

## FOOD AND BEVERAGE SERVICE SEMESTER – II (THEORY)

Name of the Programme	Duration	Semester	Course / Course Code
B.Sc. in Hospitality Studies	Six Semesters	II	Food & Beverage Service- II(USHO 202)
Course Code	Title	Credits	
USHO202	Food & Beverage Service -II	2+2	
For Course Per week 1 lecture /period is 60 min duration			
For Subject per week 1 lecture /period is 60 minutes duration			
	Theory	Practical	
Actual Contact	3	4	
Credit	2	2	

### Semester II – 15 weeks

THEORY					PRACTICAL					Total Credits
Hours / week	Total Hours	Notional Hours	Credits	Total Marks	Hours / week	Total Hours	Notional Hours	Credits	Total Marks	Lecture + Practical
03	45	25	02		04	60	10	02		04

#### OBJECTIVES:

At the end of semester II the student will be able to identify:

- The different types of Menus and principles of menu planning.
- Sequence and course in the French classical menu also identify general accompaniments.
- Types, storage and service of Tobacco and Non alcoholic beverages.

- Simple control system followed in a restaurant.

### Contents of syllabus for USHO 202

UNIT NO.	TOPICS	TOTAL NO. OF HOURS
<b>I</b>	<b>1. MEALS AND MENU PLANNING</b> 1.1 Menu – Origin, definition & objectives 1.2 Types of meals (Breakfast, Brunch, Lunch, Afternoon tea, High tea, Dinner) 1.3 Types of Menu	15
	a) A la c arte b) Table d' hote c) Cyclic menu d) Banquet menu e) Carte du jour / plat du jour f) Californian menu g) Take-away Other types of menu a). Children's menu b). Club menu c). Ethnic menu d). Health me nu e). Spa Menu, f). Ayurvedic Menu 1.4 Principles of Menu planning 1.5 Breakfast: English, Continental, American, Indian 1.6 Types of Tea Service: Full Afternoon Tea, High Tea.	
<b>II.</b>	<b>1. French Classical Menu:</b> 1.1 a. Sequence and Courses. b. General Accompaniments. 1.2 Ice creams: Types & categories of Ice creams	12
	<b>2. TOBACCO</b> a) Introduction to Cigars and cigarettes. b) Types of toba cco c) Shape, size, color & Brand names with country of origin.	03

<b>III.</b>	<b>1.1 NON ALCOHOLIC BEVERAGES</b>	06
	<ul style="list-style-type: none"> <li>a. Definition of beverages</li> <li>b. Classification chart –alcoholic &amp; non alcoholic drinks.</li> <li>c. Stimulating -Tea, Coffee &amp; Cocoa, ( origin, manufacture, Method of preparation, types &amp; brands)</li> <li>d. Nourishing -health drinks</li> <li>e. Refreshing –juices, squashes, crushes, syrups &amp; aerated water</li> <li>f. Table Water (origin, types &amp; brands) &amp; carbonated water.</li> </ul>	
	<b>1.2 SIMPLE CONTROL SYSTEMS.</b>	05
	<ul style="list-style-type: none"> <li>a) Restaurant reservation system</li> <li>b) KOT Checking System</li> <li>c) Types of KOT / BOT</li> </ul>	
	d) Method of billing (manual & computerised )	

**GLOSSARY**

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Aboyeur	
A l'Anglaise	A la Carte
Aperient water	A l'Orly
Brunch	Allemande
Buffet Froid	Banquet
Bisques	Brasserie
Brotsch	Batwina
Bills of fare	Bouillabaisse
Chalybeate water	Balsamic Vinegar Chateaubriand
Consomme	Canapé
Caesar Salad	Charcuterie
Corn on the cob	Cranberry Sauce.
Cayenne Pepper	Cumberland Sauce.
Café au lait	Caviar
Cyclic Menu	Carte du jour
Dessert	Debarrasseur
Entrée	Escargots
Entremets	En cocotte
Farineux	Formage
French Dressing	Fruitarians
Gravlax	Gnocchi
Hors-d'oeuvres	Hûîtres
Humidor	Horseradish Sauce.
Kroupnich	Kosher
Legumes	Lacto -Ovo Vegetarians
Mineral water	Malt Vinegar
Menu	Mousses
Macaroni	Mint Sauce
Maitre d' hotel	Nicoise Salad

Natural Spring water	Oeufs	
Olive Oil	Potages	
Poisson	Pates	
Parisienne	Rouille	
Releve	Rôti	
Sorbet	Salade	
Savoureux	Smoked Salmon	
Sur la plat	Semolina	
Tofu	Tabasco Sauce	
Tartare Sauce	Table d'hôte	
TIPS	Worcestershire Sauce	
<b>TOTAL THEORY HOURS</b>		<b>45</b>

**REFERENCE BOOKS:-**

- Dennis Lillicrap, John Cousins and Robert Smith-
- Vijay Dhawan - Food and Beverage Service
- Peter Dias - The Steward □ John Fuller & A.J. Currie-
- Sudhir Andrews - Food and Beverage Service -
- Bobby George -Food & Beverage Service –

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**FOOD AND BEVERAGE SERVICE SEMESTER -  
II(ASSIGNMENTS)**

All students should be given individual assignments. Out of the following given options each student needs to work on any two.

<b>SR. No.</b>	<b>TOPIC FOR ASSIGNMENTS</b>	<b>MARKS</b>
1.	Planning a 13 course French classical menu with general accompaniments.	
2.	Planning of an a la carte menu of a Specialty Restaurant or coffee shop.	
3.	Planning of American and continental breakfast menu with appropriate layout.	
4.	List five types of Tea and Coffee , explaining the composition of each.	
5.	Formats of special food checks (KOT)	

**FYBSC SECOND SEMESTER FOOD AND BEVERAGE NOTES  
MEALS & MENU PLANNING 1.1 MENU**

**DEFINE MENU?**

A menu is a list of food & beverage that can be served to a guest at a fixed price. It helps guest to select what they would like to eat & drink .It is a document that controls & directs an outlet operation & is considered the prime selling instrument.

