

Title: 5 Star Food Plating Training

Objective: To provide food platters with the necessary skills and knowledge to deliver exceptional service and create a memorable dining experience for guests.

Duration: 1 day (2 hours)

Agenda:

1. Introduction

- Welcome and introductions
- Overview of the training objectives and agenda

2. Menu Knowledge

- Understanding the menu and its offerings
- Understanding what starch, protein, and vegetables go on a plate
- Go through each plate (what goes on first, second, third, ect.)
- What utensils we will need for plating

3. Fridge and Freezer Knowledge

- Know where all the menu items are: in the kitchen, freezer, fridge
- Get a basic overview of the kitchen and utensils so you're not searching for things
- Know what you will be working with ahead of time and prepare yourself

4. Time Management

- Prioritizing tasks and managing time effectively
- Keeping an eye on servers when they are back and need a fresh plate
- Techniques for staying organized and efficient (do it correctly the first time)

5. Wiping the plates

6. Conclusion

- Recap of
- Questions