French Service

Using the word bank fill in the blanks to complete the following statements.

show, guests, skill French, flatware, pepper, fewer, napkin, expensive, four, unprepared, labor-intensive, prepared, cheap, preparation, semi-prepared, finesse, space, slow, Salt, three, glassware, china.

1. The distinctive feature that marks _____ service is that the final_____ _____ of the food is done tableside and served from the service table to_____.
2. Therefore, the food comes from the kitchen _____or _____ in a condition in a sauté pan or on a cart.
3. Since final preparation occurs where guests can see what is done, service is very__ _____. Considerable _____and _____ are required to do it properly.
4. French service is the most _____of all formal styles and the most____ _____. More _____ is required so _____tables can fit in the area.
5. The typical setting for French service varies. No more than _____pieces of _____appear on either side of the cover. If more flatware or_____ are needed, they are added as needed.
6. _____and_____ shakers are rarely on the table
7. A_____ or service plate is in the center of the cover. A _____is placed on the service plate

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