

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.
At a restaurant that serves food à la carte, the preparation and setting up of a formal table for evening service for six people involves meticulous attention to detail as well as advanced planning. The following is an in-depth walkthrough that will assist us in getting ready for our visitors: Tableware and Equipment: • Tablecloth: A high-quality tablecloth in a neutral colour should be used. It should be ironed and placed on the table, with the edges aligned to the table edges. • Placemats: Place a placemat for each guest on the tablecloth. • Chargers: Place a charger (decorative large plate) in the centre of each placemat. • Dinner Plates: Place a dinner plate on top of each charger (IHM Notes, 2013). • Silverware: Place the silverware on the table in the order that the courses will be served. Forks are placed to the left of the plate, and knives and spoons are placed to the right of the plate. • Glassware: Place the appropriate glasses for water, wine, and other beverages to the right of the plate. • Napkins: Fold the napkins in a neat manner and place them on top of the dinner plate or to the left of the forks. • Candlesticks: Place candlesticks or other table decorations in the centre of the table. Setting the Table: • Arrange the chargers, plates, silverware, and glassware in the correct positions. • Position the napkins on top of the dinner plates or to the left of the forks. • Place the candlesticks or other table decorations in the centre of the table (Fine dining lovers, 2022). • Check that all tableware and equipment is clean and polished. Lighting: • Ensure that the lighting is appropriate for an evening meal. • Soft lighting can create a relaxing atmosphere. • Place candles or other sources of ambient lighting on the table. Additional Preparations: • Check that the dining area is clean and tidy. • Ensure that the staff is available to provide service to your guests. • Check that the menu and wine list are available. Ensuring an Appropriate Dining Experience: • Ensure that the staff is well-trained in providing formal service to guests. • Provide personalized service to each guest, including helping them with the menu and wine selection. • Anticipate the needs of the guests and ensure that their dining experience is smooth and enjoyable (Times, 2019). • Be available to answer any questions that the guests may have about the menu, wine, or service. By following these steps, we can prepare and set up a formal table for evening service for six people in an a la carte restaurant, creating an appropriate and enjoyable dining experience for our guests.	
Reference list (minimum of 3 please) – please use Harvard refining system	
Fine dining lovers (2022). <i>How to Properly Set a Table</i>. [online] finedininglovers.com. Available at: https://www.finedininglovers.com/article/table-settings-rules-guide [Accessed 7 Mar. 2023]. IHM Notes. (2013). <i>IHM Notes: Restaurant Equipment</i>. [online] Available at: http://abhishekrrijan.blogspot.com/2013/08/restaurantequipment-operatingequipments.html	

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Times, T.R. (2019). *How To Ensure A Memorable Restaurant Customer Experience For Your Guests*. [online] The Restaurant Times. Available at: <https://www.posist.com/restaurant-times/usa/restaurant-experience-usa.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.

The famous French cuisine Chateaubriand normally consists of a huge, thick piece of beef tenderloin that has been well seasoned, grilled, and roasted. Usually, it is served with a thick sauce and an assortment of vegetables or other side dishes. Here's a guide on how to cook and serve Chateaubriand:

Cooking Style: To prepare Chateaubriand, start by selecting a high-quality cut of beef tenderloin that is large enough to serve your guests. Preheat your oven to 400°F (Mack McCool, 2021). Season the tenderloin with salt, pepper, and any other herbs or spices you prefer. Heat a large skillet over high heat and sear the tenderloin on all sides until browned. Transfer the tenderloin to a baking sheet and roast in the oven until it reaches your desired level of doneness, typically around 15-20 minutes (Ballis, 2022). Once it is cooked, remove it from the oven and let it rest for a few minutes before slicing and serving.

Serving Style: To serve Chateaubriand, slice the tenderloin into thick, even pieces and arrange them on a large platter (The Spruce Eats, 2021). Spoon your chosen sauce over the top, and garnish with fresh herbs or vegetables as desired. Serve alongside your chosen side dishes, such as roasted vegetables, potatoes, or a salad.

Necessary skills: To ensure that your Chateaubriand is cooked and served appropriately, you will need a few key skills. These include:

- Knowledge of beef cuts and how to select the best quality meat
- Understanding of cooking temperatures and how to achieve the desired level of doneness
- Ability to season and sear meat for maximum flavour and texture
- Familiarity with making sauces and garnishing dishes to enhance their presentation

Likely questions: Diners may have a few questions about Chateaubriand, such as:

- What cut of beef is used to make Chateaubriand?
- How is Chateaubriand typically served?
- What kind of sauce pairs well with Chateaubriand?
- Can Chateaubriand be cooked to different levels of doneness?

Information to share: As the cook or server, you can provide additional information to your diners, such as:

- Chateaubriand is typically made with a centre-cut beef tenderloin

- Traditional sauces for Chateaubriand include béarnaise or hollandaise
- Chateaubriand can be cooked to rare, medium-rare, or medium, depending on preference
- This dish is named after the French author and politician, François-René de Chateaubriand, who was known for his love of good food.

Reference list (minimum of 3 please) – please use Harvard referencing system

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].

Mack McCool, O. (2021). *This (Surprisingly Easy) Chateaubriand Is the Most Delicious Way to Impress Somebody*. [online] Kitchn. Available at: <https://www.thekitchn.com/chateaubriand-recipe-23234867> [Accessed 7 Mar. 2023].

The Spruce Eats. (2021). *Cook the Perfect Chateaubriand in 5 Easy Steps*. [online] Available at: <https://www.thespruceeats.com/chateaubriand-recipe-1375530> [Accessed 7 Mar. 2023].