

MOBILITY WAITERS AND WAITRESSES

During this experience in a foreign country, the apprentices will have to play a part in the following tasks (that are written in the exam regulations). In the context of their experience abroad, the apprentices will have to work **on some tasks**.

<p><u>COMMERCIAL CATERING</u> (different formulas of catering)</p>	<p>To distinguish the main formulas of catering (location, opening hours, tariffs, services, average ticket, staff)</p>
<p><u>THE CONCEPTS OF DISTRIBUTION</u> (table service, buffet, self service, takeaway, on the counter, caterer..)</p>	<p>For each concept, to underline the aim and formulas of catering concerned</p> <p>To quote the new technologies being used</p> <p>To distinguish the impacts on productions and distribution.</p>
<p><u>THE FOREIGN GASTRONOMY</u> (Europe)</p>	<p>To describe the main specialities famous all over the world</p>
<p><u>THE EATING HABITS AND THE RELIGIOUS REQUIREMENTS</u> (religious particularities)</p>	<p>To study the main food trends linked or not to the main religions as well as their consequences on the service</p>
<p><u>THE GOODS</u> (meats, poultry, games, fish, shellfish and seafood, vegetables, fruits, fatty substances, cheese, cured and cold meats)</p>	<p>To indicate the criteria of quality, the standards of marketing and purchasing.</p> <p>To apply the choice criteria : season origin, costs, composition</p> <p>To study the products used by the restaurant such as smoked fish, hams, shellfish, foie gras (fattened liver), fish roe, fruits...</p> <p>To respect the regulations concerning the use and preserving of these products</p>
<p><u>THE FOREIGN WINES</u> -oenology -vintage -legislation -costs</p>	<p>To study the main vineyards and their vintages, as well as their methods of growing. (we will study the basis of oenology : components, determining factor of the high quality or poor quality of a product)</p> <p>For the foreign wines, list the most famous and well-known</p> <p>Thanks to this knowledge of the legislation, to allow the purchase, selling and information for the customers in respect of this legislation</p>
<p><u>THE APERITIFS AND AFTER DINNER DRINKS</u> -natural sweet wines and liquor wines -the aperitifs based on wine -the aperitifs based on alcohol -the distilled aperitifs -the liquors -the local drinks</p>	<p>To classify the main products, to study their origin and methods of growing</p>