**WORK CARD 3**

AN EXAMPLE OF APPLYING THE PROBLEM METHOD

PLAN THE ORDER OF PERFORMANCE DURING THE FRENCH SERVICE OF LAMB. NEXT TO INDIVIDUAL DESCRIPTIONS, INSERT A NUMBER 1 TO 10 WITH NUMBER 1 BEING THE FIRST STEP. AFTER COMPLETITION, COMPARE IT WITH THE ATTACHED TEMPLATE

**TEMPLATE**

THE STEPS OF FRENCH SERVICE:

* STEP 1 – accepting a ready dish from the kitchen
* STEP 2 - transition and correct positioning of waiters on the right and left side of the client
* STEP 3 - presenting the dishes to the guest
* STEP 4 - Discussing the side dishes
* STEP 5 - Putting the main dish on the guests plate
* STEP 6 - Asking the guest what side dishes they would like with their main
* STEP 7 - Serving the guest the chosen side dishes
* STEP 8 - Telling the guest to enjoy their meal
* STEP 9 - putting the service cutlery back on the tray
* STEP 10 - Transitioning and positioning next to the next guest