

BUFFET SERVICE

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

attractively, Banquet, table, sanitary, cold, temperature, Buffets, prepared,
DELUXE, A la Carte, hot

_____ 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 _____.