

Buffet Layouts

Objectives :-

1. To be get familiar with buffet layouts
2. To understand the tips of buffet layouts
3. To understand and remember the names and recognize the layouts with their shapes and sizes.
4. To understand the use and purpose of layouts.

Buffet Table Layout Start with plates, followed by side dishes, main dish, vegetables, salads, breads, and relishes. The utensils are placed at the end of the buffet. Table decorations are placed above and in center of buffet arrangement.

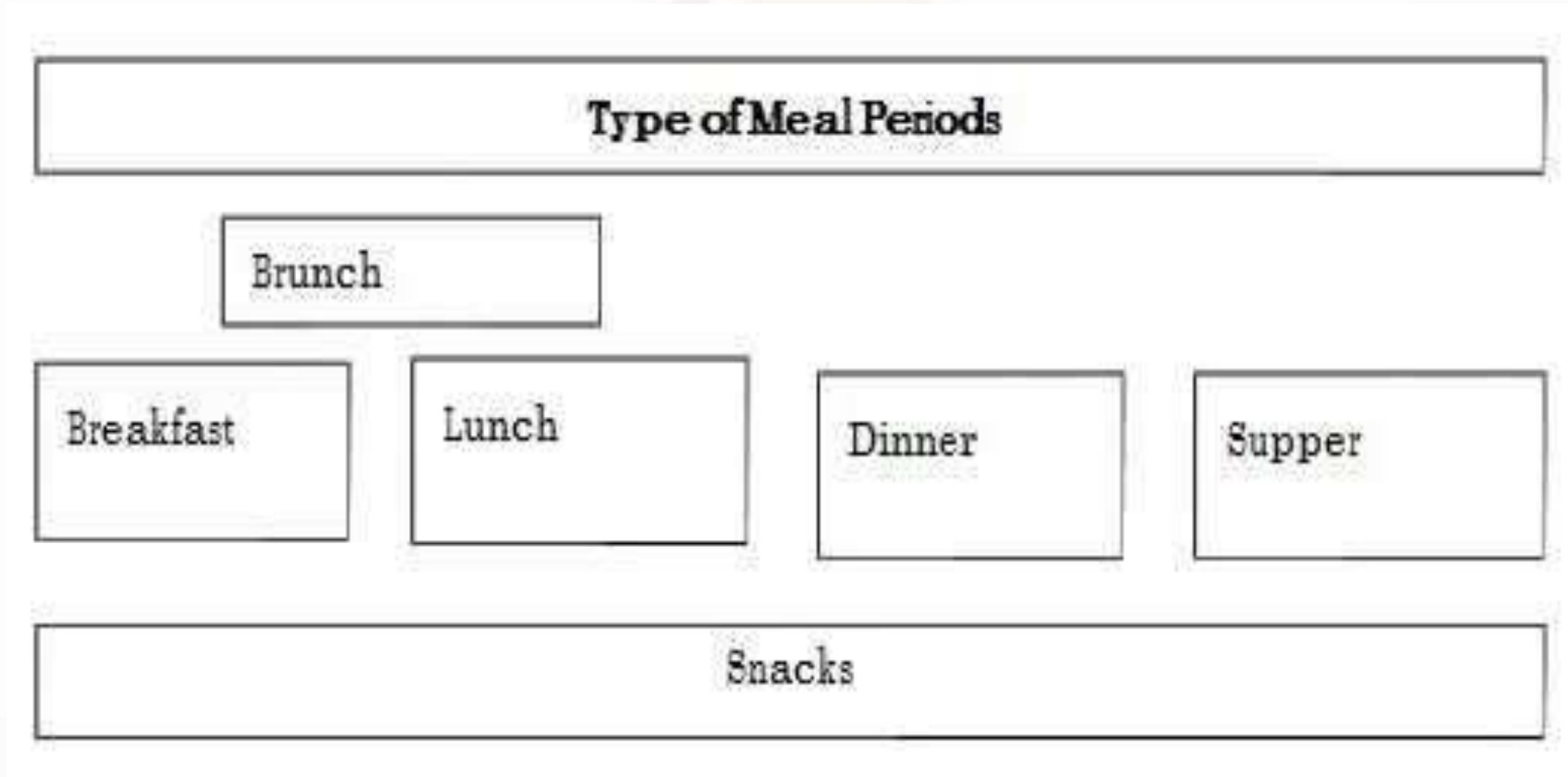
Tips for Setting a Buffet Table:

