



Prifysgol Cymru

Y Drindod Dewi Sant

University of Wales

Trinity Saint David

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.
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In order to properly prepare and set up a formal table for evening service at an a la carte restaurant for a party of six, there are a number of aspects of preparation, equipment, and tableware that need to be taken into consideration. The following are the things that we may do to guarantee that our six guests have a pleasant and enjoyable dinner experience:

Table Preparation:

- Choose a table that is large enough to seat six people comfortably.
- Cover the table with a clean and ironed tablecloth.
- Place placemats, if desired.
- Set the table with six dinner plates in the centre of each setting.
- Place forks to the left of the plate and knives to the right, with the sharp edge facing the plate.
- Place a teaspoon to the right of the knife.
- Set glasses to the right of the knife, with the water glass closest to the plate and the wine glass to its right (Records and Glennie, 1991).
- Fold napkins and place them to the left of the forks or on top of the plate.

Equipment:

- Ensure that there are enough clean and polished cutlery, plates, glasses, and napkins for each guest (Real Simple, 2019).
- Use a charger plate, if available, to elevate the dinner plate.

Tableware:

- Choose elegant tableware, such as silver or fine china plates and cutlery.
- Use high-quality glassware for water and wine.

Additional items:

- Use a table centrepiece, such as flowers or candles, to add to the ambiance.
- Provide a bread plate and butter knife at each setting.
- Place salt and pepper shakers on the table.
- Provide a menu card for the guests to peruse.

To ensure an appropriate dining experience for your 6 guests, you should also:

- Greet them warmly and escort them to their table.
- Ensure that the table is clean, the silverware is polished, and the glasses are spotless.
- Offer them water and provide a wine list if appropriate.
- Take their order promptly and ensure that it is delivered efficiently.
- Check back on them regularly to ensure that they are satisfied with their food and drinks.
- Clear dishes promptly and offer dessert or coffee (Grace, 2018).
- Provide the check and process the payment promptly.
- Thank them for dining at your restaurant and invite them to return.

In a nutshell, one must exhibit a high level of refinement, elegance, and attention to detail in order to successfully prepare and set up a formal table for an evening meal. Following the measures outlined above will help us provide a great dinner experience for our group of six visitors.

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

Grace (2018). *How to Set a Table in a Restaurant*. [online] Economy Linen and Towel Service. Available at: <http://www.economylinen.com/how-to-set-a-table-in-a-restaurant/> [Accessed 7 Mar. 2023].

Real Simple (2019). *How to Set a Table: Basic, Casual, and Formal Table Settings*. [online] Real Simple. Available at: <https://www.realsimple.com/holidays-entertaining/entertaining/how-to-set-a-table> [Accessed 7 Mar. 2023].

Records, H.A. and Glennie, M.F. (1991). Service Management and Quality Assurance... *Cornell Hotel and Restaurant Administration Quarterly*, 32(1), pp.26–35.
doi:<https://doi.org/10.1177/001088049103200111>.

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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Chateaubriand is a classic French dish that consists of a large, tender cut of beef filet that is usually served for two people. The cut is typically taken from the thickest part of the beef tenderloin, which is then grilled or roasted and served with a sauce.

Cooking style:

The Chateaubriand is typically cooked using a dry-heat method such as grilling or roasting. The steak is seasoned with salt and pepper and then cooked to the desired temperature. It is then rested for a few minutes before being sliced and served (The Spruce Eats, 2021).

Serving style:

The Chateaubriand is typically served on a platter or a wooden board and sliced into portions at the table by the waiter or the chef (Kehlet, 2021). It is usually accompanied by a sauce such as béarnaise or bordelaise, roasted vegetables, and potatoes.

Skills required:

- To ensure that the Chateaubriand is served appropriately, the waiter or the chef should have the following skills:
- Knowledge of cooking temperatures and techniques to ensure that the steak is cooked to perfection
- Knowledge of sauces and their preparation to ensure that the accompanying sauce is made

correctly

- Good knife skills to be able to slice the steak into equal portions
- Good communication skills to be able to explain the dish and answer any questions the diners may have (Mack McCool, 2021)

Likely questions from diners:

- What cut of meat is used for the Chateaubriand?
- How is the steak cooked?
- What type of sauce is served with the steak?
- What sides are served with the dish?
- Can the dish be cooked to a specific temperature?

Information to share:

- The Chateaubriand is a classic French dish made with a large, tender cut of beef filet.
- The steak is typically cooked using a dry-heat method and served with a sauce (Mack McCool, 2021).
- The dish is usually served with roasted vegetables and potatoes.
- The dish can be cooked to a specific temperature upon request.

Overall, serving a Chateaubriand for two requires knowledge of cooking temperatures, sauce preparation, knife skills, and good communication skills. The waiter or the chef should be able to answer any questions that the diners may have and provide them with a memorable dining experience.

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

Kehlet, L. (2021). *What vegetables to serve with chateaubriand steak?* [online] AlmostNordic. Available at: <https://almostnordic.com/what-vegetables-to-serve-with-chateaubriand-steak/> [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].