

Fact Sheet

Well organised distribution – for caterers, kitchen staff and service staff

Outline

The choice of the distribution system is based on many factors, not least on the customer's requirements and the type of event (e.g. short lunch break during a seminar or a fine dinner). Depending on the distribution system (menu service, classic buffet, flying buffet or front cooking) there are different possibilities to prevent food waste and to communicate the subject to the guests. Each distribution system calls for a different briefing of the kitchen and service staff, both concerning the manner of food distribution and guest communication.



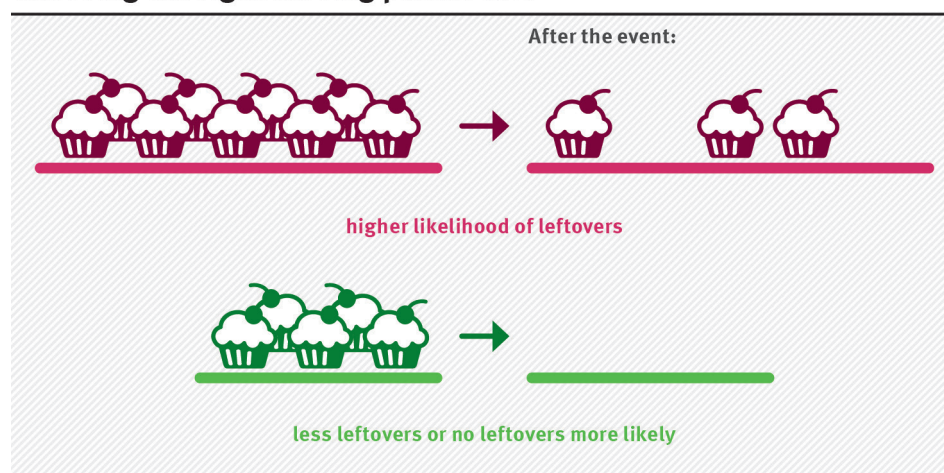
Procedure

- ▶ Select the distribution system in consultation with the customer
- ▶ Plan staff in accordance with the distribution system
- ▶ Adjust the staff briefing to the distribution system
- ▶ Always taste the food prior to the distribution
- ▶ Label and mark your food and drinks clearly and according to legal specifications
- ▶ Adjust serving equipment and serving sizes to the individual demands of guests
- ▶ Advise guests in regard to the food choice and serving size
- ▶ Inform guests about the concept of food waste prevention

Environmental relevance

To prevent the potential of generating food waste, the choice of appropriately sized serving plates (especially for buffets) is crucial.

Choosing the right serving platter size



Source: Umweltbundesamt