

## Types of Buffet

### Objectives :-

1. To be get familiar with all types of buffets.
2. To understand the names & categories all of them.
3. To understand and remember the decoration steps for the buffet presentations.
4. To understand the planning and service at buffet.

GALGOTIAS  
UNIVERSITY

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's 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 buff 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 a 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.

There are few points to be observed in planning and organizing 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 presented in dishes that will not be effected by the dressing. 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 coloring or bad odour. These dummy items if carefully handled could be used 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.

## **Center 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 centerpiece, 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, centerpiece 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 befitting the occasion, therefore work must be planned. Organize 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 has achieved profits & whether

minimal food cost has been realized. Buffet controls mainly depends upon food cost control which include:

- 1: Correct selection of Raw Materials
- 2 :Optimum utilization of overheads & labor.
- 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 and tidy at all times.

## **TYPES OF BUFFET:**

### **1. Display buffet:**

These are set up in large restaurants either in the center or at the entrance in big glass cabinets or counters to catch the customers eye. It includes an arrangement of flowers, fruits, fresh vegetables in season or an assortment of wines and cheese as part of display. The sole purpose of display buffet is to show the customers the items restaurant has to offer and thus help him to make the choice.

## **2: Breakfast buffet:**

These are offered by hotels handling group bookings and airline crews for the reason of staff economy and speedy service. There is a wide selection of food laid out on the buffet. The beverages may be acquired from buffet table or from the waiter. The buffet normally includes a wide selection of breakfast rolls cold meats, fish, pancakes, samosas, cereals and other breakfast items.

## **3: 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, 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.

## **4. 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.

## **5. Finger buffet:**

This is the least formal type of buffet where food is eaten with fingers. It is a snack meal served at a time when the guest does not anticipate a substantial amount of food. Food offered should be bite size eg canapes, sandwiches, drumsticks etc. Plenty of napkins and finger bowls are

essential. A few chairs and tables are required for the elderly guests.

## **6. 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.

## 7. 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.

## 8. 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.

## 9. Dessert Table:

A tantalizing 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.

## PLANNING A BUFFET:

Workout the menu and buffet theme according to the price, number of people and type of occasion. List all the items to be served. The particular dish or platter to be used.

Set up the schedule for food preparation and assessing the right no. Of people.

Make a service layout and nail it on the wall so that staff will know how to set up and determine how many service lines will be necessary to handle the group.

Do not over decorate the platters and table. Do not mix in edible garnish with food.

During the service make sure that empty dishes are removed from the buffet table and place new ones. Keep extra napkins on hand to cover up soiled buffet cloth during the service.

After removing the food from the buffet table if the party is still in progress, cover the soiled cloth with a clean one.



## 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](http://www.ihmnotessite.net)
5. [www.slideshare.net](http://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