

BMGM4004- Placement- Restaurant Management – 2 Elements Practical Tasks

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Task 1	To prepare and set up a formal table for evening service for 6 people. This is an a la carte restaurant, formal dining experience. Ensure that you describe all elements of preparation, equipment and tableware required and what will be needed to ensure an appropriate dining experience for your 4 guests.
To prepare and set up a formal table for evening service for 6 people, we will need to consider a number of elements to ensure an appropriate dining experience for our guests. Below are the steps and equipment you should prepare for: • Table: First, select a table that can comfortably seat 6 guests. Ensure that the tablecloth is clean and pressed, with no wrinkles or stains. • Place settings: Each place setting should include a dinner plate, a salad plate, a bread plate, a water glass, a wine glass, a fork, a knife, a soup spoon, and a dessert spoon (Taylor, 2021). These should be arranged in the correct order around the plate, with the dinner plate in the centre and the silverware arranged in order of use, from the outside in. • Tableware: We will need to have appropriate tableware, such as a charger plate, dinner plate, salad plate, bread plate, and a dessert plate. We will also need silverware, such as a fork, knife, soup spoon, and dessert spoon. • Glassware: We will need to have water glasses and wine glasses. The water glass should be placed directly above the dinner knife, while the wine glasses should be placed to the right of the water glass (Webstaurant Store, 2020). • tablecloth: Ensure that we have clean and pressed tablecloths, napkins, and table runners. • Lighting: Use dimmer lights to create a relaxing and comfortable atmosphere for our guests. • Candles: If we have any candles or other decorative elements, arrange them in a tasteful way on the table. • Centrepiece: A floral centrepiece can add a touch of elegance to our table. • Menu: Provide a menu with the list of items we will be serving. A menu card on the table adds a formal touch (Abbot, Byrd-Bredbenner and Grasso, 2007). • Service: Ensure that we have a well-trained wait staff to attend to the guests' needs. • Other elements: A bread basket, butter knife, and water pitcher should be placed on the table as well. To execute this properly, you will need to prepare and set up the table in advance. Ensure that you have all the necessary tableware, linen, and equipment, as well as a plan for the menu and service. By paying attention to these details, you can create an elegant and enjoyable dining experience for our guests.	
Reference list (minimum of 3 please) – please use Harvard refencing system	
Abbot, J.M., Byrd-Bredbenner, C. and Grasso, D. (2007). 'Know before You Serve'. <i>Cornell Hotel and Restaurant Administration Quarterly</i>, 48(3), pp.274–283. doi:https://doi.org/10.1177/0010880407302779. Taylor, S. (2021). <i>How to Set a Table Video Guide Basic, Casual & Formal Setting</i>. [online] The Hub High Speed Training. Available at: https://www.highspeedtraining.co.uk/hub/how-to-set-a-table/ [Accessed 7 Mar. 2023]. Webstaurant Store. (2020). <i>Restaurant Table Settings</i>. [online] Available at: https://www.webstaurantstore.com/blog/2852/restaurant-table-settings.html [Accessed 7 Mar. 2023].	

Task 2	A diner has ordered a chateau Briand for 2 guests on the table, describe the dish and the cooking style for the diners, how it will be served and what skills you will need to ensure that this is served appropriately. What likely questions will the diners ask you, what information will you be able to share.
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The traditional French meal known as chateaubriand is usually prepared with a substantial slice of beef tenderloin. It is generally offered in commemoration of a significant event or occasion, and it is designed to be split between two people at the table (Chef jeanpierre, 2022).

To prepare the Chateaubriand, the beef tenderloin is trimmed of excess fat and cooked to a perfect medium-rare. It is then typically sliced and served with a rich sauce, such as béarnaise or bordelaise sauce, and accompanied by roasted vegetables or potatoes (Ballis, 2022).

When serving Chateaubriand, it is important to have a good understanding of the cooking style and the proper serving techniques. The beef should be cooked to a perfect medium-rare, which can be achieved through a combination of pan-searing and oven-roasting techniques (Fletcher, 2022). The sauce should be prepared in advance and served alongside the beef, while the roasted vegetables or potatoes should be cooked to a perfect texture and presented attractively on the plate.

As the diners are likely to be celebrating a special occasion, it is important to ensure that the dish is served with a high level of skill and attention to detail. The waiter or waitress serving the dish should have a good understanding of the cooking style and presentation techniques, and should be able to answer any questions that the diners may have.

Common questions that diners may ask about the Chateaubriand could include:

- What type of beef is used for Chateaubriand?
- How is the beef cooked to a perfect medium-rare?
- What sauces are typically served with Chateaubriand?
- What type of vegetables or potatoes are served with the dish?
- What is the origin of the Chateaubriand dish?

As the waiter or waitress, you should be able to provide detailed answers to these questions, and also provide additional information about the dish, such as its history and cultural significance. By demonstrating a high level of knowledge and expertise about the Chateaubriand dish, you can ensure that your diners have an enjoyable and memorable dining experience.

Ballis, S. (2022). *Chateaubriand Will Make You A Legend At Your Next Dinner Party*. [online] Delish. Available at: <https://www.delish.com/cooking/recipe-ideas/a38325687/chateaubriand-recipe/> [Accessed 7 Mar. 2023].

Chef jeanpierre. (2022). *A Chateaubriand Recipe That'll Impress The One You Love!* [online] Available at: <https://chefjeanpierre.com/recipes/chateaubriand-recipe/> [Accessed 7 Mar. 2023].

Fletcher, V. (2022). *What To Serve With Chateaubriand - 39 BEST Side Dishes - Pantry & Larder*. [online] pantryandlarder.com. Available at: <https://pantryandlarder.com/what-to-serve-with-chateaubriand/#:~:text=Here> [Accessed 7 Mar. 2023].