



At Your Service: A Hands-On Guide to the Professional Dining Room

By The Culinary Institute of America (CIA), John W. Fischer

 Download

 Read Online

At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer

"The nation's most influential training school for professional cooks."
—*Time* magazine

The essential guide to the exemplary service and hospitality that build customer loyalty...and restaurant reputations

In today's competitive restaurant environment, culinary excellence is not enough. Dining establishments must offer the kind of service that sets them apart. From the renowned Culinary Institute of America, *At Your Service* is the comprehensive, contemporary guide to help professionals learn the ins and outs of running a successful front-of-the-house operation: taking reservations and greeting guests, basic service, table-side service, beverage service, and money handling.

The book includes:

- Guidelines to enhance service in a variety of settings, from formal French establishments to casual American restaurants
- Sidebars and real-life anecdotes from industry professionals to reinforce the principles of good service
- Effective ways to address staffing challenges Ideas to enhance the relationship between the front and back of the house
- Sixty-four photographs of dining room service and techniques

Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts. Courses for foodservice professionals are offered at the college's main campus in Hyde Park, New York, and at its additional campus for continuing education, The Culinary Institute of America at Greystone, in St. Helena, California.

 [Download At Your Service: A Hands-On Guide to the Professio ...pdf](#)

 [Read Online At Your Service: A Hands-On Guide to the Profess ...pdf](#)



At Your Service: A Hands-On Guide to the Professional Dining Room

By The Culinary Institute of America (CIA), John W. Fischer

At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer

"The nation's most influential training school for professional cooks."
—*Time* magazine

The essential guide to the exemplary service and hospitality that build customer loyalty...and restaurant reputations

In today's competitive restaurant environment, culinary excellence is not enough. Dining establishments must offer the kind of service that sets them apart. From the renowned Culinary Institute of America, *At Your Service* is the comprehensive, contemporary guide to help professionals learn the ins and outs of running a successful front-of-the-house operation: taking reservations and greeting guests, basic service, table-side service, beverage service, and money handling.

The book includes:

- Guidelines to enhance service in a variety of settings, from formal French establishments to casual American restaurants
- Sidebars and real-life anecdotes from industry professionals to reinforce the principles of good service
- Effective ways to address staffing challenges Ideas to enhance the relationship between the front and back of the house
- Sixty-four photographs of dining room service and techniques

Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts. Courses for foodservice professionals are offered at the college's main campus in Hyde Park, New York, and at its additional campus for continuing education, The Culinary Institute of America at Greystone, in St. Helena, California.

At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer **Bibliography**

- Sales Rank: #723835 in Books
- Published on: 2005-09-09
- Original language: English
- Number of items: 1
- Dimensions: 9.04" h x .56" w x 7.03" l, .94 pounds
- Binding: Paperback
- 224 pages

 [Download At Your Service: A Hands-On Guide to the Professio ...pdf](#)

 [Read Online At Your Service: A Hands-On Guide to the Profess ...pdf](#)

Download and Read Free Online At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer

Editorial Review

From the Back Cover

"The nation's most influential training school for professional cooks."

—*Time* magazine

The essential guide to the exemplary service and hospitality that build customer loyalty . . . and restaurant reputations

In today's competitive restaurant environment, culinary excellence is not enough. Dining establishments must offer the kind of service that sets them apart. From the renowned Culinary Institute of America, *At Your Service* is the comprehensive, contemporary guide to help professionals learn the ins and outs of running a successful front-of-the-house operation: taking reservations and greeting guests, basic service, table-side service, beverage service, and money handling. The book includes:

- Guidelines to enhance service in a variety of settings, from formal French establishments to casual American restaurants
- Sidebars and real-life anecdotes from industry professionals to reinforce the principles of good service
- Effective ways to address staffing challenges
- Ideas to enhance the relationship between the front and back of the house
- Sixty-four photographs of dining room service and techniques

Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts. Courses for foodservice professionals are offered at the college's main campus in Hyde Park, New York, and at its additional campus for continuing education, The Culinary Institute of America at Greystone, in St. Helena, California.

About the Author

JOHN W. FISCHER teaches advanced table service at The Culinary Institute of America and is a Certified Hospitality Educator (C.H.E). A CIA graduate, Mr. Fischer held managerial positions at renowned New York City restaurants such as Rainbow!, Fresco by Scotto, Manhattan Ocean Club, Campagna, Hudson River Club, and Mondrian.

Users Review

From reader reviews:

Scott Ridgway:

Spent a free the perfect time to be fun activity to perform! A lot of people spent their leisure time with their family, or all their friends. Usually they doing activity like watching television, gonna beach, or picnic from the park. They actually doing ditto every week. Do you feel it? Do you want to something different to fill your own personal free time/ holiday? Might be reading a book might be option to fill your free time/ holiday. The first thing you will ask may be what kinds of e-book that you should read. If you want to test look for book, may be the reserve untitled *At Your Service: A Hands-On Guide to the Professional Dining Room* can be great book to read. May be it might be best activity to you.

Arnold Williams:

Exactly why? Because this At Your Service: A Hands-On Guide to the Professional Dining Room is an unordinary book that the inside of the book waiting for you to snap the idea but latter it will jolt you with the secret that inside. Reading this book next to it was fantastic author who all write the book in such incredible way makes the content on the inside easier to understand, entertaining means but still convey the meaning completely. So , it is good for you for not hesitating having this anymore or you going to regret it. This phenomenal book will give you a lot of advantages than the other book possess such as help improving your expertise and your critical thinking means. So , still want to delay having that book? If I were being you I will go to the reserve store hurriedly.

Michael Garcia:

Do you really one of the book lovers? If so, do you ever feeling doubt when you are in the book store? Try to pick one book that you find out the inside because don't ascertain book by its handle may doesn't work this is difficult job because you are afraid that the inside maybe not seeing that fantastic as in the outside appear likes. Maybe you answer is usually At Your Service: A Hands-On Guide to the Professional Dining Room why because the fantastic cover that make you consider regarding the content will not disappoint a person. The inside or content is usually fantastic as the outside or maybe cover. Your reading 6th sense will directly direct you to pick up this book.

Edward Donnelly:

Beside this particular At Your Service: A Hands-On Guide to the Professional Dining Room in your phone, it might give you a way to get nearer to the new knowledge or info. The information and the knowledge you can got here is fresh from the oven so don't become worry if you feel like an old people live in narrow small town. It is good thing to have At Your Service: A Hands-On Guide to the Professional Dining Room because this book offers for your requirements readable information. Do you often have book but you don't get what it's all about. Oh come on, that will not happen if you have this within your hand. The Enjoyable blend here cannot be questionable, such as treasuring beautiful island. So do you still want to miss it? Find this book and also read it from at this point!

Download and Read Online At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer #ZLDPT3U9KS5

Read At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer for online ebook

At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer books to read online.

Online At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer ebook PDF download

At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer Doc

At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer Mobipocket

At Your Service: A Hands-On Guide to the Professional Dining Room By The Culinary Institute of America (CIA), John W. Fischer EPub