is extremely easy. The next example to show you is the sandwich shape. The method of forming the sandwich shape is also very easy and allows the napkin to stand tall.

Obtaining the certificate of a level-C technician of catering services not only allows you to understand more about the contents of those services, but also helps increase your service quality so that each customer you serve will feel right at home.





Chinese Restaurant-
Related Techniques 301A



The exam items on catering
services in a Chinese restaurant
are not difficult.

As long as you are familiar with
the steps of each procedure, it is
easy to pass the exam.



Today I will explain to you The exam items in the Chinese restaurant category for level-C catering services technicians. 301A Number 301A.A Chinese dining table will set up with 10 seats.Here the seats are numbered from 1 to 10.

The host sits at seat no. 1.The guest of honor sits at seat no. 6,which is right opposite of the host.We serve in the following order.The guest of honor is served the first,and the other customers are served one after another in the clockwise direction.

The first exam item places emphasis on the use of different tableware.Here we have 10 sets of tableware,and they are the tableware items to be used in the exam.For example, we have round plates and bone dishes.There are 11 bone dishes because one of them will be used to hold the serving fork and spoon.

When transferring the tableware from the common material area to the serving table,attention must be paid to the quantities and types of the tableware items.That is the first exam item.

Next,I will explain to you the second exam question in 301A.After washing your hands in the common material area, start setting the table.The positions on the dining table are defined with round plates.The position of the host is defined first, as position no. 1.Then the position for the guest of honor is defined as position no. 6.The other round plates are sequentially placed at equal intervals.The distance between each plate and the table edge should be the width of about two fingers.Then we place the other tablewares,as follows.The soup bowl is placed on top left of the center plate. The condiment dish is placed on the top right of the center plate.The chopstick rest is placed on the right of the center plate.The chopsticks are placed on the chopstick rest and should be perpendicular to the chopstick rest.

The ceramic soup spoon is placed in the soup bowl.Then we start with the glasses and cups.The highball glass is placed in front of the chopsticks.The teacup is placed to the right of the chopstick rest.We use the round tray to carry the napkins to the round dining table and place the napkins one after another.

The soy sauce and vinegar dispensers are placed at position no. 6,or more particularly on the turntable (lazy Susan) in front of the guest of honor.To put the chairs in place,we use a chair trolley to transfer the chairs to a position beside the round dining table.It is important that the chairs are flush with the hanging portion of the tablecloth.

Once the above procedures are completed,wait to be scored.

Then the serving procedure begins.First, carry the long tray over the shoulder to the common material area, place the teapot on the tray, and transfer the tray to the serving table.Hold the teapot with your right hand,and rest the teapot on the napkin in your left hand.Then say:“Good evening, sir.”“Let me pour the tea for you.”

Please note that the teacup should be filled 70% full.The serving order begins with the guest of honor.

Then we go clockwise to serve the other customers,with the host being the last person to serve.

The next step is to unfold the napkins.Move back to the guest of honor and announce:“Excuse me.”“Allow me to unfold the napkin for you” Take the napkin with your right hand and unfold the napkin. Then move toward the table from behind the customer,and put the unfolded napkin to the left of the round plate.

After the napkin service,we are going to present the dishes.Before this step,be sure to wash your hands.

Take the seasonal vegetable platter.Hold the platter with your right hand, and place the platter on the turntable.

“Here are your seasonal vegetables.”“I will divide the dish for you right away.”After the presentation,bring the dish to the serving table,and begin to divide the food.



Chinese Restaurant-Related Techniques 301A

We need 11 bone dishes. 10 of them will be used to hold the food while the other dish is used to place the serving fork and spoon. After that, the food is served.

Use the round tray to carry the bone dishes. Place 4 bone dishes on the round tray, and carry another bone dish with your right hand. "Excuse me." "Here is your dish" The food is carried to the round dining table in two batches.

Serve from the right side of each customer, and announce: "Excuse me." "Your dish is served" After the service, go back to the serving table, and wait to be scored. The next exam item is to bring the chairs, tableware, and so on to their original places. It is important to bring everything back to the common material area. When collecting the chairs, the chair trolley must be used. Stack the 10 chairs together on the chair trolley, and push the trolley along with the chairs back to their original place behind the serving table. When pushing the chairs, pay attention to safety, and do not make any noise.

Then it is time to collect the napkins. Be sure to bring all the napkins back to the serving table. The next step is to collect the leftovers. Carry the platter on the serving table with your right hand. Pour all the leftovers on the bone dishes onto the platter, and carry the platter to the serving table. After that, collect the tableware. Use the round tray to carry all the tableware, glasses, and cups back to the serving table. Please note that there may be liquid left in the teacups.

So, after returning the teacups to the serving table, be sure to pour the tea in the teacups into the trash can. The empty teacups should be placed neatly on the serving table. There is no special order in which the tableware should be collected. And this is my advice: When placing the tableware on the tray, try to bring the center of gravity of the loaded tray as close to your body as possible to prevent the tableware from tipping over. The tableware that has been returned to the serving table should be placed neatly, too.

If the tableware ends up in disorder, Your score may be deducted. Last but not least, don't forget to collect the soy sauce and vinegar dispensers. After all the tableware is brought back to the serving table, use the long tray to transfer the tableware to the common material area. To tidy up the dining table, the first step is to remove the turntable cover. Then, bring the turntable to its place behind the serving table. The next step is to remove the tablecloth from the round dining table. All the tablecloths and napkins can be tied up in bundles and then carried to the common material area and put it into the cloth collection box. To put the round dining table back in its original place, turn the table over, and fold the table legs. Then roll the table slowly to the specified position. After that, stand behind the serving table, and wait to be scored.

Another piece of advice:

Pay attention to the timing of use of the round tray and the rectangular tray.

When should the trays be carried over the shoulder?

When should they not be carried over the shoulder?

These are the details that a judge will be looking at, and an error will cost you a certain number of points.

So, mind those details

when you are practicing.

Keep up the good work.





Chinese Restaurant- Related Techniques 301B



Proper table setting and catering service at a banquet can enhance the quality of the banquet, allowing the host and the guests to enjoy themselves.



Today I will explain to you a set of exam items in the Chinese restaurant category for level-C technicians of catering services. The set number is 301B. This set of exam items is focused on the catering service at a banquet, with emphasis placed on the food dividing and soup dividing techniques at the serving table. Here in preparation for the catering service at a Chinese restaurant, we have to prepare 10 sets of tableware, including, for example, 10 round plates.

