

Download Banquet Server Training Guide

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Transcript of Banquet Server Training Program. When holding dishes, hold by the edge/rim of the plate. Keep all fingers away and out of the food. Put away supplies from restaurant (Salt and Pepper Shakers/ Trays/ Tray Jacks/ etc.) When clearing tables, it is important to completely clear one table at a time. Banquet Server Job Description About the Author This article was written by a professional writer, copy edited and fact checked through a multi-point auditing system, in efforts to ensure our readers only receive the best information. Training Guide Banquet Server. To capture business, your banquet servers must demonstrate exceptional skill. With this comprehensive guide you will be able to train them to: prepare for service, inspect the setup, and greet guests expertly serve food and beverages and more! This binder is divided into 6 tabbed sections: Overview Prepare to Train The banquet server training manual is designed to provide accurate information as to the policies and procedures established by BCG at Bear Creek. If questions or concerns persist please do not hesitate to consult with a banquet manager.