



## Professional Table Service

By Sylvia Meyer; Edy Schmid; Christel Spühler

John Wiley & Sons, 1990. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: The Service Profession. Equipment and Materials. Preparatory Work in the Waiters' Pantry and Dining Room. The Bar. Service Organization. The Menu. Mise en Place. Service Rules, Service Techniques, Service Styles. Breakfast. Banquets and Functions. Our Guests. Sales Techniques. Cost Control. Methods of Payment. Working at the Guest Table. The Study of Beverages. The Art of Cooking. Wine Lexicon. Glossary of Culinary Terms. Glossary of Service Terms. Index.

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