

Buffet and it's types

Objectives :-

1. To be get familiar with a term Buffet.
2. To understand the names & types of all buffet.
3. To understand and remember the names and recognize the types.
4. To understand the use and purpose all types of buffet.

INTRODUCTION:

Buffet: 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 short window and the eye the 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 are attractive and interestingly different 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.

Banquet: The word comes from the French word BAUNC meaning Bench. Literal meaning being sumptuous repast, while an Indian connotation can be Dawat,

Bhoj or Wazwan. A general meaning is a meal arranged for group of people to mark occasion.

TYPES OF BUFFET:

Full buffet or sit down buffet:

For this type of buffet chairs and tables are essential, which are laid up with covers. The food displayed on the buffet table gives the chef the chance to demonstrate his skills. The buffet table has to be clothed up to the ground and should be decorated simply but elegantly with either flower arrangements, isosceles, butter or margarine carving. Service for the full buffet comprises of silver service for soup, sweet and coffee with only the main course being self serviced.

Fork or Stand up buffet:

This is less formal buffet at which the meal is eaten standing with the plate in one hand and

fork in the other. It is ideally suited for places with limited space. Few tables and chairs are provided with adequate water stations and an occasional table for dirties. Dinner plates are placed along with the forks on the buffet itself. The range of food is limited here compared to a full buffet as the food items like bigger joints of roast etc that has to be sliced or cut are eliminated, while curries, stews, casseroles are ideal.

Finger buffet: The finger buffet is a reception buffet at which bite sized foods are presented. Foods in this category are designed to be easily handled with fork & consumed while standing. Cold Canapés, single piece desserts, cubed & sliced cheeses, finger sandwiches, cold crudités Fun foods & standard finger buffet items, also soups in cups, juices. Finger bowls/ paper Serviettes, at several stations at strategic points are needed.

Carrousel:

It was introduced for the first time in Britain in 1982. It comprises of a large rotating arrangement of shelf approximately 2 m in diameter with food and drinks arranged. The customer remains stationery as the carrousel revolves ones every minute to enable them to select items. Only half of the carrousel is in service, so that the items are removed from the other half. The shelves can be replenished in the running area behind the unit. The cutlery, napkins and beverages are generally separately available in order to avoid congestion at the unit. It requires less space and serves 8 to 10 people per minute. operator should be well trained to reach quickly and efficiently to maintain a steady flow rate of guests.

Salad Bars:

It is a self service set, in which each guest is given the opportunity to make his/her own salad from an attractive array of fresh vegetables and salad fruits that has been cleaned and sliced or

quartered into bowls. Salad plates are available at one end of the salad bar. The guest prepares his own tossed green salad and help himself to a variety of prepared salad accompaniments and dressings. More elaborate salad bar provides cheese and different kinds of breads.

Oysters Bar:

It is a buffet featuring oysters on half shell, along with various sea food sauces and mustard that compliment oysters. Sometimes boiled shrimps and other seafood appetizers are included.

Dessert Table:

A tantalising display of tarts ,cakes, cream eclairs, fresh fruits, soft cheese are displayed in a buffet fashion. Dessert plates and forks are at hand on the dessert table. The displayed desserts are brought to the guest table on a tray or on a dessert cart at the end of the meal. Usually desserts are presented and guests can help themselves.

Small Gas Board or Smorgasbord:

Buffet featuring large section of food with many Scandinavian (Denmark, Norway, Sweden, Iceland) selection such as cheese and herring. In many places it is a set price self service buffet of any kind of food. Usually guests can come back to smorgasbord and refill their plates as often as they desire.

Display buffet:

A display buffet presents a particular item / group of items in the dining area / front lobby of a restaurant. They are set up in large restaurants in the centre of the room, to catch the customers eye. They are used to promote a particular item e.g a house dessert / wine etc. The operator may also use a display buffet to sell items, not included in the price of the Buffet, such as special drinks, wines, appetizers. They must be properly maintained, otherwise they could have the opposite effect. Display buffets can be edible buffets, e.g house desserts, house wines, cheese or

non edible buffets e.g ice carving, vegetable carving, fruit carving etc.

Breakfast buffet:

This buffet as name suggests is set-up for breakfast service. Today hotels, resorts to this .For speedy service of large numbers of guests, groups & airline bookings that become difficult to handle, at the same time. The hot beverages could be acquired from the waiter or buffet table. The buffet includes a wide selection of bread rolls, butter, jam, cold meat, Fish, hot grilled items, fresh & stewed fruits, juices & hot breakfast cereals. This type of Buffet is useful in staff economy & speedy service.

Brunch buffet:

The brunch buffet is made up of standard breakfast & lunch foods. A brunch buffet offers a full line of hot & cold foods. The guests usually begin with the breakfast & then return for the lunch

items. Brunch foods usually include an egg dish, breakfast meals, fruits, breads, Pastries, carved meats, hot & cold vegetables & a selection of desserts. Also made to order Omelettes, waffles or carved meat on request.

Danish buffet:

Common cuisines of Scandinavians/ smorgasbord/ sandwich tables. This varies from a few Sandwiches to variety of servings, smoked eels, vegetables (colourful) & cheese in many varieties.

Cold buffet:

Chef Garde Manger is responsible for cold buffet. Dishes should be well arranged & will include eggs, fish, meat, poultry, game etc. Glazed items on decorative bases, sculptures etc, are the highlighters.

Seasonal buffet:

Spring, Christmas, harvest or just the presentation of seasonal foods, where the colours, leaves, foods at that particular time of the year are prominently displayed on the buffet. The hotelier can also offer foods that are plentiful, readily available & reasonable, at that time of the year & several varieties of dishes can be prepared with them to suit the various palates.

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**Thank
You**

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