

Buffet Arrangements Planning

Objectives :-

1. To be get familiar with all the planning required for buffet arrangement's.
2. To understand the organizing a buffet as per plan.
3. To understand and remember all the points to be considered before buffet arrangements
4. To understand the service of buffet.

School of Hospitality

Course Code : BSCH3002

Course Name: Food and Beverage Service Management

In culinary terminology a buffet is a large tier stand on which various dishes of fish, poultry, meat, cold sweets, vegetarian items, crisps, & non crisps are arranged in a decorative manner. It is a most agreeable and practical way of serving guests because it is so versatile and can be adopted in many ways. A buffet can be used at many kinds of formal, informal entertainment, reception, weddings, birthdays, dances, & hosts of similar occasions. A buffet can be successively used when it is necessary to provide a substantial meal in an informal atmosphere for a larger number of guests. In fact buffet is used as a show piece of establishments. Every buffet must be arranged so that guests are served easily and quickly. The approximate number of large and small plates, cutlery, glasses and napkins must be provided at the convenient points and the buffet can be set out so that the guests can help themselves. If the hotels want to have the sustained business it is necessary that the food and drinks be attractive and interestingly different.

Name of the Faculty: Rohit Jaswal

Program Name: Bsc. HM/ BHM

from the routine. Setting up a buffet demands a creative touch. The one in charge of this operation will do well to keep in mind the old saying "the eye is first to feast." Buffet calls for tasteful arrangements, display, and decoration of food items.

There are few points to be observed in planning and organising a buffet:-

Relationship of food among various drinks:

In arranging cold buffet the same rule must be followed as for food service in hot cuisine. If the guest is urged to step up on the right side of buffet to follow the line to the left, the food items must be placed from left to right in order of regular meal. Small hors-d'oeuvre items, soup, fish, meat, entree, salads, vegetables, sweets, desserts. It's better to have main dishes placed on higher levels with garnishes and salads & salad dressings in front at lower levels.

Selection and Placement:

A good selection of food items for a regular buffet should include those enlisted on a complete menu. Classical menu is divided into several groups and the guests make selection with or without regard of grouping. One should however keep in mind catering for pleasure as well as nutritive value, for careful selection in combining foods for a complete meal.

Presentation to Best Advantage:

An artist would never present a painting without a suitable frame, likewise food must be presented in a correct platter or dish. Most silver platters are made with border design. This border must never be covered since it is meant to enhance the contents of the platter. With the ample supply of platters half of the battle is won. For a large fish a fish platter, long and narrow is ideal. For medium size buffet pieces use round or oval shapes. For heavy pieces square or oblong with handles are used. Salads should be

No platters, bowls or service utensils should protrude over the edge of the table. Every platter should have an eye catching decoration and the food should be arranged in proper order and in colourful contrast to each other. Display the food so that the guests may easily help themselves. Food is never attractive in a container that is nearly empty. It is the duty of cook in charge to have the food replaced when necessary and to ensure it's appetising issuance.

On every buffet table there are food items costing more than others and these are usually used up first. This poses quite a problem, but a buffet should be planned that substitution are not made throughout the entire meal. If some dishes are to be replaced, they should be replaced by similar types.

Additional Decoration And Edible Pieces:

When there is daily buffet setup, economy must be considered. It is possible to display a few items that are not edible, though they have the appearance of edible foods. Also they will not have the faults of untrue colouring or bad odour. These dummy items if carefully

repeatedly. Never decorate a raw fish with cooked food items, since it violates the fundamental rule of culinary art. Cleanliness is the essence of buffet display, very fine decorative effects may be achieved with folded linen napkins.

Centre piece:

If a buffet is small a single outstanding platter be used as a main point of attraction. In laying buffet, situation may demand building of scaffold to support the heavy centrepiece, that will stand out from all other foods in a buffet. For a classical buffet an ice carving or floral decoration is proper.

Layout And Carpenter Work:

Layout of buffet depends upon many things. Architecturally every dining space is different. The difference calls for a study of space in order to locate the buffet properly. The table should be as near as possible to the kitchen for convenience of replenishment.

The various layouts are:

I shaped, Broken I ,L shaped ,U shaped and V shaped.

The size of the length of the buffet table depends upon whether all the guests eat the same time or whether dining period stretches over few hours. In case of small table length owing to limitation of dining area fast replenishment is the answer. For a frequent buffet service, additional carpentry work may be required, which includes construction of permanent platform & a carving drip banks, centrepiece holder or stand. And for kitchen installation of chillers, refrigerators, slicers, blade knives, different cutters and carving knives.

Plan your Buffet Preparatory:

Work a day in advance for convenience. Make some drawing & select the best plan. Decor should be fitting the occasion, therefore work must be planned. Organise and coordinate the activities before taking a decision and fixing the price. Buffet control should be enforced during and after the function in order to find out whether the party

cost has been realised.

Buffet controls mainly depends upon food cost control which include:

1. Correct selection of Raw Materials
2. Optimum utilisation of overheads & labour.
3. Standardisation of portions and portion control.

Total food cost control & stock taking of left overs should be accounted for. The cost of materials should be compared with the sale, excluding the leftovers in order to find out gross profit and the difference will give the gross profit percentage.

Service at Buffet:

During the buffet service some of the staff must be positioned behind the buffet for service and replenishment of food and beverage. Others should circulate the room with the food and also clear away the dirties as they accumulate. As the dishes on the buffet become depleted, they should be replenished or cleared away so that buffet looks neat

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

GALGOTIAS
UNIVERSITY

School of Hospitality

Course Code : BSCH3002

Course Name: Food and Beverage Service Management



**Thank
You**

Name of the Faculty: Rohit Jaswal

Program Name: Bsc. HM/ BHM