



Essential Activity: 14											
Student Name:											24
Student Number:	D	H	M								

As a waiter in an à la carte restaurant you need to know in which order to serve the various courses.

1. Does a three course meal consist of two courses of food plus coffee? (2)
2. Traditionally, should the cheese be served before or after the dessert? (1)
3. How much does a restaurant charge for the 'petits fours' and at what stage of the meal should you serve it? (2)
4. Re-arrange the following courses in order of the traditional sequence. (19)

Meal A	Meal B	Meal C
Appetiser	Entrée	Petits fours
Main course	Soup	Appetiser
Dessert	Coffee	Cheese
Soup	Appetiser	Main course
	Main course	Sorbet
	Cheese	Tea
		Dessert
		Soup
		Entrée

Submission date	7 July 2021
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