**ORIGIN OF MENU**

The word menu dates back to 1718, but the customs of making such a list is much older .It is said that in older times, menus were like a large dictionary with sections covering a variety of dishes .In earlier times the menu was large, long & placed at one corner of the table to inform the guest what is being served .As time went by, the menu became smaller & the number of dishes were divided into sections.

## **OBJECTIVE OF MENU**

The purpose of a menu is to inform the consumers on exactly what dishes are being offered at the time and in what way. .. Dishes are priced individually and are served in course meal order. For example, a four course meal a soup/salad, appetizer, main course and dessert in that order.

## **1.2 TYPES OF MEAL**

- 1) **Breakfast (Petit dejeuner)**: It is similar to continental breakfast but cereals & eggs are also included along with fruits.
- 2) **Brunch**: It is a meal between breakfast & lunch .This is very popular in USA particularly on Sunday's breakfast items & light lunch items are included on the menu.
- 3) **Elevenes**: A short break for light refreshments, usually with tea or coffee, taken at about eleven o'clock in the morning
- 4) **Lunch (De jeuner)**: It means the meal consumed during the afternoon.
- 5) **Afternoon Tea**: It is tea with pastries, sandwich & scones or muffins.
- 6) **High Tea**: This is a tea & meal with light cooked item.
- 7) **Dinner (Diner)**: This is consumed in the evening.
- 8) **Supper (supper)**: It is an informal meal consumed at late evening

## **1.3 TYPES OF MENU**

### **Ala carte menu:**

Ala carte means according to the card. This menu allows the customer to choose the number & types of dishes; it lists all the dishes available, arranged in courses & priced separately .The dishes are cooked according to the order, so there is a waiting time & each guest is served at his or her own pace.

**A short 'card of the Day' or 'carte du jour's is added occasionally** This lists six to seven dishes from which a three course meal can be chosen.

### **Table d' hôte menu:**

Table d' hôte literally translates to 'table of the host '.It usually includes a fixed & limited number of courses, most commonly a three course meal with coffee. There is some choice of dishes within each course, the price is set or fixed & all guests are served the same meal one course at a time.

This simple style of menu is very popular because it is easy to control costs & there is little food wastage .The set price is charged whether or not the entire meal has been consumed .Table d'hôte menus can be found in all areas of the hospitality industry, but most commonly in hotels, guest house, clubs, function rooms, hospitals, airlines & transport catering.

## OTHER TYPES OF MENU

1. **Californian Menu:** It is a menu where all the items are available throughout the day. Eg: Eggs & bacon in the evening, steaks for brunch etc.
2. **Cyclic Menu:** Such menu is usually used in an institutional sector of an industry like hospital, prison, airlines etc .This type of menu is related on a set cycle.
3. **Carte du jour:** It is the French term for " CARD OF THE DAY ". It offers choices available only for a particular day. It allows a chef to offers a list of special or variations in addition to a preprinted a la carte menu. It can also be used as a table d' hôte menu prepared for that one day alone.
4. **Set Menu:** This are the special functions menu which are prepared for a special occasions such as banquet or party .The menu is fixed between the caterer & the customer with the agreed price the function could be formal ,sit down or buffet.
5. **Children's Menu:** The main purpose of this type of menu is to keep children occupied by providing them some sort of activity .It should have items which are smaller in portion & can be served quickly.
6. **Club Menu:** These menus usually consist of short ordered items & few special .Club members expect full service for lunch with wider selection for dinner.
7. **Ethnic Menu:** It includes items which reflects a particular geographical area & may be traditional in terms of design with translation in English.
8. **Plat du jour:** It means plate of the day. This is frequently a main dish of the table d' hôte meal. When a dish is plat du jour it is on the a la carte menu at a fixed price often less than the price normally charged for it on other days.
9. **Banquet menu** -It list of food selections for **banquets**, which are festive dinners that celebrate special occasions. Typically, **banquets** serve a single type of appetizer and dessert and allow guests to select their choice of main course.
10. **Take away”** - Take away in restaurants, hotels and food outlets means that the food ordered by a customer is to be taken home or anywhere rather than eating in that place, i.e. packed to have it at home.
11. **Spa Menu** -Food that is not only healthful but light and lovely, like this airy peach-raspberry which are served in the spa .

## **9.Ayurvedic Menu**

Ayurveda is made up of two Sanskrit words: Ayu which means life and Veda which means the knowledge of. To know about life is Ayurveda. Exploring Ayurveda is to enhance your health and to gain further insights into this miracle we call life. “Man is what man eats.” A diet consisting of light, easy-todigest, the food is recommended for almost anyone. Ayurveda is very clear when it comes to food. Sattvic (pure) food is needed to heal and maintain good health and must incorporate six tastes in every meal: sweet, sour, salty, bitter, astringent and pungent.



**10. Health Menu-** This menu consists of well-balanced healthy food dishes which is considered to be best for the health. It is usually recommended by the dietician.

### **1.4 ASPECTS OF MENU PLANNING/Principles**

- 1. Gastronomic Aspects:** A menu should be planned as a whole & as an entity in itself. Care should be taken to avoid a succession of independent & unrelated courses. For this there should be an overall balance with no repetition of color, ingredients, texture, words, seasoning, shapes, consistency, cooking methods etc.
- 2. Economics Aspects:** The cost of a menu should be in relation to the selling price. Food cost should be maintained at a stipulated level to maximize profit.
- 3. Practical Aspects:** The type of kitchen & service area, its staff, equipments & size must be considered while planning menu. The meal supplies available & customers catered to are the other factors to be borne in mind.

