**QUARTER 1**

**LESSON 1: PREPARE THE DINING ROOM/RESTAURANT AREA FOR SERVICE (AS)**

**1. Food Service Operations**

**2. Reservation Process**

**3. Telephone Ethics**

**4. Preparation of service equipment/utensils and supplies**

**5. Basic Types of Tableware**

**a. Dinnerware/ chinaware**

**b. Beverage ware/ glassware**

**c. Silverware/cutlery**

**6. Station Mise-en-place**

**7. Cleanliness and condition of equipment/utensils, furniture and supplies**

**8. Legislation on OH & S and food hygiene9. General Rules in Laying Covers/Table Set-Up**

**10. Different Napkin Folding Styles**

**11. Table Skirting Styles**

**12. Banquet Set-Up Styles**

**Content Standard:**

**1. independently prepares the dining room/restaurant area for service**

**2. demonstrate knowledge and skills of food and beverage service in relation to taking table reservations**

**1. demonstrates knowledge and skills in food and beverage service related to the preparation of service station and equipment**

**3. perform hygiene and sanitation in food and beverage handling.**

**demonstrates knowledge and skills in food and beverage service related to table setting, table skirting, and napkin folding in accordance with the proper procedures and guidelines.**

**1. demonstrates knowledge and skills in food and beverage service related to setting the mood/ambiance of the dining area**

**2. demonstrates skills in the selection of appropriate type or style of table setting with character, and right color combinations for aesthetic considerations**

**QUARTER 2**

**LESSON 1: PREPARE THE DINING ROOM/RESTAURANT AREA FOR SERVICE (AS)**

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**FOOD AND BEVERAGE SERVICES**

**Prepared By: Contents Checked and Verified: Approved By:**

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**Textbook/ Source: TESDA Training Guide/ Corazon F. Gatchalian: Food Service Management Textbook**