

Plan, Prepare and Display a Buffet

Assignment

Prepare a brochure to include the following –

- safe food preparation and handling procedures and practices regarding service and storage of food for buffets
- Ways to present buffets attractively with artistic flair
- Different types of decorations and centrepieces for buffet lines
- Outline ways to efficiently organize and plan workflow, service and physical layout of buffet
- Discuss how to prepare and organize food presentation with artistic flair
- discuss the importance of liaising with relevant personnel to organize preparation and conduct of buffets where required

Due Date: November 28,2013

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