### **POINTS TO BE CONSIDERED WHILE PLANNING A MENU**

- 1. Location:** Location of an establishment is very important factor if it is located away from the market transportation will be difficult & elaborate menu cannot be planned.
- 2. Types of Clientele:** This is very important factor because if the clientele of rich society will enter in the restaurant the menu should be of 1<sup>st</sup> class menu instead of the food items of cafeteria or fast food which will be run away by high class restaurant.
- 3. Availability of ingredients:** The menu should be planned in such way that the raw materials required for the preparation, food items should be easily available & of good quantity.
- 4. Seasonal Food:** The seasonal food includes the menu because the menu is planned in advance so as a seasonal variation is not kept in mind the menu will become very complex if there will be no enough choice
- 5. Availability of Equipment:** It should be always kept in mind; the equipments should be available for preparation of food items. Costly equipments should be kept for specific purpose.
- 6. Skilled Staff & Knowledge level:** The kitchen staff should be well trained. He should have all the knowledge regarding his food items.
- 7. Capital:** Capital decides the standard of the restaurant which is to be first class, second or other class. It also affects the quality, quantity & the cost of menu.

## **1.5 BREAKFAST**

Breakfast is the first meal of the day and is served between 7 and 10 a.m.

Hotels offer complimentary breakfast to guests staying under continental plan (CP), American plan (AP), or modified American plan (MAP). Guests staying under European plan (EP) have to pay for their breakfast.

Breakfast is served mainly in two places in the hotel, namely

Restaurants

Rooms

Breakfast are classified into 3 types

1. Continental breakfast.
2. American breakfast.
3. Full or English breakfast.

### **1. Continental Breakfast**

It consists of (fresh fruits depending upon organization) fruit juices, assorted breads & tea or coffee.

**FRESH FRUIT JUICE** (Tomato,  
Orange, Grape, Watermelon)

**BREADS** (Toast, Croissant,  
Rolls, Brioche)

**PRESERVES** (Butter, Jam,  
Honey, Marmalade)

**BEVERAGE**  
(Tea / Coffee)

### **2. American Breakfast**

It consists of (fresh fruits depending upon organization) fruit juices, cereals, eggs, assorted breads & tea or coffee.

**FRESH FRUIT  
JUICES**  
(Tomato, Grape, Orange, Watermelon)

**CEREALS** (Muesli,  
porridge, Cornflakes)

**EGGS** (Boiled, Scrambled, Poached, Fried, Omelet,  
Sunny side)

**BREADS** (Rolls, Toast, Brioche,  
Croissants)

**PRESERVES** (Jam, Butter,  
Honey, Marmalade)

**BEVERAGES**  
(Tea / Coffee)

### **3. Full or English Breakfast**

Though the English breakfast is quite heavy traditionally, limited dishes are preferred by the guests. It consists of fresh fruits or stewed fruits, fruit juices, cereals, fish, egg, meat, Buffet froid, assorted breads, tea, or coffee.

#### **Menu**

**FRESH FRUIT JUICE**  
(Tomato, Grape, Orange, Watermelon)

**FRESH FRUITS /STEWED FRUITS**  
(Prunes, Pears, Apples, Figs, Pineapple, Mango)

**CEREALS** (Muesli,  
Porridge, Cornflakes, Chocó flakes)

**FISH** (Fried Haddock, Grilled  
herring, Grilled kippers, grilled sole)

**EGGS** (Fried, Scrambled,  
Poached, Boiled, Omelett, Sunny side)

**MEAT** (Grilled bacon,  
Pork, Kidney, Liver, Gammon)

**BUFFET FROID** (Calves  
Tongue, Breakfast sausages, salamis, ham)

**BREADS** (Toast, Rolls,  
Brioche, Croissants, Danish pastry)

**PRESERVES** (Jam,  
Butter, Honey, Marmalade)

**BEVERAGE**  
(Tea / Coffee)

**Examples of breakfast menu items.**

- **Juices:** orange, pineapple, grapefruit, tomato, carrot, apple.
- **Fresh/stewed fruits:** strawberry, pineapple, mango, figs, prunes, watermelon, peach.
- **Cereals:** cornflakes, wheat flakes, rice crispies, porridge, muesli, bran flakes, choco flakes.
- **Yoghurts:** natural & flavored.
- **Fish:** grilled kippers, smoked haddock, grilled herring, grilled sole
- **Eggs:** fried, poached, sunny side, scrambled, boiled, stuffed omelet.
- **Meat:** Bacon, kidney, steak, gammon, liver.
- **Potatoes & Vegetables:** hash brown, sauté potato, home fries, sauted mushroom, baked beans, grilled tomato.
- **Pancakes & waffles:** whole meal pancake, blueberry pancake, redcurrant waffles.
- **Cold buffet:** Ham, calves tongue, salamis, breakfast sausages.
- **Bread:** white bread, brown bread, croissant, brioche, French bread, muffins, doughnuts, flaky pastry, Danish pastry, tea cakes.
- **Preserves:** honey, jam, marmalade, butter.
- **Beverage:** tea & coffee.

**Indian Breakfast**

**Indian Breakfast menu will include the following**



(Note: Bread, breakfast rolls, breakfast cereals, and eggs also appear in Indian menu.)

Figure 12.5 Indian Breakfast Menu

## **1.6 TYPES OF TEA SERVICE**

### **Afternoon tea**

Afternoon tea is served in many establishments between 4 and 6 p.m. There are two types.