The glasses used in this set of exam items are white wine glasses. One major difference between white wine glasses and red wine glasses is their sizes. These are the spoon and chopstick rests to hold spoons and chopsticks.

Don't mistake other items for those rests. The above is the first exam item in set no. 301B.

Next, I will explain to you the second exam item. To begin with, wash your hands in the common material area, and then start setting the table. The positions on the dining table are defined with round plates. First, position no. 1 and position no. 6 are defined for the host and the guest of honor respectively. Then, the other round plates are placed at equal intervals. The distance between each plate and the table edge should be the width of two fingers. The next step is to place the tableware. The sauce dish is placed directly in front of the round plate.

The spoon and chopstick rest is placed on the right of the round plate. The ceramic spoon is placed in the recess on the left, and the chopsticks in the recess on the right. Then it is time to place the glasses and cups.

When placing the teacups and white wine glasses, be sure to carry them on the round tray. Once they are carried to the dining table, it is important that the white wine glass be placed directly in front of the chopsticks, and that the teacup be placed to the right of the spoon and chopstick rest. All the napkins are also transferred to the round dining table with the round tray. Now back to the serving table, take the soy sauce and vinegar dispensers, and place them at position no. 6, or more particularly, on the turntable (lazy Susan) at a position in front of the guest of honor.

To put the chairs in place, the chair trolley must be used. The drop of your tablecloth should just skim over the front edge of the dining chair. The next step is to serve the tea. Hold the teapot with your right hand, then walk to the round dining table, and start serving tea. "Good evening, sir." "Let me pour the tea for you." The serving order begins with the guest of honor. Then we go clockwise to serve the other customers, with the host being the last person to serve. After serving the tea, move to the right side of the guest of honor, and announce "Sir/ madam" "Allow me to unfold the napkin for you" After unfolding the napkin, re-fold it into a triangle, and place the napkin to the left of the round plate.

It is important not to place the napkin by extending your arm across the front of any customer. Similarly, the host's napkin is placed last. The next step is to present the dish. Take the rectangular tray on the serving table, and carry the tray over the shoulder while moving to the common material area to take the dish.

Take the vegetable soup to the serving table and then to the right side of the host. and announce "Excuse me."

"Here is your vegetable soup." "I will dish up the soup for you right away." Then take the soup to the serving table, and begin to divide the soup into the bowls. To divide the soup, have 10 Hong Kong-style soup bowls ready. Hold the serving fork and spoon in your right hand, with the fork above the spoon. When dividing the soup, it is important to divide it evenly. Put one piece of corn cob and one cauliflower into each bowl. When ladling the soup, fill each bowl at least half full. When serving the soup, don't forget to follow the serving order, and serve from the right side of each customer.

"Excuse me." "Here is your soup." Make sure to make announcement before serving the soup.

"Excuse me." "Here is your soup." After serving the soup, stand behind the serving table, and wait to be scored.



Chinese Restaurant-Related Techniques 301B

The last exam item is to bring the chairs, tableware, and so on to their original places. It is important to bring everything back to the common material area or its original place. To begin with, the 10 chairs are stacked together on the chair trolley and moved to their original place behind the serving table. Once the chairs are back in place, collect the napkins. Use the round tray to bring them back to the serving table. The next step is to collect the leftovers. Bring the large soup bowl to the serving table to the turntable. Pour all the remaining soup into the serving bowls into the large soup bowl. During this step, it is crucial not to spill the soup over the dining table. After that, collect the tableware. When collecting the tableware, don't forget to use the round tray to carry the teacups back to the serving table. Once the teacups are returned to the serving table, be sure to pour the remaining tea into the bucket and place the teacups neatly on the serving table. Then collect the white wine glasses and the remaining tableware items. Please bear in mind that when collecting the tableware, you may sort the tableware items on your round tray. It is important that when carrying a loaded round tray, the center of gravity of the load should be as close to your body as possible. And it is advised to carry the tableware in batches. Do not attempt to collect all the tableware in one go. All the tableware must be returned to the serving table and then transferred to the common material area with the long tray. The next step is to tidy up the dining table. Begin by removing the turntable cover. Then move the turntable to its place behind the serving table. Then remove the tablecloth of the round dining table. Bear in mind that all the tablecloths and napkins must be tied up in bundles and put it into the cloth collection box. The last step is to fold the legs of the round dining table and roll the table back to its original place. After that, stand behind the serving table and wait to be scored.

After watching the demonstration, are you more acquainted with the exam items?

A friendly reminder to all

Good catering services depend on not only your familiarity with the steps, but also your smile.





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Level-C Technician of Catering Services

Preparing for the Exam in the Category of Western Restaurant-Related Techniques



Obtaining the certificate of a level-C technician in catering services can help you adapt to your work rapidly and establish yourself as a pro in catering services.



Today I will share with you How to prepare for the exam for level-C technicians of catering services in the category of western restaurant-related techniques.

When taking the exam for level-C technicians of catering services, the first and foremost requirement is about clothes and grooming. If you have short hair, make sure it is tidy and does not go beyond the shoulders. Most females choose to have long hair, and in that case, the hair must be tied up either on top or at the back of the head. Exam takers are required to wear a white, long-sleeved shirt, buttoned up, plus a bow tie and a vest. As for the bottom, long, dark-colored pants are called for, and the length of the pants must extend to the ankles. Males are also required to wear a belt.

The clothing and grooming requirements can be easily met by following the instructions.

Displayed in front of me are all the tableware and the other materials that will be used in the exam in the western restaurant category, including a great variety of eating utensils that look very similar. There are two types of trays.

The first one is the rectangular tray, which is the heavier and the larger tray. The other one is the round tray.

