

Filière: Restaurant



Code: HEAWAI

Option: Head waiter

Level : CAP

Prerequisites : First cycle study certificate

Opportunities:

The professional career of a chef de rang can evolve internally towards the position of maître d'hôtel. Externally, he or she may be promoted by joining prestigious establishments: gourmet restaurants, large hotels. The experience acquired also offers opportunities in training or management.

Description

Under the responsibility of the head waiter, the head waiter organises the setting of tables (cutlery, crockery, consoles, etc.) and the service of customers. He/she takes orders and passes them on to the clerks who take over from the kitchen. In some restaurants, he/she may take part in serving the customers himself/herself. Sometimes, he/she takes charge of the delicate operations of cutting or flambéing certain dishes, on the service table, next to the customers.

During the training, the student learns to participate in the supply and maintenance of the restaurant, to use the equipment and materials, to answer the customers' questions concerning the choice of food and drinks, to take orders and to coordinate the table service.

must appear simple, easy and natural to the customer.