Full afternoon tea

High tea

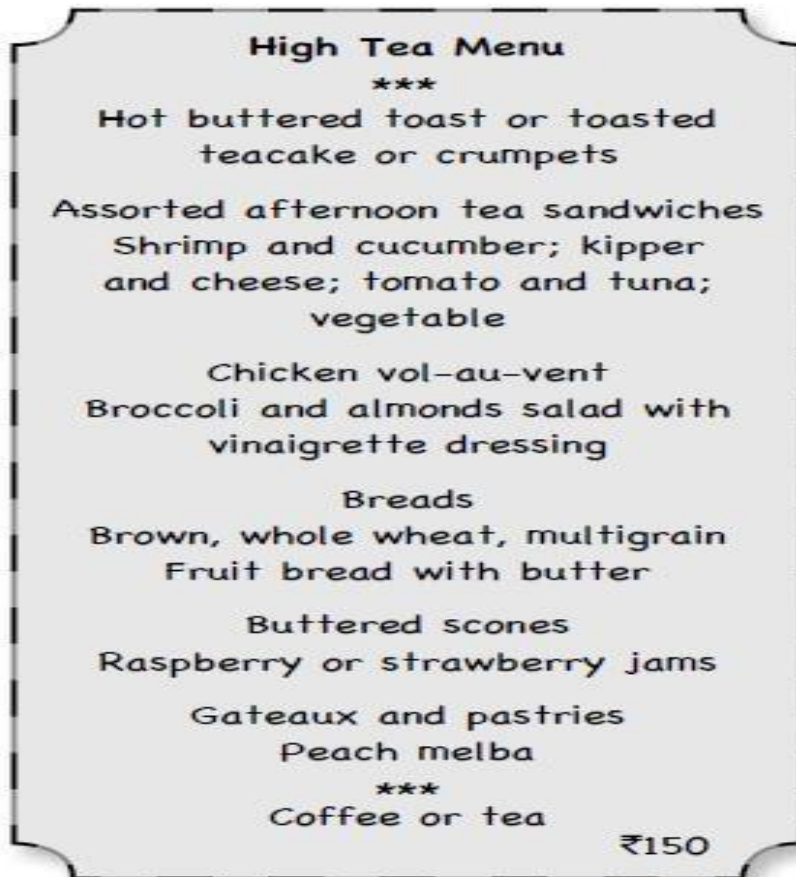


**Figure 13.6** Afternoon Tea Menu

**The following are required to lay full afternoon tea cover.**

Side plate with paper napkin and side knife—placed in the centre of the cover

Pastry fork, Cup and saucer with teaspoon, Preserves on an under plate with preserves spoon



**Figure 13.7** High Tea Menu

**The following are required to lay high tea cover.**

Joint knife and fork

- Side plate with side knife

Cup and saucer with teaspoon to the right-hand side

- Napkin
- Cruet set
- Sugar bowl with tongs/teaspoon/ sachets
- Preserves dish on the under plate

## FRENCH CLASSICAL MENU

### 1.1 a. SEQUENCE AND COURSES

#### Introduction

- French Classical Menu was established by “Chef Maitre Auguste Escoffier .”
- He was regarded as the Emperor of the World’s Kitchens.
- He was the person who gave a changing scenario to the style of service & streamlining of the menu

#### French Classical Menu Sequence

- Horsd’oeuvre.
  - Potage.
  - Oeuf.
  - Farineux.
  - Poisson.
  - Entree. □ Sorbet.
  - Releve.
  - Rôti.
  - Legumes.
  - Salade.
  - Buffet froid.
  - Fromage.
  - Entremet.
  - Savoureux.
  - Dessert. □ Café.

#### Horsd’oeuvre:

It is the First course in French Classical Menu which means Starters or Appetitizer. Horsd’oeuvre is tongue ticklers served in order to stimulate the appetite. The term is accepted as meaning a variety of pickled or well seasoned food stuff from which the guest is able to make his or her choice.

Horsd’oeuvre are better served from a rotating trolley or tray. They may be served hot or cold.

There are two types of Horsd’oeuvre.

#### **Classical Horsd’oeuvre.**

#### **Horsd’oeuvre Varies.**

#### **Classical Horsd’oeuvre:**

Classical Horsd’oeuvre is made from classical recipes. They have a set covers with proper accompaniments .It is usually served pre plated according to the portion wise.

Examples of Classical Horsd’oeuvres



**1. Caviar:** Caviar is the roe of female sturgeon fish found in Russia & Iran in Caspian Sea. Caviar is divided into 3 types

**Beluga Caviar:** It is the most expensive caviar produced by the largest species.

**Osserta Caviar:** It is caviar with small grains. It is golden yellow in color & more oily.

**Sevruga Caviar:** This caviar's color varies from light to dark grey .It is the cheapest variety of caviar available.

The storing temperature of Caviar is -2 to 4°C. The normal portion size of serving Caviar is 30 gms. It should be served cold but not frozen.

## **1. CAVIAR**

### **Accompaniment**

- \* Blinis
- \* Butter
- \* Lemon wedges
- \* Sieved hard boiled eggs White and Yolk separate
- \* Chopped shallots
- \* Chopped parsley **Cover**
- \* Fish plate
- \* Hors d oeuvre knife **Service**
- \* Lay the cover.
- \* Present caviar in a caviar pot on a bed of crushed ice to the guests.
- \* Accompaniments to be served in monkey bowls.
- \* Hot breakfast toast or Blinis to be served on a B&B plate in between a napkin.

## **2. Escargot (Snail):**

Escargot is the French name for Snail .Snail tongs are placed on the left side & snail fork on the right side. The snail is served in an Escargot dish. French bread is offered for mopping up the sauce. Finger bowl & napkins may be offered to the guest on left side .

### **Accompaniment**

- \* Cubes of bread in a monkey dish **Cover**
- \* Snail tong and snail knife
- \* Finger bowl **Service**
- \* Lay the cover
- \* Present snail in an snail dish
- \* Place accompaniment on the table
- \* Place a finger bowl on the left of the cover between a napkin fold.

## **3. Hûître (Oyster):**

It is the French name for oyster .Oyster fork is placed on the right side & oyster tong is placed on the left side. Finger bowl & napkins may be offered to the guest on left side.