And these are the cloth materials. On your right hand side is the table skirt and the pins and thumbtacks that are required to pin the table skirt in place. These are the long tablecloth, the square tablecloth, the service napkins, and the customers' napkins, which are shown in four folded shapes. Here is the cutlery. As you can see, the cutlery comes in various types and looks very similar. For example, this is a steak knife, and this is a table knife. As you can see, the steak knife is different in that it has larger teeth for cutting steaks, which generally have a great thickness. The next pair that I must show you are the fish knife and the fish fork. The fish knife can be easily distinguished by its greater width, and the fish fork can be distinguished, if you look closely, by the two grooves in the lower part. The next pair are less commonly used. They are the snail tongs and the snail fork. As you can see, the snail fork has very long prongs, which makes it easier for us to extract a snail from its shell. The next group of items that you will see at the exam site are glasses and bottles. The bottles include a red wine bottle and a white wine bottle. As to the glasses, the red wine glass is on your left. The white wine glass is in the middle. And the remaining one, which is the shortest and the widest and has the largest capacity, is the water glass. This is the ice cube bucket. When serving white wine, it is important to place the white wine bottle in the ice cube bucket before the wine is served. These are all the tableware and utensils that will be mentioned in the exam in the western restaurant category. Please take some time to identify each of them clearly.

Next, let's explore the contents of the exam items. The first thing is to set up the serving table. To begin with, move the serving table to the specified position. Stand the table board vertically on the long side. Then, unfold the table legs on both sides, and turn the serving table over so that it stands on its legs. Make sure that the latches of the rotating mechanism are secured. Once the serving table is set, wash your hands in the common material area and wipe your hands clean. Carry the tablecloth and table skirt to the serving table, and begin to set up the serving table.

Make sure that the correct side of the long tablecloth faces up. The portions of the tablecloth that hang down from the four sides of the serving table must be of equal lengths. To secure the table skirt to the tablecloth, push the first pin into the tablecloth at a position on the inner side of the serving table. Then, in the clockwise direction, pin the table skirt along the table edge at an interval of 15 to 20 cm. Once the table skirt is pinned in place, check the top of the serving table for any safety issues. When checking the table skirt, be sure to check for any pin or thumb tack that is left behind.

The next step is to transfer the other materials to the serving table.



CPreparing for the Exam in the Category of Western Restaurant-Related Techniques

When transferring the materials, the rectangular tray must be carried over the shoulder. So, do not carry too many items at one time. Carry the materials in batches. After that, start wiping the tableware.

Use the front side of a service napkin to wipe each piece of tableware. In the meantime, check the tableware for damage. After wiping, put the tableware neatly on the other side of the serving table. The last step is to fold the customers' napkins. The exam item requires that the napkins be folded in four different shapes. You may choose whichever folded shapes you like.

When making your choices, bear in mind that the folded shapes you choose must be able to be completed quickly. The first example here is the "stepping upward" shape, which is also known as the French fold. The greatest advantage of this shape is that the folding method is extremely easy.

This folded shape also gives the napkin a certain height so that the napkin looks great as a garnish on the plate.

The second example is the sandwich shape, also known as the tent shape.

After folding, don't forget to stand the napkin up to form a triangular tent shape.

The third example is the "suit." The suit shape is relatively difficult.

So, pay attention to the details while you are practicing.

After forming the lapels, make sure that they are turned out and face up.

The fourth example is the "religious hat." It is also a little complicated.

After folding, make sure to pull open the bottom of the napkin

to form the completed shape. Napkins can be folded in many different ways. Keep practicing until you find the methods you can master. Next, I will show you how to fold the service napkins. First of all, the square napkin is used to serve water and wine. This service napkin can be put beneath a teapot or bottle to provide thermal insulation or make it easier to wipe the teapot.

The next folded shape is that of the uncovered bread basket napkin. It is important that after folding, the center of the folded napkin be pushed open with both hands. Another folded shape is the "lotus" shape.

A lotus-shaped napkin can be put beneath the ice cube bucket or beneath the large soup bowl to absorb liquid and prevent sliding.

The exam items in the western restaurant category are as diverse as the tableware and the folded shapes of napkins. Keep in mind to practice as much as you can. Practice makes perfect.





Level-C Technician of Catering Services

Services at a Western Restaurant 306A



Each special course of a western-style meal requires to be eaten with the corresponding utensils. As long as you are familiar with such details, you will have no problem passing the exam.



Today I will explain to you a set of exam items for level-C technicians of catering services in a western restaurant. 306A The set number is 306A. The food ingredients in western cuisine come in a great variety, and different food ingredients may call for different eating utensils. For example, this is a fork designed specifically for raw oysters. As another example, a steak knife has relatively large teeth in order to cut steaks. You can pass the exam easily if you are familiar with the different utensils and their methods of use.

Now you are watching a demonstration of how to erect and set up a square dining table. Step on the end of one of the table legs with one foot, and turn the table over so that the tabletop faces up. Don't forget to wash your hands and wipe them clean after table is set up. Go back to the serving table, and take the square tablecloth. If you can lay the tablecloth in a graceful manner without making any mistakes, the points for this exam item will be yours.

Next, take 4 charger plates, and place each of them at the center of one of the four sides of the dining table, with the distance between each plate and the table edge being the width of two fingers. Each set of exam items on the services at a western restaurant includes two menus. Let's begin by setting the table for one of the menus in 306A. Put the steak knife on the right of the charger plate. Then put the round spoon on the right of the steak knife. And then place the oyster fork on the right of the round spoon. The table fork is placed on the left of the charger plate. The round plate is placed on the left of the table fork. The butter knife is placed on the right side of the round plate. The dessert fork is placed in front of the charger plate. And the dessert spoon is placed in front of the dessert fork.

Next, let's set the table for the other menu in 306A. Place the table knife to the right of the charger plate. Then place the salad knife on the right of the table knife. And then place the oval spoon on the right of the salad knife. The round plate is placed on the left of the charger plate. The table fork is placed on the left of the charger plate. The salad fork is placed on the left of the table fork. The butter knife is placed on the right side of the round plate. And the dessert spoon is placed in front of the charger plate. The water glass is placed right in front of the table knife. And the red wine glass is placed at a 45-degree bottom right corner of the water glass.

Set the table for the four customers at the table in the ways described above. The next step is to transfer the napkins, the pepper and salt shakers, and the vase to the square table. The napkins are placed flat on the charger plates. The pepper and the salt shakers, and the vase are placed neatly at the center of the square table. Then, the chairs are put in place. Make sure the front edge of each chair touches right on the drop of the tablecloth. Following that, the rectangular tray is used to carry the pitcher to the serving table. Rest the pitcher on the service napkin on your left hand. "Good evening." "Let me pour the water for you."

