

Dining Room And Banquet Management

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This text is for the introductory course in a hospitality management program that covers dining room and banquet management. Its emphasis is on the service aspects of a business that will distinguish an outstanding dining experience.

[Dining Room and Banquet Management - Strianese, Anthony J.---](#)

Overview. This text is for the introductory course in a hospitality management program that covers dining room and banquet management. Its emphasis is on the service aspects of a business that will distinguish an outstanding dining experience. The text includes the history of dining room and banquet service, the proper techniques of service, sanitation requirements, and important merchandising concepts.

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This Dining Room and Banquet Management course is ideal for a student that wants to move into hospitality management. Its emphasis is on the service aspects of a business that will distinguish an outstanding dining experience. The course includes the history of dining room and banquet service, the proper techniques of service, sanitation requirements, and important merchandising concepts.

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Abstract: "This best-selling restaurant management text is designed to prepare you for managing dining rooms and banquets in restaurants, hotels, and resorts. The first section emphasizes the history, importance, and proper guidelines of service along with the appearance and sanitation of the restaurant and its staff.

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Dining Room and Banquet Management includes not only the "hows" of proper techniques in service, but also the "whys". Concepts of proper sanitation, how to merchandise, how to take and place food and beverage orders and pick up food as well as proper saving and clearing of guest's meals are presented.

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Dining Room Management. p. 151: Training the Service Staff to Serve the Meal. p. 152: Organizing the Dining Room to Accept Guests; p. 195: Planning Reservations and Blocking Tables. p. 218: Managing the Dining Experience; p. 243: Banquet Management; p. 273: The Banquet Business and the Banquet Manager; p. 274: How to Book Functions; p. 296: The Banquet Event Order; p. 321

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Rudy is committed to ensuring that every guest experience begins and ends with a smile. A graduate of Penn State's Hospitality Program in 2006, Rudy has applied his vast experience and passion for the hospitality industry to the day to day management of many of the UN's customer hospitality programs, including the Delegates Dining Room, which is open to both UN staff and the public ...

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Extract of sample "Dining Room and Banquet Management" They are the key aspects that one follows in the course of a dining process. The first facet is the element of preparation. One gets ready to attend to the guests and to serve their needs in a customized fashion.

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