

FINE DINING SERVICE TIPS

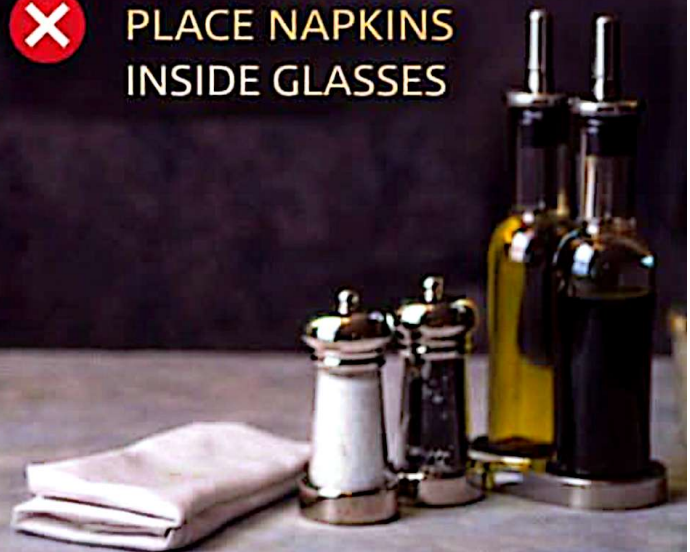
(DAILY STANDARD REVIEW)

DO

- ✓ USE POLISHED CUTLERY & GLASSWARE
- ✓ ENSURE LINEN IS FRESH & PRESSED
- ✓ SPOTLESS PRESENTATION IS A MUST
- ✓ ATTEND TO GUESTS PROMPTLY & COURTEOUSLY
- ✓ ANTICIPATE NEEDS & OFFER ASSISTANCE

DON'T

- ✗ SET DIRTY OR STAINED ITEMS
- ✗ IGNORE FINGERPRINTS ON GLASSWARE
- ✗ LET LINEN BECOME WRINKLED OR DIRTY
- ✗ KEEP CONDIMENTS CLUTTERED AND UNTIDY
- ✗ PLACE NAPKINS INSIDE GLASSES



REVIEW DAILY & HOLD STAFF TO STANDARD

COMMON TABLE SETTING MISTAKES

(AVOID THESE)



DIRTY CUTLERY



FINGERPRINT GLASSWARE



STAINED LINEN



OVERCROWDING



CUTLERY MISALIGNMENT



NAPKIN INSIDE GLASS



F&B TIPS GUIDE

HYGIENE & PRESENTATION

(HOTEL FINE DINING STANDARD)



CLEAN FLATWARE



POLISHED GLASSWARE



PRESSED LINEN

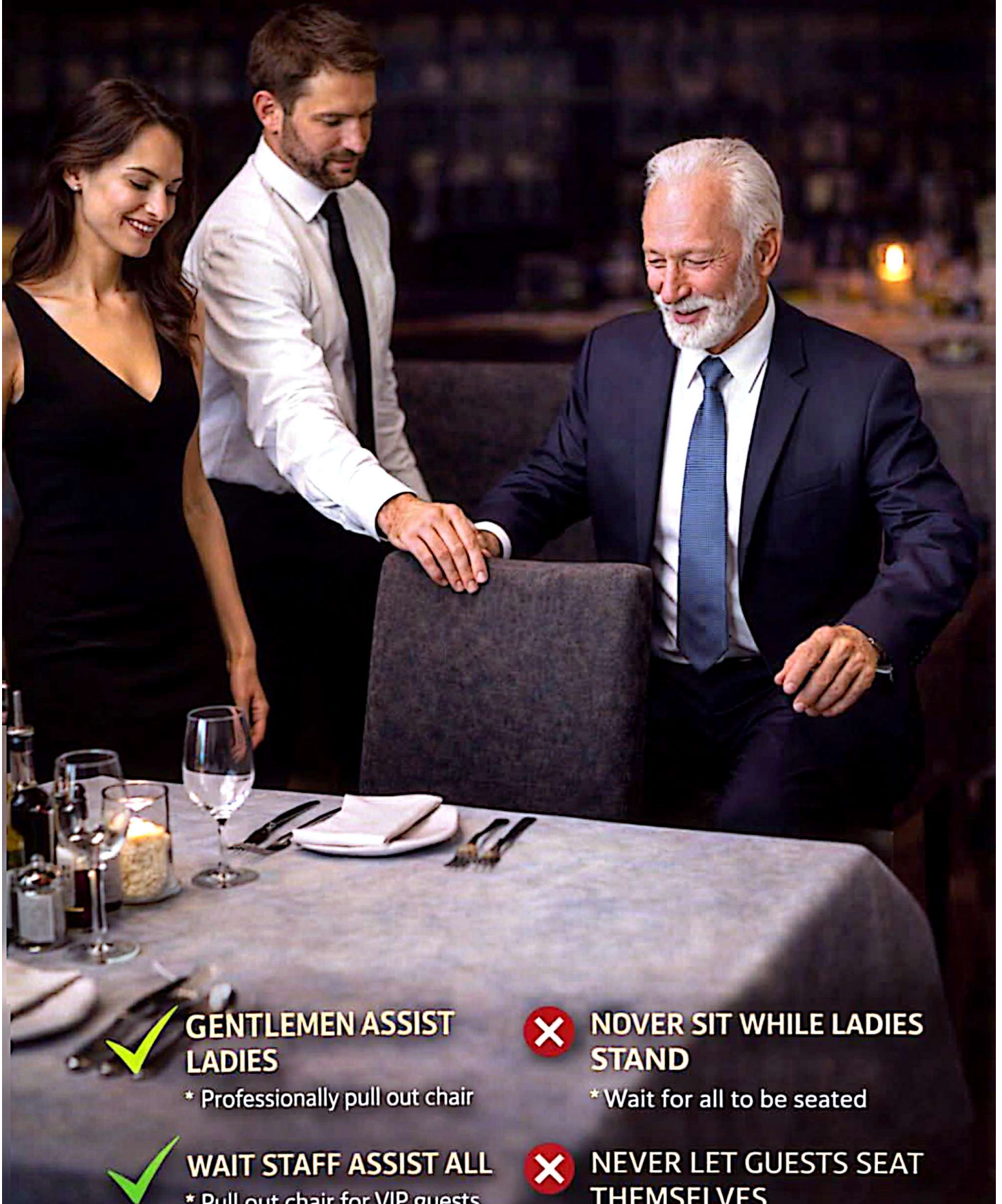
- POLISHED CUTLERY & GLASSWARE
- LINEN FRESHLY PRESSED & STAIN-FREE
- STAFF GLOVED FOR TABLE SETTING
- HYGIENIC PRESENTATION ALWAYS



F&B TIPS GUIDE

GUEST SEATING ETIQUETTE

(HOTEL & FINE DINING STANDARDS)



GENTLEMEN ASSIST LADIES

* Professionally pull out chair



WAIT STAFF ASSIST ALL

* Pull out chair for VIP guests



NOVER SIT WHILE LADIES STAND

* Wait for all to be seated



NEVER LET GUESTS SEAT THEMSELVES