

YOUR ROLE IN THE HOSPITALITY INDUSTRY

The key “players” in the hospitality industry are:

- The **guest** (tourists or local person)
- The **service provider** (restaurant/hotel)
- The **server** = you!

Therefore, as you can see, you have a vital role to play. Without you, no guest satisfaction will be possible and the restaurant will struggle to survive and make a profit. The service you offer will help the restaurant where you work to make an income and keep open. This means that your job security and income are directly matched to the level of service you provide to keep your guests happy.

Restaurant

A restaurant is a retail establishment that serves prepared food to customers. Service is generally for eating on premises, though the term has been used to include take-out establishments and food delivery services. The term covers many types of venues and a diversity of styles of cuisine and service. Restaurants are sometimes a feature of a larger complex, typically a hotel, where the dining amenities are provided for the convenience of the residents and, of course, for the hotel with a singular objective to maximise their potential revenue. Such restaurants are often also open to non-residents. Restaurants range from modest lunch or dining places catering to people working nearby, with simple food and fixed menu served in simple settings at low prices, or expensive establishments serving expensive speciality food and wines in a formal setting.

The function of a Restaurant

The function of any restaurant and bar may be summarised as follows:

1. To provide food and beverage, served attractively fulfilling customer expectation.
2. To provide a nice environment where guests can enjoy the food and drinks.
3. To make a profit.

Types of Restaurants

Restaurants often specialize in certain types of food or present a certain unifying, and often entertaining theme. For example, there are seafood restaurants, vegetarian restaurants or ethnic restaurants. Generally, restaurants selling “local” food are simply called restaurants while restaurants selling food of foreign origin are named according to the origin of the food they offer. For example: a Chinese restaurant or French restaurant.

Cafeterias

A cafeteria is a restaurant serving mostly cooked or ready to eat food arranged behind a food serving counter. There is little or no table service. Typically, a patron takes a tray and pushes it along a track in front of the counter. Depending on the establishment, servings may be ordered from attendants, selected as ready-made portions already on plates, or self-serve of food of their own choice.

Training Manual For Waiters

Lora Arduser



Training Manual For Waiters:

The Waiter & Waitress and Waitstaff Training Handbook Lora Arduser, Douglas Robert Brown, 2005 This training handbook was designed for use by all food service serving staff members The guide covers every aspect of restaurant customer service for the positions of host waiter or waitress head waiter captain and bus person The detailed performance of each position is described for different types of establishments and all types of service including French American English Russian Family Style and Banquet It provides step by step instructions on hosting seating guests taking filling orders loading unloading trays table side service setting an elegant table folding napkins centerpieces promoting specials promoting side orders handling problems difficult customers managing tips and taxes getting customers to order quickly handling questions handling the check and money Plus learn advanced serving techniques such as flambe and carving meats fish and fruits It also features a chapter devoted exclusively to food safety and sanitation Whether it s your first day on the job or you are a twenty year veteran you are bound to learn alot Food service managers will find this book to be an excellent foundation for your organizations training program The Waiter and Waitress Training Manual Sondra J. Dahmer, Kurt W.

Kahl, 1974-01-01 **Professional Waiter & Waitress Training Manual with 101 SOP** Hotelier Tanji, 2013-10-05 Declares 101 standard operating practise SOP notes for hospitality students Website www.hospitalityschool.com

Training Manual for Waiter & Restaurant Owner, 2022 **Restaurant Training Manual** Jeffrey Schim, Donna L.

