



SILVER SERVICE COURSE, DESIGNED BY STEP2LUX

A course designed to enhance your skills regarding service on board, food handling and plating.

You'll learn how to provide an excellent Silver service on the ground and on board and private jet, yacht, train or restaurant. Setting up the table, use of tools, crockery, silverware and glassware handling. We'll also learn everything about different diets like vegan, keto or low calories to be able to create a menu and make a catering order & how to order and serve Halal and Kosher specifications. Finally, we'll learn how to deal with luxury items like caviar, balik salmon, foie grass and charcuterie, including where to buy, preserve, prepare and plate them

Duration : 4 hour(s)

Price : 300€

ABOUT US

Step2Lux was born as a concept agency, intertwining a passion for high level services & envisioned as a hunt for continuously improving services within the industry.

WWW.STEP2LUX.COM

ELEVATING YOUR CAREER

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Passion for high class

