French Service Terms

Match the following terms with the correct definitions.

Terms	Definitions
1. ____Tossing and mixing	a. When dishing foods place them in the center of the serving dish, so it doesn't flow over the rim of the plate.
2. _____Plate Presentation and Sauces	b. most often done in French service, but today it is not done tableside due to the danger of accidents that can occur
3. _____Deboning and Carving	c. This is done when making salads, however any splashing will be directed toward the server and not guests.
4. _____Flambéing	d. The server needs to know the bone and muscle structure of each item.

LIVEWORKSHEETS