



Useful video collection in connection with working as a waiter/waitress



- https://www.youtube.com/watch?v= mw9-uk_QFK (Basic vocabulary)
- <https://www.youtube.com/watch?v= wM0G0Niirg> (Essential waiter skills)
- <https://www.youtube.com/watch?v=BSw8ODENXAY> (How to become a good waitstaff)
- https://www.youtube.com/watch?v=1Wr_0KaHlBk (Dealing with difficult people)
- <https://www.youtube.com/watch?v=5d6BzjhTrZ4> (Formal service)
- https://www.youtube.com/watch?v=LktSuL8_7M (How to set a table)
- <https://www.youtube.com/watch?v=4DBi56lAb34> (Catering room setup)
- <https://www.youtube.com/watch?v= OQP a1wwuwl> (Reserve a table)
- <https://www.youtube.com/watch?v=68t6TQUh2bQ> (Greeting and seating the guests)
- <https://www.youtube.com/watch?v=OHznE5iM0Vs> (Opening and pouring champagne)
- <https://www.youtube.com/watch?v=ZOPwIHkOhTE> (Open and serve a bottle of red wine)
- <https://www.youtube.com/watch?v=uWGydhfp1AM> (Beverage service)
- <https://www.youtube.com/watch?v=mERHrv97PIM> (Taking orders)
- <https://www.youtube.com/watch?v=oAF9i0cNyVQ> (Plated service procedures)



- https://www.youtube.com/watch?v=WBg-z_8IXA (Carrying 3 plates)
- <https://www.youtube.com/watch?v= 5KNbGq-bWU> (French service)
- <https://www.youtube.com/watch?v= tgNpK5xzxQY> (Clearing table)

- <https://www.youtube.com/watch?v=YHvcHreQLp0> (How to be a better waiter)
- https://www.youtube.com/watch?v=nOE2wgs_g58 (Making better tips)
- <https://www.youtube.com/watch?v=5cvJxozvz2M> (server training for better tips)
- <https://www.youtube.com/watch?v=S1CfltpKg7c> (5:31 Server training)
- <https://www.youtube.com/watch?v=RuiSExp2s7M> (Restaurant training)
- <https://www.youtube.com/watch?v=ZWU-2O2xeiE> (restaurant training)