The serving order begins with position no. 3, which is the guest of honor. Position no. 1 is the last to serve. Then stand behind, and to the right of position no. 3, the guest of honor. "Sir/madam, let me lay out the napkin for you." Unfold the napkin, re-fold it into a triangle, and place the napkin on the chair.

Next, go to the common material area to take the rolls of bread. There are two types of rolls. Take four of each type, and put the rolls in the bread basket. Take 4 packs of butter with your bare hand. Carry the tray over the shoulder to the serving table, and transfer the bread and butter to the round tray.



Services at a Western Restaurant 306A

The serving order also begins with the guest of honor.

"Excuse me. Here are your rolls." Please note that the label of the butter pack should face the customer. The next step is to take the wine. Check the label of the wine first. Using the rectangular tray, transfer the wine bottle to the serving table with both hands. Rest the red wine bottle on the service napkin on your left forearm, and take the small round dish with your right hand. Standing behind, and to the right of, the host, present the wine to the host, and make announcement "Sir/madam" "This is the wine you ordered." "It has a rich flavor and a full body and is made in France." "Please confirm." "Thank you. I will pour the wine for you so that you can taste it first." "And this is the cork."

While serving the wine, make sure that the wine label faces the customer you are serving. The volume of the wine tasting is about 30 ml to 40 ml. Then move to position no. 3. "Excuse me. Let me pour the wine for you."

Each red wine glass should be filled half full. After serving the wine, bring the wine bottle back to the serving table. The last procedure is to restore everything you used in the exam. First, collect the napkins with bare hands, and take them back to the serving table. Next, move the chairs in orderly manner to their original storage place. You may stack the chairs together before moving them to the storage place. Please note that when moving the chairs, do not move them by dragging. Then, put the bread basket on the round tray, collect the leftover bread with the serving fork and spoon, collect the used butter packs with your bare hand, and bring the leftover bread and butter packs back to the serving table.

Again, use the round tray to collect the tableware and bring the tableware back to the serving table. The wine in the glasses should be poured into the bucket under the serving table. The next step is to return the tableware to the common material area.

The tableware and the other materials should be sorted when placed on the long tray. Be sure to carry the tableware and the other materials in batches.

Everything in the common material area should be placed in order.

Then, put the pitcher and the wine bottle on the long tray, and carry them to the common material area. The tray need not be carried over the shoulder at this time. Return to the serving table. Tie the customers' napkins and the service napkins into a bundle. Then go to the square table. Fold and collect the square tablecloth. Put all the cloth materials on the long tray, and carry the long tray over the shoulder back to the common material area. Put the cloth materials into the cloth collection box. The next step is to bring the square table back to its original place. Lastly, remove the table skirt and tablecloth of the serving table.

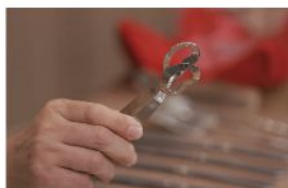
When removing the table skirt, it is important to collect all the thumbtacks back into their container. The serving table is folded and put away in the same way as the square table. Pay attention to safety. Once the serving table is folded and put aside, wait to be scored.

Catering services demand attention to details.

Please bear in mind that the long tray must be carried over the shoulder except when used to transport water or wine.

The serving table must also be kept clean at all times.





Western-style seafood dishes are less common than other western food.

If you know how to choose the right eating utensils, you can pass the exam with ease.



Today I will go through the exam items for level-C technicians of catering services in the category of services in a western restaurant. The set number is 306B. Displayed in front of me is the tableware to be used in this set of exam items. One important utensil that I must point out to you is the snail tongs. The snail tongs are used together with the snail fork. The snail fork can be distinguished by its particularly long prongs. As long as you are familiar with the methods of use of these eating utensils, you can pass the exam with flying colors.

Now please watch the following demonstration. Lift the square table by the handle with one hand. Step on the end of one of the table legs, and turn the table over to its standing position. The distance between the edge of the square table and the serving table must be 100 cm. Please bear in mind that you are required to wash your hands and wipe them clean after touching any furniture. The action of laying out the tablecloth should be practiced as much as you can.

If you fail to lay out the tablecloth correctly, or if the tablecloth does not laid evenly on the table, points will be deducted from your score. Now, take four charger plates, and place one plate each at four sides of the square table.

The distance between each plate and the table edge should be the width of two fingers. This set of exam items includes two menus of western cuisine. The same set of menu are to be placed across one another. To begin with, let's set the table for the first menu in 306B. Place the table fork to the right of the charger plate.

Then place the salad knife to the right of the table fork. And then place the snail fork to the right of the salad knife.

The dessert spoon is placed in front of the charger plate. The table spoon is placed to the left of the charger plate.

The salad fork is placed to the left of the table spoon. The snail tongs are placed to the left of the salad fork.

The round plate is placed to the left of the snail tongs. And the butter knife is placed on the round plate and on the right side of the round plate. Then let's set the table for the other menu in 306B.

Place the fish knife to the right of the charger plate. Then place the oval spoon to the right of the fish knife.

And then place the salad knife to the right of the oval spoon. The dessert fork is placed in front of the charger plate.

The dessert spoon is placed in front of the dessert fork. The fish fork is placed to the left of the charger plate.

The salad fork is placed to the left of the fish fork. The round plate is placed to the left of the salad fork.

And the butter knife is placed on the round plate and on the right side of the round plate.

Then use the round tray to carry the wine glasses and water glasses. The water glass is placed top the table knife.

The white wine glass is placed at a 45-degree bottom right corner of the water glass.

After that, carry the napkins, the pepper and salt shakers, and the vase to the square table.

The pepper and the salt shakers, and the vase should be arranged neatly at the center of the square table.

Once everything is laid out, make final adjustments, and stand the napkins up one after another.

After setting up the table, move the chairs in place. The drop of your tablecloth should just skim over the front edge of the dining chair. Then it is time to serve water. Rest the pitcher on the service napkin on your left hand.

Start serving water. "Good evening, sir." "Let me pour the water for you."

The serving order begins with position no. 3, which is the guest of honor. Fill the water glass about 80% full.

Then, standing behind, and to the right of, of the guest of honor, announces "Excuse me. Let me unfold the napkin for you." Stand to the right of the customer. Hold the napkin with your right hand. Unfold the napkin, and re-fold it into a triangle. Place the napkin on the chair. After that, return to the serving table.



