

# STANDARD OPERATING PROCEDURES

## CHAMBERS 1.8 SERVICE OF FOOD



<b>PURPOSE...</b>	1.8 Service of food
<b>WHEN TO...</b>	When food is ready at the pass area to pick up

<b>TASK</b>	<b>THIS IS HOW WE DO IT...</b>
How to pick up food	<ul style="list-style-type: none"> <li>➤ Hot dishes cannot remain on the pass for longer than <b>1min</b>. Hot food must be served hot.</li> <li>➤ Barker / TM to carry a <b>maximum of 3 plates or 2 wooden boards</b> to the table. Barker to ensure, TM has lined up in the right running order and know their serving position <b>before</b> approaching the table.</li> <li>➤ Dishes are served and order is announced to the table.</li> <li>➤ Check on presentation of the food before serving it. Standby napkin just in case the plate is too hot to be hold</li> <li>➤ When serving tables more than 5 persons, table should always be served "by 2 TM's minimum".</li> <li>➤ "Excuse me Madam, your garden salad and for you sir... (Only name main ingredients as stated on the menu).</li> </ul>
Service of 2 <sup>nd</sup> course / main course	<ul style="list-style-type: none"> <li>➤ Ensure the starters are removed before serving the next course.</li> </ul>

<b>RESULT...</b>	Knowing how to pick up food orders will help to prevent delay in serving food to guest
<b>STANDARDS...</b>	<ul style="list-style-type: none"> <li>➤ TM will be able to call for food pickup and ensure that the correct food is served to the guests within the time specified in the food pickup chart</li> <li>➤ Dish name was mentioned when food was being served</li> <li>➤ All sauces / condiments were introduced</li> </ul>

Prepared By :	Acknowledge by:	Approve By:
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