

CATERING AND HOTEL INDUSTRY

Catering and hotel industry is the business of providing foodservice and accommodation in a lodging or foodservice facility.

This branch of work can be divided into two parts

1. Hotel industry (accommodation)

- a hotel
- a motel
- a private pension
- a guest house
- an inn with accommodation
- a highway rest area
- a youth hostel
- a health resort hotel / a spa hotel
- a campsite or campground

2. Catering (foodservice):

- a restaurant (a table-service, a fast-service, a self-service restaurant)
- a cafe,
- a bar
- a night club
- a dancing club
- a spa restaurant
- a highway rest area restaurant
- a restaurant chain
- a factory canteen
- social catering
- catering
- mobile catering

Catering is also carried out in the hotel industry, namely as:

- a) **Full board** – bed and all meals;
- b) **Half-board** – bed and lunch or dinner;
- c) **Bed and breakfast.**

In the narrow sense of the word catering is providing foodservice at a remote site. There are a few types of catering:

a) Mobile catering

Food is served directly from a vehicle which is designed for the purpose. Mobile catering is common at outdoor events and close to certain workplaces.

b) Event catering

The food may be prepared on site or prepared food may be brought and properly distributed by the event caterers, who don't usually prepare food themselves. Such service is provided at banquets, conventions and weddings.

With some events the tables are to be arranged according to a certain theme or in a certain colour or colours. A catering company must be able to prepare food according to special wishes and make the food attractive to the guests. Usually caterers also take care of the table settings and decorations as well as lighting. The food must be prepared in such a way that it appeals to the senses of taste, smell and sight; of course the decorations and the ambiance are also important for the success of the event. Very often the caterers also provide meal rentals like tables, chairs, plants, china, glasses, linen, serving equipment, salt/pepper shakers etc.

A plated dinner requires more staff and more work than a buffet meal



www.oriental-catering-service.com/images/Cate..

c) Catering officers on ships

This was the original form of catering – caterers on ferries, cruise liners and large cargo ships. Catering officers supervise the purchase, preparation and the serving of food and drink to the crew members and the passengers. They are responsible for accommodation services like providing linen, bedding and laundry. They organize the stock, prepare menus and manage dining rooms and services.



www.silverfleet.co.uk/.../catering-02.jpg

EXERCISES

I. Answer these questions:

1. What is catering?
2. What is catering in the precise meaning of the word?
3. What kind of accommodation is available?
4. What kind of foodservice facilities are available?
5. Explain the expressions »full board«, »half-board« and »bed and breakfast«.
6. When and where is mobile catering appropriate?
7. What kind of events are often catered?
8. What do caterers take care of?
9. How must the food be prepared?
10. Describe the tasks of catering officers on ships.

II. Match the expressions and their descriptions:

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|--------------------------------|---|
| 1. catering and hotel industry | ___ catering directly from a car |
| 2. full board | ___ taste, smell, sight |
| 3. half-board | ___ bed and three meals |
| 4. mobile catering | ___ table cloths, napkins |
| 5. event catering | ___ every guest can choose his/her own food |
| 6. the senses | ___ providing food and accommodation |
| 7. china | ___ every guest has his meal served |
| 8. linen | ___ cups, plates, bowls |
| 9. plated dinner | ___ bed and lunch/dinner |
| 10. buffet meal | ___ preparing food at banquets/weddings |