Services at a Western Restaurant 306B

Take the bread basket and the serving fork and spoon, and carry them to the common material area. Take the bread rolls. There are two kinds of rolls. Take four of each kind. Then take 4 butter packs with your bare hand. Carry the bread and butter over the shoulder as you return to the serving table. Transfer the bread and butter to the round tray. The same serving order applies. Start with the guest of honor. "Excuse me. Here are your rolls." The next step is to take the wine.

Check the wine label first. Then take the white wine and the cork. Place the cork on the small round dish. Carry the wine to the serving table with both hands.

Take the white wine bottle out of the ice cube holder, wipe the bottle with a service napkin. Then rest the wine bottle on your left hand and on the service napkin on your left forearm. Take the small round dish with your right hand.

Standing behind, and to the right of, the host, present the wine and cork to the host. "Sir/ Madam" "This is the wine you ordered." "It is made in France, contains 13.5% alcohol, and has a rich flavor." "Please taste the wine." "And this is the cork. The volume of the wine to taste is about 30 to 40 ml.

Following that, pour the wine for the guest of honor while standing behind, and to the right of, the guest of honor. "Excuse me." "Let me pour the wine for you."

After serving the wine, put the wine bottle back into the ice bucket.

The last exam item is to bring everything back to its original place.

Collect the napkins one after another. Move the chairs to their storage place, and stack the chairs together for storage. Then collect the leftover bread with the service fork and spoon. Take the used butter packs with your bare hand. Carry the leftover bread and the butter packs back to the serving table. Then collect the tableware items in order. Use the round tray to carry the tableware back to the serving table. The wine in the wine glasses should be poured into the bucket at the serving table.

Place the tableware and the other materials on the long tray in a sorted manner. Be sure to carry the tableware and the other materials in sorted batches.

Then, bring the pitcher, the ice bucket, and the wine bottle to their original places. The next step is to gather together the customers' napkins and the service napkins. Tie them into a bundle. Then go to the square table to fold and collect the square tablecloth. Bring the folded tablecloth back to the serving table.

Carry all the cloth materials to the common material area, and put them into the cloth collection box. To restore the square table, stand it on one side, and fold the table legs on both sides sequentially. After folding the table legs, move the table to its original place. The last step is to remove the table skirt and tablecloth of the serving table. When removing the table skirt, make sure that all the thumbtacks are collected back into their container, and the table skirt is folded neatly.

After that, stand the serving table on one side at the specified position, and wait to be scored.

When you are serving a customer, it is important that you stand behind, and to the right of the customer.

**And don't forget to make the required announcements
Please keep that in mind**





Level-C Technician of Catering Services

Services at a Western Restaurant 306C



Using the right eating utensils
allows us to eat gracefully,
and It is the key to pass this
exam.



Today I will explain to you a set of exam items for level-C technicians of catering services In a western restaurant. 306C The set number is 306C. Displayed in front of me is all the tableware to be used in this set of exam items, including the eating utensils, which come in a great variety and, more importantly, look so similar to one another that we have to tell them apart carefully. For example, the table knife and the salad knife look the same. They are different only in size. It is advised that you try to distinguish the eating utensils as clearly as you can before the exam, and only by doing so can you take the right utensils during the exam and score those points.

Now, please watch the following demonstration. Move the square dining table to the specified position. It is crucial that the distance between the edge of the square table and the serving table be 100 cm. After erecting the square table, you are required to wash your hands and wipe them clean. Then return to the serving table, and take the square tablecloth. The first step of laying the tablecloth is to identify the side of the tablecloth that is to face up.

Then cover the entire tabletop with the tablecloth. The next step is to place the four charger plates each on the four sides of the dining table. Each set of exam items in the western restaurant category includes two menus.

And now I will show you how to set the table for the first menu in 306C.

Place the table knife on the right of the charger plate. Then place the salad knife on the right of the table knife.

And then place the oval spoon on the right of the salad knife. The dessert spoon is placed in front of the charger plate.

The table fork is placed on the left of the charger plate. The salad fork is placed on the left of the table fork.

The round plate is placed on the left of the salad fork. And the butter knife is placed on the right of the round plate.

The opposite side of the table is set in the same manner. After that, set the table for the second menu in 306C.

Place the fish knife on the right of the charger plate. Then place the round spoon on the right of the fish knife.

And then place the salad knife on the right of the round spoon. The dessert spoon is placed in front of the charger plate.

The fish fork is placed on the left of the charger plate. The salad fork is placed on the left of the fish fork.

The round plate is placed on the left of the salad fork. And the butter knife is placed on the round plate to the right.

The next step is to use the round tray to transport the glasses. The water glass is placed directly in front of the table knife. The white wine glass is placed at a 45-degree bottom right corner of the water glass.

The four sets of glasses are placed in the same way. Then, use the round tray to transfer the remaining materials to the square table. Place the napkins flat on the charger plates. Arrange the pepper and the salt shakers, and the vase neatly at the center of the square table. When all the tableware is laid out, make final adjustments, and stand the napkins up in an orderly manner. Lastly, move the chairs in place. Position the chairs one by one, and make the drop of the table cloth skims over the front edge of the chair. After that, stand behind the serving table, and wait to be scored.

The next exam item is to test how you carry out the required services at a western restaurant. The first service is to serve water. The serving order begins with position no. 3, which is the guest of honor. "Good evening, sir. Let me pour the water for you." The next service is the napkin service. It is important that you stand behind, and to the right of, the customer you are serving. "Excuse me. Let me unfold the napkin for you." Unfold the napkin, and re-fold it into a triangle. Place the napkin directly on the chair. As a reminder, failure to follow the correct serving order will cost you a certain number of points. Then return to the serving table. Take the bread basket, serving fork and spoon

To pick up the rolls of bread. There are two types of rolls. Take four of each type, and place the rolls in the bread basket.



Services at a Western Restaurant 306C

Then take 4 packs of butter. Put the bread and butter on the long tray, and carry them to the serving table. Transfer the bread and butter to the round tray. To serve the bread, stand behind, and to the right of, position no. 3, which is the guest of honor, and make an announcement "Excuse me. Here are your rolls."

The serving order remains as 3, 4, 2, and 1. It should be pointed out that when bringing over the butter, be sure to make the butter label face the customer.