## **OYSTER**

### **Accompaniment**

- \* Oyster cruet – Cayenne pepper peppermill, Tabasco sauce, chilli vinegar
- \* Half lemon

- \* Brown bread and butter **Cover**
- \* Scallop dish
- \* Oyster fork on the right
- \* Finger bowl on a B&B plate with a napkin **Service**
- \* Serve oyster in a scallop dish on a bed of crushed ice.
- \* Accompaniments to be left on the table.
- \* Place finger bowl on the table on the top left corner.

#### **4. Saumon fume (Smoked salmon):**

It is the French name for smoked salmon. It is been smoked & served chilled.

##### **Accompaniment**

- \* Lemon wedges
- \* Onion rings
- \* Capers
- \* Lettuce as a garnish
- \* Brown bread and butter **Cover**
- \* Fish plate
- \* Fish fork and fish knife **Service**
- \* Lay the cover
- \* Served pre plated wafer thin slices of Salmon \* Should be served chilled.

#### **5. Pate de foiegras:**

It is the French term for fattened goose liver. Small knife is placed on the right side & fork on the left side.

Pate de foie gras

##### **Accompaniment**

- \* Hot brioche or toast
- \* Butter

##### **Cover**

- \* Fish plate
- \* Hors d oeuvre fork and knife **Service**
- \* Lay the cover
- \* Serve pate, pre-plated
- \* Brioche and butter to be placed on the table.

#### **6. Prawn Cocktail:**

A mixture of boiled prawns & cocktail sauce. Cocktail sauce is made from mayonnaise, tomato sauce, tobasco sauce, lemon juice, Worcestershire sauce. It is served in silver cocktail glass or champagne saucer over crushed ice on a bed of lettuce garnished with slice of hard boiled eggs ,chopped parsley ,segment of lemon & whole boiled prawns with shell .

#### **Horsd'oeuvre Varies:**

It comprises of assorted starters. It is not as exotic as classical Hors d'oeuvre & not as expensive. It is usually served preplated.

##### **1. Épis de Mais (Corn on the cob) :**

It is the French term for corn on the cob. It is usually served with melted butter & toast.

##### **Corn on the cob**

### **Accompaniment**

- \* Melted butter in a sauce boat **Cover**
- \* Served with holders on a fish plate

### **Service**

- \* Serve with a melted butter in a sauce boat
- \* Finger bowl on the side.

## **1. Artichaut (Artichoke):**

It is the French term for cold Artichoke served with hot vinaigrette sauce or cold hollandaise sauce.

### **Artichoke**

#### **Accompaniment**

- \* Hot – Hollandaise Sauce
- \* Cold –Vinaigrette Sauce **Cover**
- \* AP fork and AP knife

#### **Service**

- \* Lay the cover
- \* Fish plate
- \* Accompaniment on the side in a sauce boat

## **2. Asperges ( Asparagus):**

It is the French term for Asparagus. It is served cold with Vinaigrette sauce or Mayonnaise sauce.

### **Asparagus**

#### **Accompaniment**

- \* Hot – Hollandaise Sauce
- \* Cold –Vinaigrette Sauce **Cover**
- \* Down turned AP fork placed diagonally across the cover.
- \* Asparagus tongs if available on the right of the cover. **Service**
- \* Lay fork
- \* Place asparagus on a cold fish plate, with tips facing down dipping in sauce
- \* Serve sauce in a sauce boat \* Finger bowl on the side

### **Pickled Red Cabbage:**

Blanched freshly shredded red cabbage coated with spiced vinegar.

### **Creamed Beetroot:**

Beetroot cooked in to batons mixed with cream, English mustard & lemon juice.

### **Potage :**

A liquid food served at the beginning of a meal particularly during dinner. The French word for soup is ‘ ‘ soupe ’ ’ or ‘ ‘ potage ’ ’. As per French classical dictionary the word soupe denotes a slice of bread on to which the contents of the pot called ‘ ‘potage’ ’ are poured. Potage is classified into two categories.

#### **a) Thick soup**

#### **b) Thin soup**

**a) Thick Soup:** These are called as thick soup because they are thickened with the help of cream, egg yolk, béchamel sauce, vegetable puree etc. Thick soup is divided into 4 main different categories.

1) **Cream Soup:** They are called as cream Soup because they involve use of béchamel sauce as thickening agent. The preparation may be finished by the addition of cream, egg yolk to give creamy consistency.

e.g. cream chicken, cream of tomato, cream of mushroom, cream of spinach, cream of celery, cream of asparagus.

2) **Puree Soup:** They are thickened by the starch content of the vegetable itself. These are made from a particular type of vegetable which may be fresh or may be dried with the addition of potatoes or rice.

E.g. Puree of chestnut, puree de of lentil's, puree de haricot blanc.

3) **Veloute Soup:** Veloute is thickened by egg yolk, butter, cream. The base of all veloute is chicken stock e.g. Asparagus veloute. Artichoke veloute soup chock veloute soup.

3) **Bisques:** It is a puree of shellfish and thickened with cream diced fish are served in it. The shell is pureed.

Lobster Bisques – Bisque d' homard.

Cray fish Bisques – Bisque d' Ecrevisse.

Crawfish Bisques- Bisque d 'langoustine.

Prawn Bisque – Bisque d' crevette.

3) **Thin Soup:** Thin soup are divided into consommé (classified soup) and Broth unclassified soup.

a) **Consommé:** It is classified beef stock. Dari amber color, shiny and takes its name by their garnishes. Consommé is served hot as well as cold. E.g. of Consommé.

1) Consommé Royale: Chicken consommé garnish with savory eggs custard cut in to any shape.

2) Consommé Celestine: Beef consommé garnished with thin strips of savory pan cake made by adding fine herbs mixture.

3) Consommé Carrier: Beef consommé made with the flavorings of pimentos and tomatoes and garnished with dices of tomatoes, juliennes of pimentos, rice and sprigs of chervils.

4) Consommé Mercedes: Beef consommé flavored with dry sherry and garnished with roundels of red pimentos of cocks comb (head of cock)

5) Consommé Dubarry: Consommé garnished with florettes of cauliflower.

