

## Module 6 – Modern service order

### COURSE, HORS D'OEUVRES, FARINACEOUS, ENTRÉE

- **A course** is one of the sections of a meal.
- **Hors d'oeuvres** is the name given to a wide variety of foods.
- **Farinaceous** are foodstuffs that consist of a large amount of starch.
- **Entrées** are generally small, well-garnished dishes that are plate-served individually.

## Module 6 – Modern service order (continued)

### NORMAL ORDER IN WHICH DISHES ARE SERVED

The normal order in which dishes or courses appear on the classic menu is as follows:

- Hors d'oeuvres;
- Soup;
- Eggs;
- Rice and pasta;
- Fish;
- Entrée;
- Joint;
- Vegetables;
- Poultry/Game or Roast;
- Salads;
- Sweets;
- Savoury;
- Cheese;
- Dessert;
- Beverages.

## Module 6 – Modern service order (continued)

### DIFFERENT BREAKFAST MENUS

Breakfast menus can be divided into TWO main categories:

1. Full English breakfast;
2. Continental breakfast.

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### LUNCHEON MENUS: SEQUENCE OF DISHES

A traditional lunch menu might include the following courses:

- Starter;
- Fish;
- Main;
- Sweet;
- Cheese;
- Coffee.

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### ENTRÉES AND RELEVÉS

The entrée is the first of the meat courses. At dinner, usually, it is complete in itself, accompanied by its own vegetable or other garnish.

The relevé is a larger joint or ‘pièce de resistance’

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### SUPPER MENUS: SEQUENCE OF DISHES

Normally set supper menu consist of three courses only, with many choices in the second or main course. These choices include:

- Second course: Fish, Entrées, Roasts, Grills, and Salads.
- Third course: Hot and cold sweet desserts; Savoury, Cheeses, and Coffees.

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### FUNCTION MENU PLANNING

The different courses of a luncheon menu for a function could include:

1. First course;
2. Fish;
3. Main course;
4. Cold buffet;
5. Vegetable dish or cold dish;
6. Sweet;
7. Cheese;
8. Dessert;
9. Coffee.

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### PRE-BANQUET ORGANISATION

A banquet is a public or private meal for many people that have celebratory or ceremonious meaning.

There are many things to consider when planning a banquet:

- Allergy information;
- Details regarding the building's facilities;
- Potential food storage; and
- Preparation areas.



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### AFTERNOON TEA

The order of service for afternoon tea is:

1. Beverages
2. Hot snacks-bread and butter
3. Hot toasted items
4. Sandwiches
5. Buttered scones
6. Bread and butter
7. Preserves
8. Cakes and pastries

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### SELECTING TABLE WINE AND A WINE LIST

The aim of the wine list is similar to that of the menu and should be regarded as a marketing tool for the restaurant. It should therefore be attractive and interesting. Prices should be indicated clearly.