

STANDARD OPERATING PROCEDURES

CHAMBERS 1.9 CLEARING OF FOOD



PURPOSE...	1.9 Clearing of food
WHEN TO...	Clearing of finished dishes are always done after <u>every</u> guest has finished (except otherwise instructed by guests or if any late coming guests on table). Ladies first and host last system is applied.

TASK	THIS IS HOW WE DO IT...
Clearing of starters / second course	<ul style="list-style-type: none"> ➤ Soiled plates are carried by hand directly to the stewarding station. BB plate, butter and bread remain on table. Go a second and third time if necessary and try to avoid any noise ➤ When clearing, floor in charge to verify again if re-set cutlery is necessary. ➤ Excuse me Sir/Madam... May I clear the plate?
Clearing of main course	<ul style="list-style-type: none"> ➤ Repeat the step as above and remove BB plate, bread basket, butter and all sets of cutlery on second "Go" with tray.

RESULT...	Guests tables are cleared and comfortable for their interactions.
STANDARDS...	<ul style="list-style-type: none"> ➤ Ensure that tray is not overloaded and that it can be still carried safely and comfortably ➤ Handle dishes with care and professionally ➤ TM is cheerful, pleasant and smiling

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