1. Vary the height. Just as you would vary heights with centerpieces, you should do the same with a buffet.
2. Have a clear beginning.
3. Identify dishes.
4. Give some support.
5. Save utensils for last.
6. Position strategically.
7. Use strategic layouts.
8. Create an Instagram-worthy table backdrop

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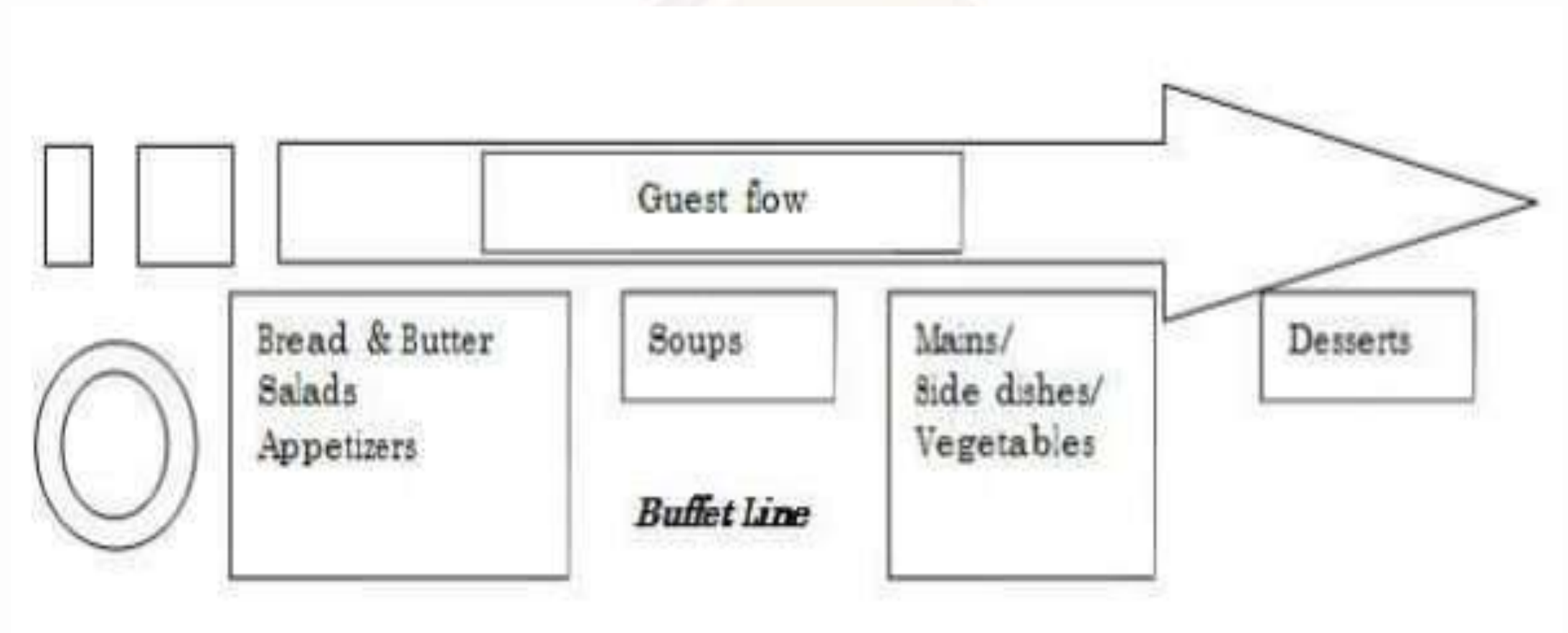
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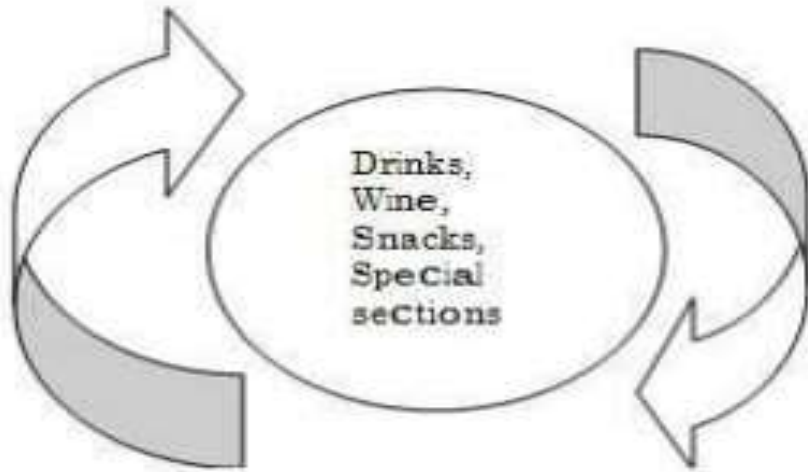
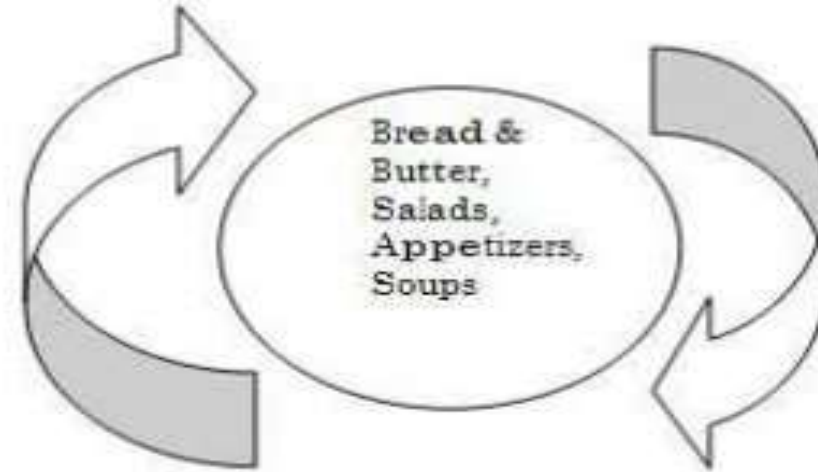
