

## BUFFET SERVICE

Fill in the blanks with the corrected term from the word bank.

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| attractively, Banquet, table, sanitary, cold, temperature, Buffets, prepared, DELUXE, A la Carte, hot |
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\_\_\_\_\_ are used in both \_\_\_\_\_ and \_\_\_\_\_ settings although they are much commonplace at Banquets. A buffet is a \_\_\_\_\_ where all food \_\_\_\_\_ in the kitchen is \_\_\_\_\_ displayed in the dining room.

There are many types of tables that can be used for the presentation of the buffet. Buffets can both serve \_\_\_\_\_ and \_\_\_\_\_ foods. Cold food platters should be kept chilled, while hot food can be kept at a safe \_\_\_\_\_ zone by placing them on chafing pans

There are \_\_\_\_\_ regulations that should be observed by utilizing a sneeze guard and maintaining proper temperatures to ensure the safety of the customer. There are 3 types of buffets, SIMPLE, MODIFIED DELUX, and \_\_\_\_\_.