Schim, 2016-04-02 Whether you are a new restaurant or an existing restaurant the restaurant training manual will be the perfect guide to train your management and staff members This guide covers all aspects of restaurant management and operations This training manual goes into detail on how to provide top notch customer service kitchen and food preparation tracking inventory and sales managing food and labor cost how to be prepared for emergencies and daily restaurant operations Use different sections in this manual to train cooks prep cooks dishwashers servers greeters bartenders and barbacks We recommend using the entire manual to train managers since they need to know all the areas in the restaurant The information in this manual has been used in many successful restaurants The material in this manual was created by individuals who worked in the restaurant industry and know how to create a thriving business with exceptional customer service The manual includes the following management topics Orientation Sexual Harassment Open Door Policy Minor Laws What Makes a Great Manager Manager Job Description Hiring and Termination Procedures Interviewing and Hiring Process Application and Hiring Do s and Don ts of Hiring Interviewing Process Suspending Terminating Employees The Manager s Walk through and Figure Eights Opening Closing Manager Responsibilities Opening Manager Responsibilities Closing Manager Responsibilities Restaurant Pre Shift Alley Rally Call Outs Communication Skills How to Read Body Language The Customer s Eyes How to Prevent Guest Complaints Guest Recovery Restaurant Safety Flow of Food Food Safety Allergens Time Temperature Food Borne Illness Cash Procedures Bank Deposits Manager Computer Functions Bookkeeping

Management Cash Register Audits Management Safe Fund Audits Management Perpetual Inventory Audit Labor and Food Cost Awareness Food Cost Awareness Inventory Food Cost Awareness Theft Food Cost Awareness Preventive Measures Restaurant Prime Cost Restaurant Emergency Procedures Refrigerator Units Freezer Units Procedures Robberies Fires Responsibility of Owner Employer *The Waiter and Waitress Training Manual* Barbara J. Mitchell, British Columbia. Ministry of Education. Program Research and Development, British Columbia. Ministry of Advanced Education, Training, and Technology, 1978 Waiter & Waitress Training Lora Arduser, 2003 These step by step guides on a specific management subject range from finding a great site for your new restaurant to how to train your wait staff and literally everything in between They are easy and fast to read easy to understand and will take the mystery out of the subject The information is boiled down to the essence They are filled to the brim with up to date and pertinent information Service at Its Best Edward E. Sanders, Paul Paz, Ronald Wilkinson, 2002 For undergraduate Hospitality Travel Tourism courses that focus on waiter waitress training and service of food Ideal as a competency based training guide or simply as a reference manual for specific service questions this all inclusive book explains the key aspects and responsibilities of today's food servers It contains broad and in depth coverage on everything a good waiter or waitress will need to know to be successful in this very competitive and dynamic profession from restaurant industry statistics to how tips are calculated the importance of poise and posture the use of place settings menu knowledge the presentation of wine recognizing the nonverbal cues and prompts of guests understanding guest paging systems and touch screen terminals handling complaints and much more Self contained chapters flow in a logical sequence and establish a step by step procedure for understanding and learning appropriate server skills *Restaurant Server Manual* Jeffery D. Schim, 2017-06-13 The restaurant Server Manual covers waitstaff training a greeter training This is a valuable resource for your restaurant or bar Waitstaff will learn how to create exceptional service for your guest This restaurant server manual covers the following Orientation Training your Team Effective Training Techniques Certified Trainers Positive Plus Correction Feedback Teamwork How to Prevent Guest Complaints Guest Recovery Food Safety Allergens Food Delivery Procedures Restaurant Safety Clean as you go Server Job Description Six Steps of Service How to Roll Silverware Silverware and Plate Placement Point of Sale Training Restaurant Greeter Training Restaurant Greeter Job Description Return of Investment ROI Training your staff is an investment Your customers will benefit and your bottom line will show an increase in restaurant revenue The most important part of the restaurant server training manual is the six steps of service Basically your managers servers and greeters will learn and memorize the six steps of service Your employees will live the steps of service from shift to shift The server steps of service begin when the customer arrives and walks through your restaurant front door and ends when they depart the restaurant Your goal is to provide exceptional wow customer service by applying the steps of service all throughout the customer's visit **Waitress and Waiter Training Manual** British Columbia. Dept. of Education. Tourist Services Consultant, 1961

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