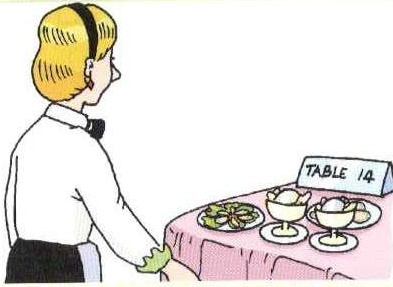
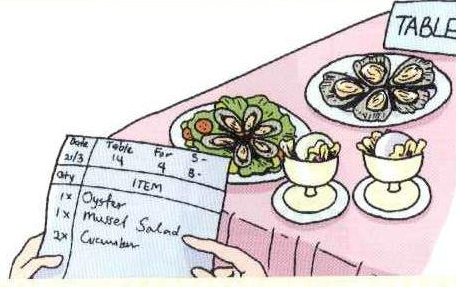


Serving the First Course / Refilling Wine Glasses



Mary saw that the first courses for table 14 were ready.



She checked the dishes against her food order to make sure they were correct.



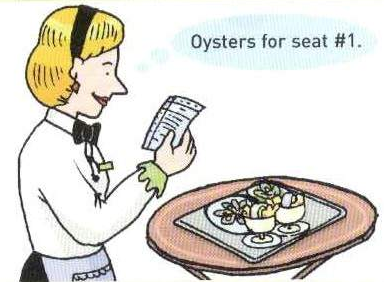
She then put the plates on a tray...



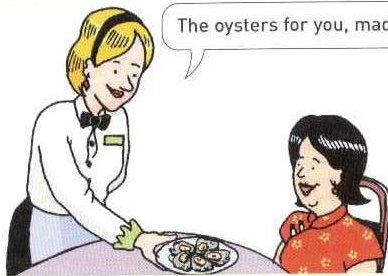
...and carried the tray to the table using the shoulder carry position.



She set the tray down on a tray-stand near table 14...



...and double-checked the food order, before serving the first guest.



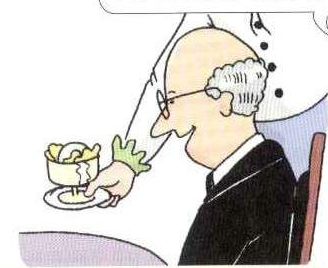
The oysters for you, madam.

Mary announced the meal as she put it down in front of the guest.



The mussel salad, madam.

Next, she served the other ladies at the table.



Your cucumber mousse, sir.

The host was served last, after all the other guests had been served.

Carrying a Tray in the Shoulder Carry Position

Fig. 1 Pull the tray so that it projects 15 cm from the edge of the table or tray-stand.



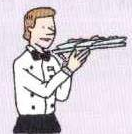
Fig. 2 Slide your left hand under the tray so that your palm is under the heaviest part of the tray.



Fig. 3 Bend your knees and lift the tray off the table.



Fig. 4 Carry the tray at shoulder height. Keep the tray steady with your right hand.





Mary noticed that some wine glasses were only a quarter full...



...so she picked up the bottle of wine from the stand...



...and topped up a glass.



Another guest indicated that she did not want more wine.



The wine bottle was almost empty...

Would you care for another bottle, sir?



...so Mary asked the host if he wanted another bottle.

No, thank you.



She put the bottle back into the wine bucket.

When to Start Serving

Make sure *all* the dishes for the course are ready before you start serving.

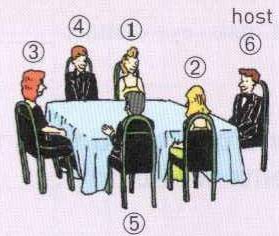
Without host, serve:

first – all the ladies, in a clockwise direction.
Then serve the gentlemen.

Order of Service

With host, [male or female], serve:

first – lady or gentleman to the right of host
second – other ladies
third – gentlemen
last – host



With host

Key Vocabulary

VERBS

announce
bend
care for
[something]
double check
indicate
make sure
notice
pick up
project
refill
set down
slide
top up

NOUNS

bucket
edge
female
first course
host
knees
male
palm
position
shoulder

OTHERS

almost
empty
heaviest
ready
steady

For Special Attention

- The *first course* of a meal is sometimes called a *starter*, an *appetizer* or an *entrée*.
NB: In American-style restaurants the *main* course is often called the *Entrée*.
- *shoulder carry position* = food trays are usually carried in this position. Beverage trays are carried at waist level.
- *host/hostess* = the person [male or female] who invites others to a meal or function
- *indicate* = to let someone know something by a sign. Guests often indicate they do not want more wine by covering the glass with their hand.
- *announce* = to say out loud
- *double check* = check a second time
- *top up* = fill a glass or container that is not completely empty



UNIT 7 Exercises

1. Choose a preposition from the box to complete the verbs below each picture. Some prepositions are used more than once.

