

TABLE SERVICE PANTOMIME

NOTE TO THE TEACHER: This is a good exercise to practice using **CHICKEN SANDWICH SQUARES** and **SPAGHETTI** labs as mediums. Demonstrate first and have the students practice serving their sandwiches in the following manner, using the various table service techniques.

Family Style: Food is put in serving dishes, brought to the table, and passed around in clockwise order to avoid confusion.

Plate Service: No serving dishes are set on the table because the food is portioned out on individual plates in the kitchen. It goes faster if several help.

Modified English Service: All plates are stacked at one end, the host/hostess carves meat and places meat with vegetables on a plate. The plate is passed all the way to the end, down the right side. When all on the right have plates, those on the left get plates. The other foods are passed around and people serve themselves.

Formal Service: This service includes a number of courses, **each served separately on clean plates**. Initially, the table is set with flatware, glassware, and a service plate (a large plate). The first course, an appetizer or soup, is placed in its dish and put on top of the service plate which never actually has food on it, but is cleared for the next course or plate of food. This service requires hired help.

Compromise Service: This service combines both the Formal and Modified English Service. The appetizer is served in single portions from the kitchen as in Formal Service. The main course is served in Modified English. The salad and dessert are served in individual portions and all else is passed around as in Modified English.

Buffet Service: Set the food on a large table, kitchen counter or 2 card tables. Place plates at one end, food in the middle and napkins/flatware last (flatware can be rolled in napkins). Arrange food so the traffic flows efficiently.