

## Advantages and Disadvantages of Gueridon Service

### Objectives :-

1. To be get familiar with all the general guidelines of the service.
2. To understand the safety points to remember
3. To understand and remember the equipment's with their shapes and sizes.
4. To understand the use and purpose and basics of the equipment's.

## Advantages:

- Creates atmosphere and sophistication. Helps enhance/maintain the image of the restaurants as such service style is associated with upmarket high end f&b establishments.
- Seen service: provokes demand, impulse buying and stimulates imitation.
- Heat and freshness of food retained. Food is served at appropriate temperature and without delay.
- Visual attraction of flames provides entertainment and spectacle and being a performance in front of the guest itself is a form of entertainment.
- Safer than silver service, as waiters are working with both hands. Service spoon and forks which are the most common flatware used at the gueridon are held one in each hand.
- Flatters a guest by focusing attention on his table.
- Intrigues guests at other tables.
- Involve the guest in the experience.

- Pleases staff: enhances job satisfaction and pride in job, improves gratuities, stimulates inventiveness and creativity.
- Profitable when looked at from the point of view that it encourages high check averages.
- Aroma attraction of food cooking, sugar caramelization, liqueur being flambéed etc.

## **Disadvantages:**

- Relatively time consuming service compared to other forms of service this increases the average time that a guest spends in the outlet which in turn results in lower seat turnover rates. Gueridon service may slow service at other tables.
- Needs highly trained and skilled staff the cost of which when factored into the pricing issue results in high prices of gueridon menu items.
- Extravagant use of staff / labor. A high staff to guest ratio prevails in gueridon service restaurants.

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- Extravagant use of space.
- Capital investment is higher due to acquisition cost of specialized equipment.
- Fumes and smells (not all cooking smells are desirable as may be sautéed garlic)
- Waiting staff rarely cook as well as kitchen personnel.
- Nuisance to guests at other tables.
- The scope and variety of food that can be prepared and served from the gueridon is limited as all menu items are not adaptable for gueridon service.
- Commodity control and accurate costing more difficult. Higher food costs may result from wastage.
- Hazards: accidents through gueridon obstructing aisles, fire risks, spillage.
- Increases the ambient temperature within the restaurant and places higher load on the air-conditioning system.
- Not suitable for diners who prefer privacy and discrete service to personalization.

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## References :-

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2. **Food and Beverage Service-** A Training Manual by [Sudhir Andrews](#).
3. **Food and Beverage Service-** 9th edition by [Dennis Lilicrap](#).
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**Thank  
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