

Chapter 6

Service of Juices

Objectives: At the end of this chapter learners would be able to:

1. differentiate among different types of juices
2. serve juices
3. explain different types of juices to guests
4. know how much portion is to be served in small portion and large portion

Equipments Required:

1. Small juice glasses and large juice glasses (Hi Ball glasses)
2. Salvers / Trays with covers to carry juices
3. Quarter plate with doily paper
4. Tea spoon
5. Cruet set, Worcestershire sauce bottles, tobasco sauce bottles, sauce boat with under liner for sugar syrup, etc.
6. Glass washing machine



Fig 1 : Service of Juice on Table

Teaching Aid:

1. Projector LCD / OHP, Site Visit to star hotels in the vicinity
2. Practical and Demonstration
3. White Board with marker

ORDER TAKING AND SERVICE:

A menu containing list of both fresh and canned juices is presented to the guest from right hand side. Guest is given a few minutes to go through the menu card before requesting him to place the order. Guest can be suggested with the juices available in the bar / kitchen. Usually fresh juices are picked up from kitchen / pantry and are billed on food





bill and canned juices are picked up from bar and are billed on beverage bill.

Juices can be served in small or large portions. Small juices are served in pony tumbler and large juices are served in Hi Ball glass. Juices are served chilled without ice. But in case guest desires then the ice cubes can be served.



Fig 2 : Tray Setup for Juice Service