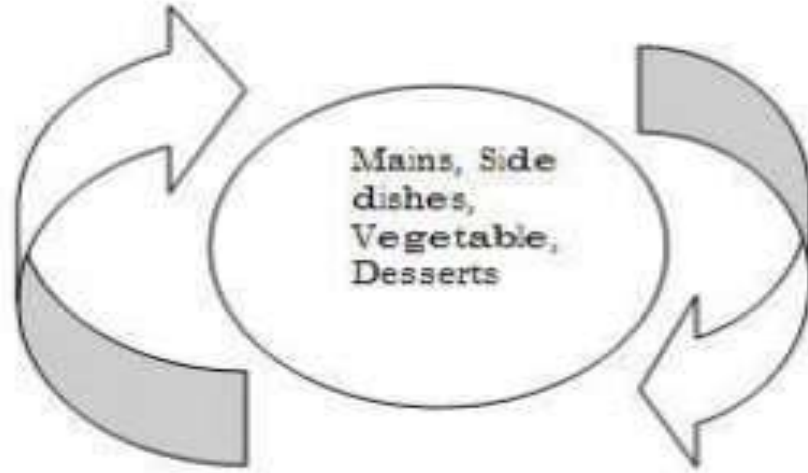


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Free Flow

References :-

1. **Food and Beverage Service-** 2nd Edition in Oxford Higher Education by [R. Singaravelavan](#).
2. **Food and Beverage Service-** A Training Manual by [Sudhir Andrews](#).
3. **Food and Beverage Service-** 9th edition by [Dennis Lilicrap](#).
4. www.ihmnotessite.net
5. www.slideshare.net

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**Thank
You**

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