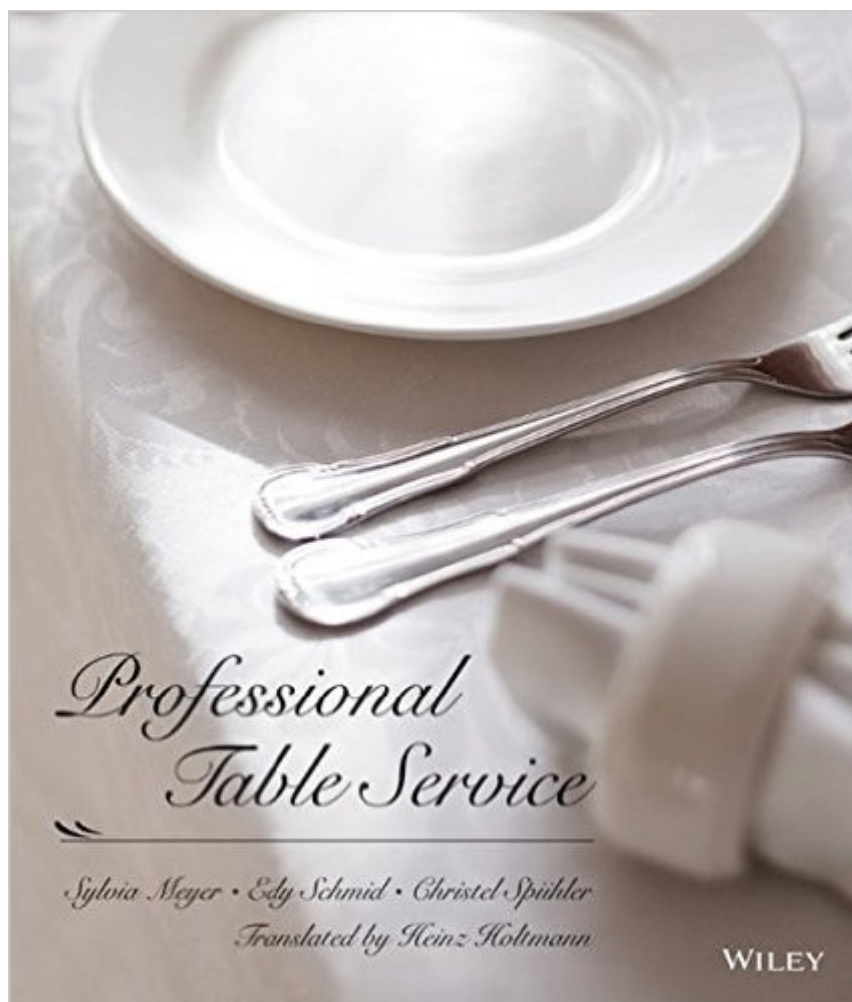


The book was found

Professional Table Service



Synopsis

Professional Table Service spells out the rules and techniques of table service: pre-opening preparation, proper use of equipment, and the correct ways of serving and communicating with customers.

Book Information

Hardcover: 464 pages

Publisher: John Wiley & Sons; 1 edition (November 1, 1990)

Language: English

ISBN-10: 0471289264

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Product Dimensions: 8.6 x 1.3 x 9.9 inches

Shipping Weight: 3.8 pounds (View shipping rates and policies)

Average Customer Review: 3.0 out of 5 stars [See all reviews](#) (6 customer reviews)

Best Sellers Rank: #742,620 in Books (See Top 100 in Books) #130 in [Books > Cookbooks, Food & Wine > Entertaining & Holidays > Tablesetting](#) #304 in [Books > Cookbooks, Food & Wine > Professional Cooking](#) #73287 in [Books > Business & Money](#)

Customer Reviews

There's not a whole lot to say about the English edition of the service textbook used by Swiss hotel management schools. Clear writing, decent maps/diagrams, illustrative photographs, and a conservative position are some of the features of this book that covers both dining room and banquet service. Like the French edition ("Technologie du service"), the page layout design leaves a fair amount of blank space which results in a volume that's much larger than necessary. Still, this is a good reference for the F&B or catering manager to have on his/her bookshelf, to be supplanted with Conrad Tuor's compact "Aide-Memoire du Sommelier" (a.k.a., "Wine and Food Handbook").

The book has wealth of information for those absolutely new to Food and Beverage. Don't look for inside hints or for good restaurant or service systems for the professional, it's just not there. I ordered the book to improve my knowledge of the finer points of service, what I got instead was a rehash of basic techniques that have been better presented elsewhere. Disappointing for the price.

Some of the comments don't make sense to me. Should I refrain from purchase if I want to be a diner server in 2016 as well as 1970? What has changed in recent years concerning fine dining?!

admit there is nothing on how to order a proper burger and fries, or how to handle a bucket of fried chicken, which is where American cuisine is headed. We see fine French, Italian, Chinese et alii but American cuisine is/has been reduced to BBQ's and fast foods; ergo no need for fine dining room service?The very well constructed book size is not a handicap either as it is not intended for hip pocket reference and so not annoyed by white space.Caustic comments aside; I bought the book for my son who serves in the fine dining room on cruise ships and he thought the book excellent.

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