B) **Broth:** Good stock of beef, mutton, or chicken cooked with diced meat, vegetable and rice or barley. E.g. Scotch broth, French onion soup, minestrone soup. National Soup or Old Soup

1. **Avocado Soup:** A cold soup made from Avocado puree and chicken stock, lemon juice garnished with chopped chives and cream.

2. **Gazpacho:** A cold soup from Spain. The meaning of Gazpacho is "Soaked Bread". Blend of raw cucumber, tomatoes, and pimentos. Add crushed garlic and break emulsified in oil seasoned with cumin served with chopped shallots diced cucumber pimentos, tomatoes and fried bread crumbs. 3. **Batwania:** A cold soup from Russia made from beetroot leaves, sorrel (spinach type leafy vegetables), spinach tarragon, white wine, and gherkins served with ice in it.

4. **Okhrochka:** A cold soup from Russia.

5. **Vichyssoise:** A cold soup from USA

6. **Ritz:** A cold soup from USA

7. **Princess Royale:** A cold soup from France mix equal parts of cream if asparagus and cold cream of chicken. Garnish with juliennes of chicken ham or ox tongue.

8. **Saint Cloud soup:** A cold soup from France.

9. **Minestrone Soup:** National Soup of Italy served with a thick oil sauce called pesto sauce (made from basil, olive oil, garlic, grated parmesan cheese, and pine nuts).

10. **Cock-e Leekie:** National Soup of Scotland.
11. **Augolemeno:** National Soup of Greece.
12. **Chowder:** National Soup of USA.
13. **Oxtail Soup:** National Soup of England.
14. **Hungarian Goulash:** National Soup of Hungary.
15. **Waterzoi:** National Soup of Belgium.
16. **Bortsch:** National Soup of Russia.
17. **Pot-au-Teu:** National Soup of France.
18. **Polish Bortsch:** National Soup of Poland.
19. **Kangaroo Tail Soup:** National Soup of Australia
20. **Camaro:** National Soup of Brazil.

## POTAGE

### Cover

Soups can be classified as Thin soups, Thick soups and Pureed soups. As a general rule while serving soups following points must be kept in mind:

- o) Thick soups are served in a soup plate, with a napkin on dessert plate or dinner plate as the under liner and a soup spoon.
- o) Thin soups are served in a soup cup, with tea saucer on a dinner napkin with dessert plate as under liner and a dessert spoon.

### Service

Soups can be served in a following way:

- o) Pre plated
- o) Tureen Service

### Accompaniment

There are various accompaniments that are served with soup.

These vary as per the soup type.

- o) Croutons
- o) Sippets
- o) Croute
- o) Grated Parmesan cheese
- o) Flute
- o) Cheese Straw
- o) Bread sticks
- o) Bread rolls
- o) Herb biscotti

## 3) OEUFs:

It means the egg preparation. This course doesn't include fried egg, scrambled egg, poached egg, boiled egg & other breakfast egg preparations. Eggs are normally served during lunch & not for dinner. E.g.:

- 1) **Oeuf Aurore:** Place the moulded egg on a round or oval shaped bouchee ( a small puff pastry case ) cover it with sauce supreme colored & flavored with tomatoes.
- 2) **Oeufs en cocotte:** Break an egg into a cocotte dish cook it almost covered with a lid for approximately 6 mins either in a bain-marie or an oven & serve with mentioned below.
  - a) **Oeufs en cocotte Bordelaise:** When eggs are cooked cover it with red wine sauce. Bordelaise indicates presence of poached bone marrow.
  - b) **Oeufs en cocotte Florentine:** Line an en cocotte dish with chopped spinach & diced anchovy. Break an egg cover with cream & grated parmesan cheese. Cook under the salamander.
  - c) **Oeufs**

**en cocotte Colbert:** Line an en cocotte fine herbs forcemeat. It is a combination of a dominant meat, pork, fat binding agent which is normally egg white & seasoning .Break an egg on top cook & finish with Colbert butter.

**3) Oeufs Sur la Plat:** It is the name of a dish which is like an cocotte dish but made of china. Any Sur la Plat preparation is described as stirred etc .

a) **Oeufs Sur la Plat Bercy:** Cook the egg in a usual manner garnish with a pair of Chipolata (small Italian sausage) & tomato sauce.

#### **4) FARINEAUX:**

It is the fourth course in French classical menu .This course contains different types of pasta preparations. Pastas are originated from Italy & are divided in to two categories.

**1) Dry Pasta:** Dry pasta are normally prepared in a factory & mechanically dried so that they have indefinite shelf life.

**2) Fresh Pasta:** Fresh pasta is prepared in the kitchen & should be used as soon as possible.

Names of the Pastas & shapes

- 1) Spaghetti – Long, thin thread like pasta.
- 2) Macaroni – Long or short tabular pasta.
- 3) Buccatini – Long, thick thread pasta.
- 4) Fettuccini – Long, flat strips of ribbons like pasta.
- 5) Ravioli – Stuffed square pasta.
- 6) Canelloni –Large cubes like pasta.
- 7) Ziti – Large cubes like pasta.
- 8) Farfalle –Bow or butterfly shape pasta.
- 9) Lasagne –Broad flat thin sheets of pasta.
- 10) Penne –Angled tubes like pasta.
- 11) Fusilli – long hallow spiral. E.g :

**1) Spaghetti Napolitaine:** Spaghetti cooked in tomato based which comprises of tomato puree or chopped concasse , tomatoes ,shallots ,garlic, basil or marjoram olive oil.

**2) Spaghetti Bolognaise:** Spaghetti blended with minced lean beef in a rich brown sauce.

**3) Fettuccini Carbonara:** Saute chopped garlic & ham in butter .Mix in beaten raw egg & cream .Cook before making pasta.