[This exercise includes verbs from previous units.]



up of down out away with from



(a) set up the stand



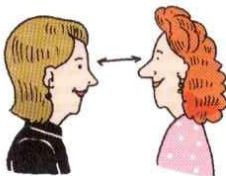
(b) put _____ the tray



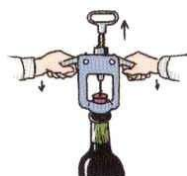
(c) run _____ oysters



(d) take _____ the ashtray



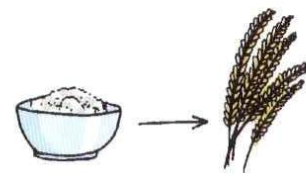
(e) make eye-contact _____



(f) pull _____ the cork



(g) top _____ the glass



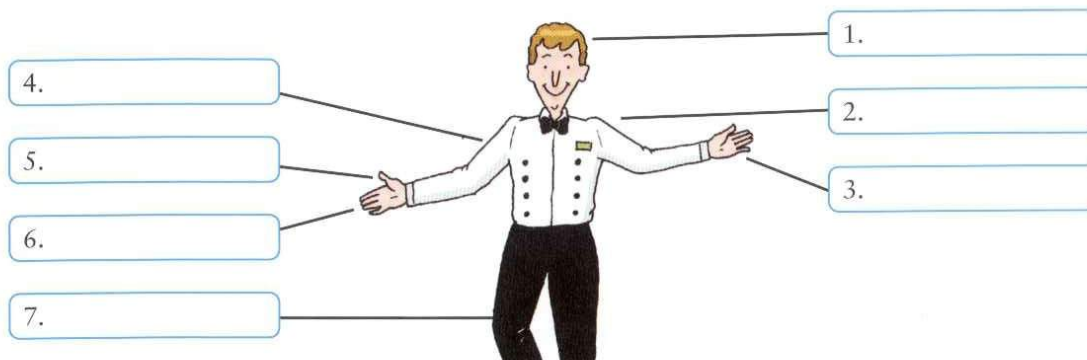
(h) made _____ wheat

2. Find one word from the Key Vocabulary list that can replace each underlined phrase in the sentences below.

e.g. At a restaurant people usually order a light dish to begin with and then the main course. starter

- The person who invited the others, ordered two bottles of red wine. _____
- The waitress looked a second time at her food order to make sure it was correct. _____
- She called out the name of the meal as she served it to the guest. _____
- The guest covered her glass to show that she did not want more wine. _____
- She poured some wine into the half-empty glasses on the table. _____

3. Name these parts of the body.



4. The trainer is telling a waiter how to carry a tray at shoulder height. Put his instructions into the correct order.

(a) Bend your knees.

(b) Pull the tray out about 15 cm from the edge of the table.

(c) Lift the tray to shoulder height.

(d) Keep the tray steady with your right hand.

(e) Slide your left hand under the tray.

The correct order is: 1. _____ 2. _____ 3. _____ 4. _____ 5. _____

5. REVISION WORD PUZZLE. This puzzle contains words from Units 1–7. Solve the puzzle with the help of the clues below.

- 1. The paper that is stuck on a wine bottle.
- 2. You put this under a glass to protect the table.
- 3. This person mixes drinks.
- 4. Any item of food used to prepare a dish.
- 5. You remove this when you open a wine bottle.
- 6. You suggest something tasty on the menu.
- 7. You use this to eat with.
- 8. This is also called a booking.
- 9. A general word for hot or cold drinks.
- 10. Another word for starter
[in USA, the main course].
- 11. An alcoholic drink before dinner.
- 12. You stir your drink with this.

1.														
2.														
3.														
4.														
5.														
6.														
7.														
8.														
9.														
10.														
11.														
12.														

6. Discuss these questions with your trainer or partner.

- 1. Why does the waiter double-check the food order before serving the guests?
- 2. Mary asks the host if he'd like another bottle of wine. Why?
- 3. Why is it better to wait until all the dishes for the course are ready before you start serving the guests.