After serving the bread, it is time to serve the wine. Rest the wine bottle on your left hand and on the service napkin on your left forearm. Take the small round dish with your right hand. Stand behind the host and say: "Excuse me."

"This is the wine you ordered." "It has a rich flavor and a strong aroma."

"Please taste the wine." "And this is the cork." When serving the wine, it is important that the wine label faces the customer you are serving.

The tasting volume is about 30 to 40 ml. Next, stand behind the guest of honor, and make an announcement "Sir/madam, let me pour the wine for you."

Please note that each wine glass should be filled to one-third of its full capacity.

After serving the wine, put the wine bottle back into the ice bucket, with the wine label facing the customers. The last exam item is to bring everything back to its original place. Collect the napkins on the chairs with bare hands, and put them on the serving table. Move the chairs to their original place, in an orderly manner, and stack the chairs together for storage. Then put the bread basket and the serving fork and spoon on the round tray. Collect the bread rolls with the serving fork and spoon, and bring them back to the serving table. Next, collect the tableware.

Using the round tray to carry the tableware back to the serving table. The wine in the wine glasses should be poured into the bucket at the serving table. The next step is to bring the tableware to the common material area. The tableware is heavy, so try to keep the center of gravity of the loaded long tray

as close to your body as possible.

All the materials that have been returned to the common material area must also be put in order. All the cloth materials should be put into the cloth collection box. Then bring the square table to its original place.

Lift the table up, and move it to its place. Lastly, remove the table skirt and tablecloth of the serving table. When removing the table skirt, make sure that all the thumbtacks are collected back into their container directly. Turn the serving table so that it stands on the floor on a long side. Fold the table legs on both sides, and move the serving table back to the specified position.

Are you already confused with the tableware and all other materials used in each set of exam items?

There is no shortcut to passing the exam.

Keep practicing will make you a pro!

You can do it.





The differences between the two sets of exam items may be small, but it is those details that demand our attention.



Today I will explain to you a set of exam items for level-C technicians of catering services in a western restaurant. 306D The set number is 306D. Have you ever noticed that when eating western-style cuisine, the eating utensils tend to vary from one dish to another? The differences in eating utensils and where they are placed could easily cost you points if not paying close attention. Today I will share with you how we can practice more efficiently to score full points. Please watch the following demonstration. To erect the square dining table, you have to move the square table to the specified position. Please note that the distance between the edge of the square table and the serving table should be 100 cm. It's very important that you must wash your hands and wipe them clean after touching any furniture. When laying the tablecloth, you could lose points if the tablecloth laid is not up to the standard esthetically. The next step is to place the tableware. Take four charger plates each and place on the four sides of the dining table. Bear in mind that the distance between each plate and the table edge should be the width of two fingers. Each set of exam items in the western restaurant category includes two menus, and it is assumed that each pair of customers sitting opposite of each other order the same menu. First, let's set the table for the first menu in 306D. Place the fish knife on the right of the charger plate. Then place the oval spoon on the right of the fish knife. Next place the salad knife on the right of the oval spoon. The fish fork is placed on the left of the charger plate. The salad fork is placed on the left of the fish fork. The round plate is placed on the left of the salad fork. The butter knife is placed on the right of the round plate. And the dessert spoon and the dessert fork are placed in front of the charger plate. The same setting is repeated on the opposite side of the table. Next, let's set the table for the second menu in 306D. Place the steak knife on the right of the charger plate. Then place the round spoon on the right of the steak knife. And then place the oyster fork on the right of the round spoon. The table fork is placed on the left of the charger plate. The round plate is placed on the left of the table fork. The butter knife is placed on the right of the round plate. And the dessert fork and the dessert spoon are placed in front of the charger plate. After that, the remaining tableware items are placed. Use the round tray to carry the glasses, and the positions of the glasses are as follows. The water glass is placed directly in front of the table knife. The red wine glass is placed at a 45-degree bottom right corner of the water glass. Then, the napkins, the pepper and salt shakers, and the vase are carried to the square table using the round tray. Put the pepper and the salt shakers and the vase at the center of the square table. Once everything is in order, make final adjustments, and stand the napkins up one by one. Lastly, put the chairs in place. Move the chairs to their respective positions sequentially, and make sure the drop of the table cloth skims over the front edge of the chair. After that, stand behind the serving table, and wait to be scored. The next exam item is to test how you carry out the required services at a western restaurant. Rest the pitcher on the service napkin on your left hand while holding the pitcher with your right hand. Then start serving water. "Good evening, sir." "Let me pour the water for you." The serving order begins with position no. 3, which is the guest of honor. Please note that each water glass should be filled only 80% full. Following that, stand behind, and to the right of, the guest of honor, and make announcement "Excuse me." "Let me unfold the napkin for you." Return to the serving table. Take the bread basket and the serving fork and spoon to the common material area. Then take the rolls of bread. There are two types of rolls.



Services at a Western Restaurant 306D

Using the service fork and spoon, put four rolls of each type into the bread basket. Then take 4 packs of butter with your hand. Carry the tray over the shoulder as you walk back to the serving table. Transfer the bread and butter to the round tray. As always, serve the guest of honor first. "Excuse me."

"Here are your rolls." The next step is to serve the wine. Rest the wine bottle on your left hand and on the service napkin on your left forearm. Take the small round dish with your right hand. Start by presenting the wine and the cork to the host. "Excuse me." "This is the wine you ordered." "It is made in France, and the year of the wine is 2021." "Please taste the wine first." "And here is the cork."

The tasting volume is 30 to 40 ml. After that, standing behind, and to the right of, the guest of honor, Make an announcement "Excuse me. Let me pour the wine for you." When serving the red wine, the wine glass should be filled half full.

After serving the wine, bring the wine bottle back to the serving table, and turn the wine label to face the customers. Then wait to be scored. The next step is to collect the napkins in an orderly manner. Take the napkins on the chairs with your bare hand, and put them on the serving table. Then bring the chairs back to their original place, one by one. I would like to remind you that when moving the chairs, do not drag them

The following step is to collect the leftover bread and butter. Use the serving fork and spoon to pick up the bread, and your hand to pick up the used butter packs. Carry the leftover bread and the butter packs back to the serving table. When collecting the tableware, use the round tray again to transport the tableware back to the serving table. The wine in the wine glasses should be poured into the bucket at the serving table. Then it is time to transport the tableware to the common material area. Be sure to sort the tableware items and carry them in batches.

