

WORK SETTING

BAHASA INGGRIS BOGA SARJANA TERAPAN TATA BOGA

A. RESTAURANT TYPES

- **Fine dining restaurant**
- **Casual dining restaurant.**
- **Quick service restaurant/fast food**
Casual dining restaurant.
- **Family restaurant**
- **Ethnic restaurant**
- **Theme restaurant**



FINE DINING RESTAURANT



This type of restaurant offers a complete menu from appetizer, main course, and dessert. Typically, customers come to fine dining restaurant to celebrate the special occasion such as wedding, birthday, and business meeting. The customers attend by invitation and wear formal dress. The food is usually expensive and well-decorated. The waitress provides a full service for each table.

CASUAL DINING RESTAURANT



The restaurant offers a more informal and relaxing atmosphere than in a fine dining restaurant. The price is lower than in a fine dining. The restaurant has a more attractive design of menu and décor.

QUICK SERVICE RESTAURANT/FAST FOOD



The restaurant offers a ready to serve meal. The food is usually precook or partially cooked so it can be finished quickly once the customer has the order. Typically, customers stand a line to order the food, pay, bring the food by themselves, then leave the restaurant once they finished.

FAMILY RESTAURANT



Menus in the family restaurants offer variety of selection (Powers & Barrows, 2006) to accommodate all family members from children to elderly

ETHNIC RESTAURANT



Ethnic restaurant offers a cuisine and theme (Powers & Barrows, 2006) which deliver a certain place, destination, or ethnic tribe such as Javanese, Italy, Thai, and Chinese.

THEME RESTAURANT



Theme restaurant provides a certain idea to express fun, fantasy, glamour, or romantic activity. This can be theme of movie, good old days, travel, ecology, sport (Walker & Lundberg, 2001). It also includes robot theme, extreme activity, and nature theme.

B. FOOD AND BEVERAGE AREA

- **Front of the house**

This area is a service area where the waitress serves the guests. It includes the area of dining room, cashier, toilet/rest room, and praying room (if available).

- **Back of the house**

Back of the house prepares food production. This area consists of the kitchen and storage area, including cooking equipment. The back of the house area must ensure that the kitchen staffs can work freely and comfortably. It must provide a good kitchen layout to make the staffs work efficiently.

- **The office**

The office has functions as administrative coordination and accounting in the operation (Powers & Barrows, 2006).