**4) Ravioli Arabiata:** Ravioli cooked in pimento flavored with spicy tomato sauce.

**5) Rissoto:** This is the rice preparation which is served in the course .The rice is first fried with chopped onions till golden brown .Add stock & cook till stock gets absorbed .Different types of vegetable meat ,chicken & foie gras can be mixed with rice . It is also served as main course & also it can be served as an accompaniment of the main course.

#### **5) POISSON:**

It is the fifth course in French classical menu. It means fish preparation .Most commonly used cuts of fish are fillet. Fillet is a cut of fish which is free from bones & skin. Fish is a soft fibered & tender meat which is easily digested & helps to prepare the appetite for the heavier course to come. Most commonly fish used are pomfret, salmon, sole & trout .In shellfish, lobster & crayfish are used. Different methods are used for cooking fish i.e poached, meuniere , fried ,orly ,bonne fume, Colbert etc.

E.g : Deep fried Preparations.

**1) Fillet of Sole Colbert:** Dip fillet of sole in egg wash, roll in bread crumbs. Deep fry in hot oil & serve with maitre d' hotel butter.

**2) Fillet of Pomfret Orly:** Fillet of pomfret is given egg wash rolled in bread crumbs or dipped in frying batter & deep fried .Serve with tomato sauce.

3) **Fillet of Pomfret Frit:** Fillet of pomfret dipped in egg wash & then in breadcrumbs & deep fry serve with tartare sauce.

#### **Shallow Fried Preparation.**

1) **Fillet of Sole Meuniere:** Fillet of sole rolled in seasoned flour & shallow fry in hot butter.

Arrange them in a dish with a peeled slice of lime on each fillet. Sprinkle lemon juice, pour over hot butter at the last moment, & sprinkle with chopped parsley.

2) **Fillet of Sole Belle Meuniere:** Roll the marinated fillet of sole in seasoned flour. Shallow fry in hot fat / butter & garnish with sauté mushroom, hlf skinned tomato & sauté roughly. Sprinkle with chopped parsley, lemon juice & nut butter at the last moment.

3) **Fillet of Pomfret David:** Shallow fried fillet of pomfret garnished with fried bread crumbs chopped parsley & lemon juice.

4) **Fillet of Pomfret Benzamine:** Roll the marinated fillet of pomfret in egg wash & bread crumbs shallow fry it . Serve it on a baked potato which is scooped out & filled with creamed mushrooms & served with American sauce.

5) **Fillet of Sole Grand Hotel:** Shallow fried fillet of sole, garnished with a bouquet of sauté diced potatoes & artichokes bottoms, mixed with nut brown butter mixed with a little meat glaze & sprinkled with chopped parsley.

#### **Poached Fish Preparations**

1) **Fillet of Pomfret Duglere:** Poach the marinated fillet of pomfret in fish stock & white wine, shallots, chopped parsley, & diced tomatoes .Reduce the cooking liquid, add cream. Finish with butter .Coat the pomfret with sauce .Garnish with chopped parsley.

2) **Fillet of Pomfret Bonne Fume:** Pomfret in house wife style. Some fillet of pomfret duglere instead of diced tomatoes, chopped mushrooms are used .It is glazed under the salamander & removed at the last moment.

3) **Fillet of Pomfret Princess:** Coat the poached fillet of pomfret in a white wine sauce containing asparagus puree coated with chopped truffles .Garnished by duchess potatoes & asparagus.

4) **Fillet of Haddock Walewska:** Poach the fillet of haddock in concentrated fish stock. Garnish with dices of lobster, slices of truffles .Cover it with Mornay sauce flavored with lobster butter & glazed under the oven.

#### **Grilled Fish Preparations**

1) **Grilled Salmon with Lemon Butter:** Grilled slice of salmon served with lemon butter.

2) **Grilled Sole Maitre d' Hotel Butter:** Grilled slice of sole served with maitre d' hotel butter . 3)

**Grilled Conger Eel Nicoise:** Grilled slice of conger eel decorated with dices of tomatoes & chopped garlic .Garnished with slices of olives & trellies of anchovy.

#### **Shell Fish Preparations**

1) **Lobster Americaine:** Diced lobster cooked with tomato, butter, garlic, chopped shallots, oil, & white wine.

2) **Lobster Newburg:** Lobster served with a thick sauce of fish stock & cream flavored with brandy, Marsala finished with butter.

## **5) ENTRÉE:**

It is the first Light Meat course in French classical menu. This normally comprises small pieces of meat with or without bones. They are traditionally served with a sauce .Melted butter or flavored butter can sometimes be served in place of a sauce. Some Entrée also involve cooking of the meat in the sauce itself. **E.g:**

1) **Poulet Maryland:** Marinated joints of chicken dipped in egg wash, rolled in bread crumbs & shallow fry .It is served accompanied by corn fritters, Banana fritters, grilled bacon & grilled tomatoes .It is served with Horse radish sauce.

2) **Poulet Marengo:** Named after the battlefield of Marengo where Napoleon defeated Austria on 14<sup>th</sup> June 1800 prepared by chef Dunand .It was first prepared by this chef sauted or grilled

chicken garnished with sauted slice of mushroom, glazed onions, fried eggs & crayfish & heart shaped croutons.

3) **Poulet ala Rex:** Bonless pieces of chicken cooked in veloute containing mushrooms, green & red peppers .It is served on the bed of buttered rice.

4) **Chicken Mexicaine:** Sauted or grilled chicken served with a tomato flavored demiglazed which is mixed with shredded red sweet pepper & garnished with mushrooms stuffed with chopped tomatoes sweet red pepper & aubergine pulp.

5) **Poulet sauté chasseur:** The preparation takes its name from the English word chaser which was associated with the hunting of games .Sauted or grilled chicken soaked & served with a sauce which comprises demiglazed ,mushrooms ,tomatoes, shallots & white wine.