Next, tie the customers' napkins and the service napkins into a bundle, and then walk to the square table to fold and collect the square tablecloth.

Carry the folded tablecloth and the napkin bundle to the common material area, and put them into the cloth collection box. Then bring the square table to its original place. Lift the table up by holding the handle, and move the table to the specified position. The last step is to remove the tablecloth of the serving table, but the table skirt should be removed first. While removing the table skirt, fold it in a zigzag manner so that the table skirt can be neatly folded.

Then remove the tablecloth. Be sure to put all the thumbtacks back into their container. Next, hold the long sides of the serving table with both hands, and stand the table on one of its long sides. Fold the table legs, and move the table to the specified position. Then wait to be scored.

During the exam, you will be scored for your clothing and grooming, the service skills, and service attitude.

Keep in mind that a professional wait staff always serves with a smile.





Different main courses are accompanied by different wines, and different wines call for different wine glasses.

Like the links in a chain, food, drinks, and drinkware are closely linked to one another.



Today I will explain to you a set of exam items for level-C technicians of catering services in a western restaurant. 306E The set number is 306E. Displayed in front of me is the tableware to be used in this set of exam items.

The food ingredients in western cuisine come in a great variety, and so do the knives, forks, and spoons that are used to serve and eat the cuisine. In addition, different food ingredients are required to pair with different wines. Generally, a white wine glass is relatively slender. By comparing a white wine glass with a water glass, you can see that a water glass is much larger than a white wine glass. I encourage you to pay close attention to such details.

Now, please watch the following demonstration. To erect the square dining table, lift the table up with one hand, and then turn the table over so that it stands on its legs. You are required to wash your hands and wipe them clean after touching any furniture. The next step is to lay the square tablecloth. It is not difficult to lay the tablecloth. However, it takes repeated practice to do it gracefully. Next, we start placing the tableware. Here you will see placed at the center of one of the four sides of the dining table. There are two menus in each set of exam items in the western restaurant category. Let's begin by setting the table for the first menu in 306E. Place the table fork on the right of the charger plate.

Then place the salad knife on the right of the table fork.

And then place the snail fork on the right of the salad knife. The table spoon is placed to the left of the charger plate.

The salad fork is placed on the left of the table spoon. The snail tongs are placed on the left of the salad fork.

The round plate is placed on the left of the snail tongs. The butter knife is placed on the right of the round plate.

And the dessert spoon is placed in front of the charger plate. The opposite side of the table is set in the same way.

Now let's set the table two for the second menu in 306E. Place the table knife on the right of the charger plate.

Then place the salad knife on the right of the table knife.

Now place the oval spoon on the right of the salad knife. The table fork is placed on the left of the charger plate.

The salad fork is placed on the left of the table fork. The round plate is placed on the left of the salad fork.

The butter knife is placed on the right of the round plate. And the dessert spoon is placed in front of the charger plate.

The next step is to transfer the wine glasses and water glasses using the round tray.

The positions of the glasses are as follows. The water glass is placed directly in front of the table knife.

The white wine glass is placed at a 45-degree bottom right corner of the water glass.

Then, carry the napkins, the pepper and salt shakers, and the vase to the square table.

Arrange the pepper and salt shakers, and the vase neatly at the center of the square table.

Lastly, move all chairs in place. The drop of your tablecloth should just skim over the front edge of the dining chair. After that, wait to be scored. Next, walk to the common material area to pick up the pitcher. Rest the pitcher on the service napkin on your left hand. Then start serving water. "Good evening, sir. Let me pour the water for you."

The serving order begins with position no. 3, which is the guest of honor. Bear in mind that while pouring water, fill each water glass about 80% full. The next service is the napkin service. "Excuse me. Let me unfold the napkin for you."

Unfold the napkin, re-fold it into a triangle, and place the napkin on the chair.

Return to the serving table, and take the bread basket and the serving fork and spoon. Carry the tray over the shoulder as you walk to the common material area. Then take the bread rolls. There are two types of rolls.

Using the serving fork and spoon, take 4 rolls of each type.



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Level-C Technician of Catering Services



Services at a Western Restaurant 306E

Take the butter packs with your bare hand. Carry the bread and butter to the serving table. Transfer the bread and butter to the round tray. Announces to the customer "Sir/madam, here are your rolls." The serving order remains 3, 4, 2, and 1. The next step is to bring the wine. Go back to the serving table, and put the ice bucket on the lotus-shaped service napkin. Take the white wine bottle out of the ice bucket, and wipe the bottle with a service napkin. Lay the service napkin on your left forearm, and rest the wine bottle on the service napkin. Take the small round dish with your right hand. Then stand behind position no. 1, which is the host, and present the wine to the host. "Sir/madam" "This is the wine you ordered." "It has a rich flavor and a strong aroma." "Please taste the wine first."

"And here is the cork." The volume for tasting is about 30 to 40 ml. Then walk to the guest of honor, stand behind, and to the right of, the guest of honor. Make the announcement "Excuse me. Let me pour the wine for you." When serving the wine, make sure that the wine label faces the customer you are serving, and each wine glass is filled one-third full. After serving the wine, bring the wine bottle back to the serving table, and wait to be scored. The next step is to collect all the materials at the square table. Begin by collecting the napkins in an orderly manner and putting them back on the serving table. Then bring the chairs to their original place, in an orderly manner. Now collect the leftover bread and the used butter packs. Use the service fork and spoon to pick up the rolls, and pick up the butter packs with your bare hand. Carry the bread and butter back to the serving table. Then collect the tableware and the glasses. The wine in the wine glasses should be poured into the bucket at the serving table.

The next step is to bring the tableware back to the common material area.

The tableware is heavy, so pay attention to the center of gravity of the loaded long tray.

The next step is to put the wine bottle, the ice bucket, and the pitcher back to the common material area. Tie the customers' napkins and the service napkins into a bundle, and then go to the square table to fold and collect the square tablecloth. Carry the cloth materials over the shoulder as you bring them back to the common material area. Put the cloth materials into the cloth collection box. After that, move the square table to its original place. The last step is to remove the tablecloth from the serving table. During the process, do not allow the table skirt to drop on the floor.

