INVESTICE DO ROZVOJE VZDĚLÁVÁNÍ

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| Anotace, metodický pokyn: | Popis banketní obsluhy jednotlivých chodů. Formou kvízu je probrané učivo procvičeno.<br>Str. 2: přehled použité slovní zásoby.<br>Str. 3 - 8: popis servisu jednotlivých chodů banketu.<br>Str. 9: kvíz o 5 otázkách, který učivo shrnuje. | | |
| Odkazy a citace: | Použité obrázky z galerie aplikace SMART Notebook.<br>Použité fotografie pocházejí z fotogalerie SŠSS. | | |

**Přehled použité slovní zásoby**

| | | |
|---|---|---|
| cold starter | - | studený předkrm |
| soup | - | polévka |
| main course | - | hlavní chod |
| dessert | - | moučník |
| pastry | - | pečivo |
| heated | - | nahřátý |
| garnish | - | obloha |
| side dish | - | příloha |
| sauce | - | omáčka |
| gravy | | šťáva, výpek |

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| | | |
|---|---|---|
| tableware | - | inventář |
| common platter | - | společná mísa |
| cuttlery | - | příbor |
| dessert plate | - | dezertní talíř |
| side plate | - | pečivový talíř |
| dinner plate | - | masový talíř |
| club plate | - | klubový talíř |
| terrine | - | terina |
| napkin | - | ubrousek |
| ladle | - | naběračka |
| jug | - | džbán |

# BANQUETING SERVICE

## Cold starter **service**

We transfer the cold starter
from a common platter on a laid dessert plate.

We transfer from the left-hand side of the guest.

To transfer the dish, we use a special cuttlery.

## Soup service

If necessary, we add pastry before the following course.

We serve the soup from a terrine which is placed on a dinner plate with a napkin.

We pour the soup from the left-hand side of the guest. We must be careful not to touch the plate with a ladle.

We cannot put the terrine on a table.

## Main course service

Before we serve the main course we have to lay heated dinner plates.

The first waiter transfers meat and garnish, the second waiter transfers side dish, the third waiter transfers sauce or gravy.

The guests must not be served from both sides at the same time.

## Drink service

We serve water from jugs to laid glasses during the whole banquet. We pour the water from the right-hand side of the guest.

We pour the drinks before each course.

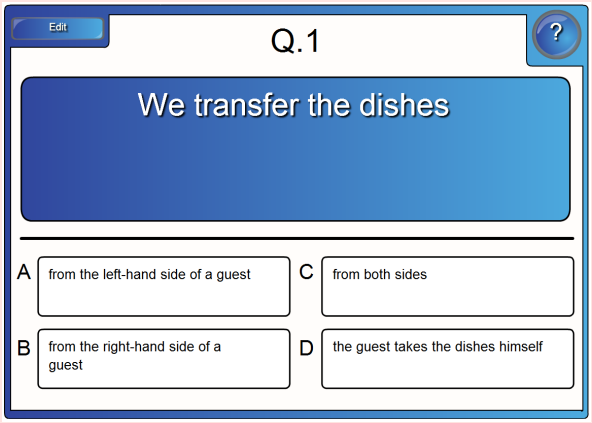
## Remember!

We have to lay a specific plate before each course.

When serving a hot dish, the plate has to be heated.

We clear the tableware when all guests are finished.

We clear the side plate before the dessert is served.

We clear the club plate after the dessert, i. e. before we serve coffee.

Answer following questions: