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Program Support Notes

Senior Secondary - Tafe

28mins

Catering Skills Setting the Scene

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Suitable for:

Hospitality

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Catering Skills - Setting the Scene

For Teachers:

Brief Summary

The Hospitality industry, including the restaurant sector, is an important industry in Australia that is continuing to grow and employ many people in a variety of ways. The increase in this industry can be mainly attributed to the changes in our society, where a large proportion of people often choose to eat out of the home and the average person's level of food preparation skills is decreasing. These changes have therefore led to a rise in the number of catering opportunities and catering organisations.

This program is an extension to the VEA production "*Catering for an Event*" and forms the first part of a double series concentrating on the main practical skills needed to cater for an event or run a restaurant. Generally the skills needed to successfully cater for an event are taught through on the job training and/or practical training sessions once employed in the industry. Therefore this production is an invaluable resource for those wishing to enter the catering industry or refresh their skills and can consolidate knowledge gained from on the job training. The program displays a commercial perspective of catering, with excellent visual representations of what it is like to be behind the scenes. Practical insights are given into how to effectively prepare for an event with some inside tips on best practices from a professional standpoint.

The program covers key skills to be developed when catering for events and running a restaurant. The information given is in a practical step by step form and is based on interviews from food experts and visual demonstrations of these skills. The key topics covered during this program include:

Planning the menu- Balance of dishes, food combinations, dietary issues, etc

Costing dishes- Factors to be considered when costing a menu

Plating meals- Portion sizes, factors to be considered, etc

Table setting- The components, how to set a cover, various crockery and cutlery used, etc

Serviette folding- Practical demonstration of various types

Plate service- Types of service, carrying numerous plates, serving and removing plates, etc

Further areas to consider:

The topics outlined in this production come together to give an insightful and in-depth look at preparing for an event or restaurant. Each key topic covered in the program can be looked at and discussed in more detail with practice of the various skills demonstrated. The program can be used as a starting point from which to progress into more detail and can be used to give real life context to many learning activities related to the key skills in catering for functions. Depending on what other teaching resources are being used, the program may require more than one screening, especially if the activities before and while viewing (see below) are undertaken. The content of the program is practically based and by using case studies or mock client briefs in conjunction with viewing, students will be empowered to cater for their own events.

Useful Websites

www.foodsafety.vic.gov.au

www.vhetta.com.au

For Students:

Before Viewing the Program

- Design a set menu for a function or restaurant
- Choose an evening meal to be served at a function or restaurant and answer the following parts:
 - Decide on the number of courses and type of foods
 - Design 2 versions of the meal
 - How have you allowed for dietary concerns that may arise?
 - Cost one of the dishes to serve 4, 10 or 50 people.
 - Design and sketch how you would set the table for this meal, including all cutlery, crockery, glassware and serviette

Have a go at these skills:

- Replacing a table cloth without showing the table underneath
- Setting a table for a three course meal including all cutlery, crockery and glassware
- Folding a serviette into a 'fan' or 'sail' to be placed on the table

Questions While Viewing the Program

Planning the menu

1. What is the key to planning a good menu?

2. What balance is needed with dishes?

3. How many businesses last past 2 yrs?

4. What fraction of the total dish cost should be from food?

Planning the menu – Pricing food

5. What factors are needed to cost a dish?

6. Why would a waste factor need to be included?

7. What are menu prices made up of?

Planning the menu – Food combinations

8. What can influence people's tastes and therefore the menu?

Catering Skills - Setting the Scene

9. List 3 special dietary needs that would need to be catered for.

Planning the menu – *Plating the menu*

10. What is the best way to handle food?

11. Whose responsibility should it be to clean the plate before service?

12. Why should there be no food placed on the rim of the plate?

13. Why should portion sizes be the same?

Table setting – *The components*

14. What is a place setting called?

15. When would a table cloth be replaced?

16. What is the difference between main course and entrée cutlery?

Table setting – *Basic cover*

17. How far in is cutlery placed?

18. What side of the setting is the side plate?

Catering Skills - Setting the Scene

19. Where is the butter knife placed?

Serviette folding

20. Why are serviettes folded in creative ways?

21. List the types of food establishments that would use the 'sail fold' and the 'fleur de lis' fold.

Plate service

22. What is plate service?

23. What side is it served and removed from?

24. What is silver service?

25. Explain how food is served in silver service.

Carrying plates

26. Why is it important to carry more than one plate at a time?

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27. Explain how to carry 3 plates in one hand.

28. How do you set an anchor plate and why is it important?

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After Viewing the Program

Review the set menu for a function or restaurant designed before viewing the program according to:

- Would you change the types of foods chosen or foods allocated for dietary issues?
- What changes would you make to the costing of the dessert?
- What changes would you make to the table setting?

Review your first attempt at:

- Replacing a table cloth without showing the table underneath
- Setting a table for a three course meal including all cutlery, crockery and glassware
- Folding a serviette into a 'fan' or 'sail' to be placed on the table

Practice these skills

- Carrying three plates with one hand (be careful not to drop them)
- Serving food in the silver service style, both flat and round foods
- Folding the serviettes shown in the production

Other Relevant Programs available from VEA

Catering Skills: Behind the Scenes

Catering for an Event

Hospitality: A Question of Attitude

Have a Nice Day: Working with Colleagues and Customers in Hospitality and Tourism

If Only I'd...Health, Safety and Security Procedures in the Hospitality and Tourism Industries

Going Places: Careers in Food Technology and Home Economics

Knowing when to say No: Responsible Service of Alcohol

Please visit our website for many more relevant programs www.vea.com.au

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