

## Food and Beverage

Enhanced service techniques

## Guéridon

- Definition of term
  - movable service table or trolley which food may be carved, filleted, flambéed, or prepared, and served
- High class establishments
- A la carte Menu and Service
- Costly and higher skill required
- Type of items served this way

## Procedures

- Chef and Commis service
- Always push and guide the trolley
- Stay in one position for service at each table
- Spoon and fork – one in each hand
- Always present the main element of the dish
- Run fork under spoon during service of foods
- Commis keep Guéridon clear of dirties
- Clean table afterwards

## Guéridon Service

- **Mise-en-place**
- **Taking the order**
  - Time factor, limit
- **General points**
  - Chef and Commis de Rang service, liaison and teamwork
  - Spoon and fork service
- **Speed**

## Carving, Jointing and Filleting

- Skills required
- Selection of tools
- Hygiene and Cleanliness
- Methods
  - Trolley

## Flambé

- Special equipment
  - Flare lamps – Methylated Spirits, Flammable gel and calor gas
  - Chafing dish or Suzette pans
  - Hotplates –
  - Guéridon/ Flambe Trolley – examples is Service book.

## Care and maintenance

- Hygiene and safety
  - Panning and organising
  - Clean equipment
  - Do Not handle food with hands
  - Wipe trolley between use
  - Keep lamp within trolley
  - Position of trolley for storage and serving
  - Do not leave spirits near heated trolley or flame
  - Handel spirits carefully
  - Do not leave trolley in restaurant will food on it during service

## Cleaning of equipment

- Burnishing machine
- Chemical cleaners
- Copper cleaning – (flour, salt, vinegar, lemon juice)
- Clean equipment daily

## Salads

- A salad can be served chilled, crisp and attractive.
- 2 main types
- Often it is prepared or served with a dressing.
- A salad may be served before or after the main dish as a separate course, as a main course in itself, or as a side dish.

## Salads

- **Dressings**
  - French/English dressing
  - Sauce Vinaigrette
  - Roquefort/Blue Cheese dressing

## Dressings

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>■ <b>Dressing</b> <ul style="list-style-type: none"> <li>– French mustard</li> <li>– Seasoning of salt and pepper</li> <li>– Cayanne Pepper</li> <li>– 4/1 parts – Oil/Vinegar</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>■ <b>Equipment</b> <ul style="list-style-type: none"> <li>– Soup plate</li> <li>– Service napkin</li> <li>– Service fork and spoon</li> <li>– Salad Plate</li> <li>– Wooden bowl</li> <li>– Tea spoon and jug cold water</li> </ul> </li> </ul> |
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## Dressings

- |  |  |
|--|--|
| <ul style="list-style-type: none"> <li>■ <b>English</b> <ul style="list-style-type: none"> <li>– English mustard</li> <li>– Seasoning of salt and pepper</li> <li>– Cayanne Pepper</li> <li>– 1/2 parts Oil/Vinegar</li> <li>– Caster Sugar</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>■ <b>Equipment</b> <ul style="list-style-type: none"> <li>– Soup plate</li> <li>– Service napkin</li> <li>– Service fork and spoon</li> <li>– Salad Plate</li> <li>– Wooden bowl</li> <li>– Tea spoon and jug cold water</li> </ul> </li> </ul> |
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## Dressings

- **Sauce Vinaigrette**
  - 1 tsp French or English Mustard
  - Salt and pepper
  - 1 tbl Sp vinegar
  - 2 tbl sp oli
- **Additional Dressings P 301-303**

## Steak Tartare



- **Portion raw fillet steak**
- **One egg**
- **Chopped gherkins, capers, parsley shallots.**
- **Oil, Vinegar**
- **Peppermill, Salt**
- **French mustard**
- **Worcestershire sauce**
- **Equipment:**
  - Soup Plate
  - Service fork and spoon
  - Spare Plates
  - Containers for ingredients
- **Accompaniments**
  - Peppermill
  - Cayenne pepper

**Cover** – Joint knife, fork cold joint plate

## Steak Diane

- **Minute steak**
- **Chopped shallots, parsley, Herbs,**
- **Cayenne pepper and peppermill**
- **Curet**
- **Oil butter**
- **Worcestershire sauce,**
- **Brandy**
- **Double cream**
- **Equipment**
  - Flambé lamp, pan,
  - Service spoon and fork
  - Teaspoons
  - Selection of plates
- **Accompaniments**
  - English and French mustard

**Cover** – Joint knife, fork hot joint plate

## Other Guéridon Items

- **Roast Chicken**
- **Roast Duck**
- **Châteaubriand**
- **Crepes Suzette**
- **Cherries Jubilee**
- **Banana Flambé**
- **Fresh Fruit Salad**

## Readings

- **Readings –**
  - Pg 283 – 328 F&B service 8<sup>th</sup> Ed Lillicrap
- **Advanced Reading**
  - Pg 334 -358 F&B service 8<sup>th</sup> Edition Lillicrap