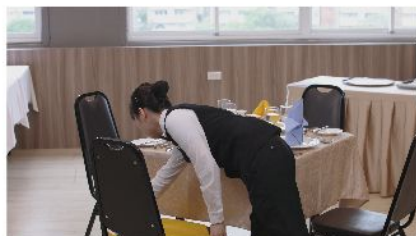
Once the long tablecloth and the table skirt are removed and folded, use the long tray to bring them back to the common material area.

Then fold the serving table. Pay attention to safety when you are folding the serving table. After that, move the table directly to its original place.

One more piece of advice:

Make no rush when you are serving wine or water.

Your graceful service is essential in providing the customers a pleasant dining experience.





E-learning for new immigrants

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Services at a Western Restaurant 306F



The table wine used in the exam items in the western restaurant category is either red or white wine.

Knowing this will help you pass the exam.



Today I will explain to you a set of exam items for level-C technicians of catering services in a western restaurant. 306F The set number is 306F. Displayed in front of me is all the tableware to be used in this set of exam items.

The key to this set of exam items are red wine glasses. As you can see, a red wine glass is different from a white wine glass. A red wine glass is larger than a white wine glass. In addition, a menu paired with red wine may call for a complicated set of tableware. So, when you are practicing, do pay attention to the tableware that goes with a particular dish or menu. A proper wine selection not only complements but also enhances the flavor of food.

Now, please watch the following demonstration of how to complete the next exam item. Here you see a western dining table being erected. Make the table legs face the serving table, and unfold the legs on both sides. The distance between the edge of the square table and the serving table should be 100 cm. After erecting the square table, don't forget to wash your hands and wipe them clean in the common material area. The next step is to cover the tabletop completely with the tablecloth. Check if the tablecloth is centered on the table. After laying the square tablecloth, it is time to set the table. Take 4 charger plates, and place one plate each at the center of the four sides of the square table, with the distance between each plate and the table edge being the width of two fingers. Now let's set the table for the first menu in 306F. Place the table knife on the right of the charger plate.

Then place the oval spoon on the right of the table knife. And then place the salad knife on the right of the oval spoon. The table fork is placed on the left of the charger plate. The salad fork is placed on the left of the table fork.

The round plate is placed on the left of the salad fork. The butter knife is placed on the right of the round plate.

And the dessert spoon is placed in front of the charger plate. Next, let's set the table for the second menu in 306F.

Place the fish knife on the right of the charger plate. Then place the oval spoon on the right of the fish knife.

And then place the salad knife on the right of the oval spoon. The fish fork is placed on the left of the charger plate.

The salad fork is placed on the left of the fish fork. The round plate is placed on the left of the salad fork.

The butter knife is placed on the right side of the round plate.

And the dessert spoon and the dessert fork are placed in front of the charger plate.

After placing the eating utensils, use the round tray to carry the wine glasses and water glasses.

The water glass is placed directly in front of the table knife.

The red wine glass is placed at a 45-degree bottom right corner of the water glass.

Then, carry the remaining materials to the square table, including the napkins, the pepper and salt shakers, and the vase to the square table. Place napkin flat on the charger plates. Arrange the pepper and salt shakers, and the vase neatly at the center of the square table. Then stand the napkins up in an orderly manner. The next step is to put the chairs in place. When placing the chairs, make the front edge of each chair touches right on the drop of tablecloth.

The following exam item is to test how you carry out the required services at a western restaurant.

Start by serving water. Rest the pitcher on the service napkin on your left hand while holding the pitcher with your right hand. Then serve the water. "Good evening, sir. Let me pour the water for you." When pouring the water, fill the water glass 80% full. Be careful not to spill the water. Then it is time for the napkin service.

Unfold the napkin, and place it on the chair. "Excuse me. Let me unfold the napkin for you." Return to the serving table. Carry the bread basket and the serving fork and spoon over the shoulder as you walk to the common material area.



Services at a Western Restaurant 306F

There are two types of bread rolls. Put four of each type into the bread basket. Take the butter packs with your bare hand. Carry the bread and butter over the shoulder as you walk back to the serving table. Then transfer the bread and butter to the round tray. As always, the serving order begins with the guest of honor.

"Excuse me. Here are your rolls." I would like to remind you that when placing the butter, the butter label should face the customer. Then it is time to take the wine. Check the wine label first. Carry the wine bottle to the serving table with both hands. Rest the bottle on the service napkin on your left forearm, and take the small round plate with your right hand. Present the wine and the cork to the host. "Sir/madam" "This is the wine you ordered." "It has a rich flavor and a strong aroma." "Please taste the wine." "And here is the cork."

The volume for tasting is about 30 to 40 ml. Then walk to the guest of honor, stand behind, and on the right of, the guest of honor, make the announcement "Excuse me. Let me pour the wine for you." Each red wine glass should be filled half full. The last exam item is to bring everything back to its original place.

Start by collecting the customers' napkins one after another and putting them on the serving table.

Then move the chairs back to their original place. Please note that when moving the chairs, we should never drag them. Then put the bread basket and the serving fork and spoon on the round tray.

Use the serving fork and spoon to pick up the leftover bread, and pick up the used butter packs with your bare hand. Then return to the serving table.

The next step is to collect the tableware and bring it back to the serving table.

Please note that there may be wine left in the wine glasses.

Next, bring the tableware back to the common material area. The tableware is heavy.

So, pay attention to the center of gravity of the loaded long tray.

Tie the customers' napkins and the service napkins into a bundle. Then walk to the square table to fold and collect the square tablecloth.

Carry the cloth materials over the shoulder as you walk to the common material area. Put the cloth materials in the cloth collection box.

After that, put the square table back to its original place. Fold the table legs, and move the table to the specified position. The last step is to remove the tablecloth from the serving table. During the process, the table skirt must not drop on the floor. Fold the table skirt neatly in a zigzag manner.

After removing the table skirt, fold it again. Then start removing the pins on the long tablecloth, remove the tablecloth, and fold it neatly. Use the long tray to carry the tablecloth and table skirt back to the common material area. After that, fold the legs of the serving table in generally the same way as you fold those of the square table. Pay attention to safety. Then put the serving table back in the specified position, and wait to be scored.

After learning today's lesson, there is no need to be afraid of those exam items any more.

One more tip for you. When pouring the wine, you may rotate the wine bottle to prevent the wine from dripping on the table. Please keep this in mind.

