


STANDARD OPERATING PROCEDURES

CHAMBERS 1.6 BREAD SERVICE

PURPOSE...	1.6 Bread Service
WHEN TO...	After posting food & beverage in micros

TASK	THIS IS HOW WE DO IT...
<p>Bread service</p> 	<ul style="list-style-type: none"> ➤ Bread and butter are served by placing in the centre of the table where the required setting has been done. "Excuse me Sir/Madam; this is our signature bread....." ➤ Bread to be served freshly warm out from the kitchen.

RESULT...	Guest is having bread while waiting for the first course to be served
STANDARDS...	Drinks must served first before any bread service.

<p>Prepared By :</p> <p>.....</p> <p>Assistant Outlet Manager</p>	<p>Acknowledge by:</p> <p>.....</p> <p>Director Of Food & Beverage</p>	<p>Approve By:</p> <p>.....</p> <p>Hotel Manager / Director Of Operation</p>
---	--	--