



Province of the  
**EASTERN CAPE**  
EDUCATION

# **HOSPITALITY STUDIES**

**GRADE 10**

**MISE-EN-PLACE IN THE RESTAURANT  
PLATE SERVICE**

**WORKSHEET 8**

1. Give one word/term for the following statements. Write only the word/term next to the question number 1.1. - 1.5. in your answer book.

- 1.1 A document that tells the guest how much she/he owes from what she/he has ordered from the restaurant. (1)
- 1.2 A head waiter who is usually the first person to greet the guests. (1)
- 1.3 The person who booked the table and/or is paying for the meal. (1)
- 1.4 Preparations that are done after the food service. (1)
- 1.5 A tip that is given to a waiter for good service. (1)

2. Study the scenario below and answer the questions that follow.

Kim and her friends have ordered Grilled Fish and a Greek Salad at a restaurant. The menu items were on promotion and they came with a free cup of coffee and tea.

- 2.1 Suggest the type of service that will be offered and explain it. (2)
- 2.2 Briefly explain how the waiter should receive and seat the guests in the above restaurant. (4)
- 2.3 Discuss the guidelines that should be followed by waiters when serving plated food. (5)
- 2.4 Briefly discuss the guidelines to be followed when coffee and tea is served. (5)
- 2.5 Explain how the waiter should present the bill to Kim and her friends. (4)

3. Study the picture below and answer the questions that follow:



3.1 Identify the procedure that is performed in the above picture. (1)

3.2 Explain how the waiter should perform the above procedure. (4)

4. Give FOUR guidelines to be followed when performing closing mise-en-place in the restaurant. (5)

**TOTAL MARKS: 35**