

How to carry a tray

How to serve cold or hot drinks with a tray

What you need ?

- A nonslip tray
- Glasses or cups with saucers

Techniques :

Step 1

Take the order

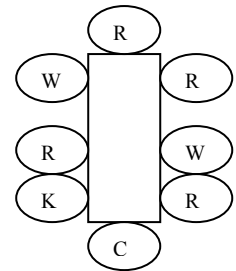
How ?

- At customer's table
- Write the order form
- Take the order form to the departement concerned (kitchen, bar, for example)

What to pay attention to ?

In case of a substantial order, mention the order of each customer on the order form. That avoids asking again when you serve.

Table :1



3 Ricard 3 Whiskies
1 kir 1cocktail
2/12/08 SB

Step 2 :

Set the tray on your left hand

How ?

- Take the tray and put it on the centre of your hand, your fingers are lightly spread open.



Step 3 :

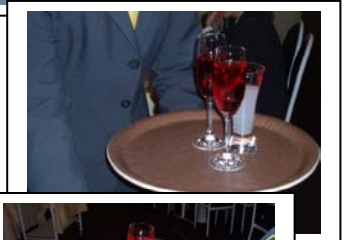
Put the drinks on the tray

How ? :

- Take the glasses by the stem and put them on the tray

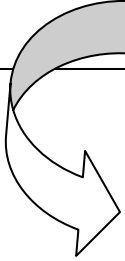
What to pay attention to ?

- Put the drinks on the tray yourself
- Be careful to put the drinks in such a way that the tray will not be unsteady during the service.
- Always start by putting the drinks in the centre of the tray
- In case of a banquet, organize the drinks according to the service



Step 4 :

Serve the drinks



How ? :

- According to precedence
- In case of banquet, without precedence except the host or the president
- In case of aperitif, serve on the right of the white wine glass
- If necessary, put your right foot between two seats while holding the tray to stay behind the customer

What to pay attention to ?

- You must hold your tray in a horizontal position to keep it balanced
- Hold your tray as far from the customer as possible (in order not to spill a drink over the customer)

