Food and Beverage

F&B Service areas and equipment

Design and purchasing

• First impressions
• Equipment for F&B service areas
• Behind the scenes

Back of House

• Still room
• Silver or Plate room
• Wash-up
• Hot Plate
• Spare Linen store
Stillroom
- Staff
- Equipment
- Provisions
- Control

Wash-up
- Organisation
- Dishwashing Methods
  - Tank Method/Manual
  - Automatic conveyor
  - Deferred wash

Other Back of House Areas or Service Areas
- Hotplate
- Spare Linen Stores
- Dispense Bar
Ergonomic

• Colour
• Lighting
• Furniture
• Linen

Bar – equipment

• Cocktail shaker
• Boston shaker
• Mixing glass
• Strainer
• Bar spoon
• Bar Liquidiser/blender
• Drink mixer

• OTHER TIMES
  — Glasses
  — Carafes
  — Coasters
  — Bottle openers
  — Glass washer

• Food Items
  — Olives
  — Salt pepper
  — Sugar
  — Lemon/lime

Bar Planning

• Siting of the bar
• Area
• Layout
• Plumbing and power
• Safety and hygiene
Equipment

• Crockery
• Tableware
• Glassware
• Disposables

Crockery

• Food service Crockery
• Types of crockery
• Storage

Tableware

• Silver
• Stainless Steel
• Storage
• Cleaning/polishing
• Specialist equipment
Glassware

- Types and Sizes
- Storage and Cleaning

Disposables

- Types
- Advantages
- Disadvantages

Automatic vending

- Selling by automation
- Service and Facilities
- Consumables
- Locations
- Types
Automatic vending

- General Factors Prior to purchasing
- Advantages
- Disadvantages

Readings

- Readings – Service area and Equipment
  - Pg 55 – 88 F&B service 8th Ed Lillicrap
- Advanced Reading – The Menu
  - Pg 90 – 109 F&B service 8th Ed Lillicrap