A foodservice director has many options for food production and service.One unique characteristic of the centralized foodservice system is that food is transported to external locations (satellites or receiving kitchens) for service.Food costs and labor costs usually are "inversely related" as one goes up the other one goes down Types of Foodservice Systems Conventional Commissary "Centralized" Ready-Prepared Assembly-Serve Conventional foodservice systems are used extensively in schools, restaurants, colleges and universities and cafeterias.Purchasing Recelving Storing Menu Planning Cooking Holding Serving Preparing Cooling Reheating Purchasing decisions differ depending on the type of foodservice system that is in place.Types of foodservice systems:- => Conventional => Centralized (Commissary) => Ready-Prepared => Assembly-Serve Demand for food occurs at peak times, around breakfast, lunch, and dinner meals.t is important to understand the flow of foodthrough a foodservice system in order to determine thesystem that will best meet your needs and to developan effective HACCP program.Most foodservice directors inherit a foodservice system but may make modifications to that system or select and build a new system.Also, there is a great concern about Food Safety, including Hazard Analysis Critical Control Point (HACCP) program implementation, and Quality Control that might be improved in food production.?Demand for food may vary depending on time of year and competitive events and production must be modified accordingly.In ready-prepared foodservice systems, food is produced onsite, held chilled or frozen, reheated, and served to customers on site.In assembly-serve foodservice systems, food is purchased at the middle to complete end of the food processing continuum.?Food is perishable, requiring it to be handled properly before, during, and after preparation.Two factors will need to be considered about the food that is transported: temperature and packaging.Food production can be scheduled at any time, since food is prepared and stored frozen or chilled for later rethermalization and service.The purchased food is stored either frozen or chilled for later use.Combination Systems This system often is done to ensure the highest quality for a food item There are many ways that these systems can be combined to increase the efficiency of an operation and meet the unique needs of a school district.Unique characteristics of foodservice ?Between these peak demand times, there are valleys or slow times.?Both skilled and unskilled labor is needed.?Menus change on a daily basis, thus, production changes daily.This system also allows multiple day production to be done at one time.It is then portioned, reheated, and served to customers.Form of food purchased ??Food production and service are labor intensive.Flow of food ?

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