### **Beef Entrée**

1) **Beef Wellington:** Sear a fillet for around 10 minutes & allow it to cool. Place it on a bed of duxelle {a fried mixture of onions, shallots & mushrooms} lined on a puff pastry. Envelope the steak inside the pastry .Transfer it into a tray apply some melted butter & bake it for around 20 mins at 150°C. Slice & serve with Madeira sauce (demiglaze, chopped mushrooms, Madeira).

2) **Beef stroganoff:** A preparation of thinly sliced beef mixed with a cream sauce & is garnished with mushrooms & onions. It is always served on a bed of rice.

3) **Tartare steak:** A raw steak made from raw minced beef which is seasoned with salt pepper & Worcestershire sauce. Shape the meat into ball, hollow it out in the centre .Put an egg in the hollow part .Arrange one table spoon of chopped onions, chopped shallots & chopped parsley around the steak.

4) **Beef Bourgogne:** Marinate the joint of beef & braise it with a calf foot .Remove the jointing halfway through cooking & transfer it to a casserole .Cook with onions glazed carrots. Complete the cooking in the casserole.

5) **Entrecote Bordelaise:** Grill the entrecote & garnish with chopped bone marrow which has been poached & chopped parsley. Serve it with Bordelaise sauce { Espagnol, meatglaze, lemon juice, chopped bone marrow, which has been poached & reduction of red wine, shallots, & seasonings}.

### **Mutton Entrée**

1) **Moussakka:** A greek specialty which comprises slices of aubergine arranged in alternative layers with a mixture of chopped mutton, chopped onions & aubergine pulp.

Often with addition of a thick Bechamel sauce .Moussakka is always served with tomato fondue.

2) **Irish stew:** An Irish specialty is made from mutton & potatoes .Pieces of neck end of Mutton is arranged in alternative layers with a combination of sliced potatoes & sliced onions .Pour a lot of water into the container & cook it on a low heat for a very long period of time .The traditional accompaniment is pickled red cabbage & Worcestershire sauce.

3) **Halicot:** A French mutton stew made from mutton, onions, potatoes, turnips, & sometimes Haricot beans.

4) **Mutton Cutlet Chasseur:** Cutlets of mutton cooked & served in a sauce which comprises demiglaze, mushrooms, shallots, tomatoes, & white wine.

5) **Mutton Cutlet a la Villeroi:** Braised cutlet of mutton in stock & allow to cool .Dip in egg wash & roll in bread crumbs .Shallow fry in clarified butter till golden brown & coat it with sauce villeroi.

### **Pork Entrée**

1) **Grilled Pork Chops:** Season pork chops with salt & pepper apply melted butter cook on a barbecue .Arrange a serving dish, Sprinkle with lemon juice & serve the noisette potatoes. 2) **Pork Chops Charcutier:** Grilled pork chops served with charcutier sauce. The serving dish is lined with mashed potatoes surrounding the charcutier.

3) **Pork Chops Alsacienne:** Grilled pork chops garnished with bacon & sliced chipolatas.



- 4) **Pork Chops with Robert sauce:** Grilled pork chops served with Robert sauce.
- 5) **Mother's Creton:** A cold preparation made from minced pork which is mixed with chopped onions, garlic, bread crumbs, chopped parsley, cinnamon, salt & pepper. The mixture cooked for 2 hrs .It is then blended in a processor .Arrange them in butter terrines.

### Offals Entrée

- 1) **Haggis:** A Scottish specialty which comprises sheep's stomach filled with heart ,liver & lungs of the animal mixed with onions ,oatmeal & mutton fat .The mixture is boiled for 2hrs. It is traditionally served with a puree of turnips or vegetables which are boiled with the haggis .It is traditionally served with malt whiskey.
- 2) **Steak & Kidney Pie:** A british specialty which comprises a hot pie filled with a mixture of lean beef & kidney mixed with onions & mushrooms sometimes potatoes hard boiled eggs & oysters. 3) **Calf liver a la Alsacienne :** Calf liver cut in to sauted & garnished with fried bacon, sprinkled with lemon juice ,Chopped parsley & served accompanied by steamed potatoes.

### Lamb Entrée

1. **Breaded Lamb Cutlet:** Marinated cutlet of lamb seasoned with salt & pepper dipped in egg wash, rolled in bread crumbs, shallow fried in hot butter. Arrange them in a crown , sprinkle with lemon juice & served with nut butter.
2. **Lamb Chop Mexicaine:** Sauted lamb chops served with a tomato flavored demiglazed containing shredded sweet red pepper garnished mushrooms stuffed with chopped tomatoes, chopped sweet red pepper, & aubergine pulp.
3. **Lamb Brochettes:** Boneless cubes of lamb cut from the leg of lamb arranged in a skewer with alternating slices of blanched bacon & sauted with mushrooms .Apply melted butter before grilling serve it on a bed of buttered rice .

## 7. SORBET:

It originates from an Italian word sherbet .It is called as a rest course or interval course. During this period the guest gets time to relax. If the guest wants he may smoke during these period usually Russian cigarettes. Hence an ashtray is placed on the table.

A sorbet comprises of the following

- a) A fruit puree / fruit juice / fruit pulp.
- b) A wine / liqueur /a tea or coffee infusion.
- c) Sugar syrup often with the addition of a glucose. Freezing they should not be beaten or whisked .Just before the service top it up with Italian meringue. It is more granular & softer than an ice-cream because it does not contain any egg yolk or fat .It is normally defined as water ice.

A sorbet differs from an Italian granite is having Italian meringue.

**E.g:** lemon sorbet, orange sorbet, peach sorbet, calvados sorbet, pineapple sorbet, Champagne sorbet & raspberry sorbet.

## 8. RELEVÉ:

This comprises big joints of meat which are either roasted or grilled or braised. They are normally supplied by the supplier in the form of butcher joints .The releve are served with their own accompanying sauce & vegetables. They along with the roast constitute the actual main course in a French classical menu. E.g :

**Agneau Rôti (Roast leg of lamb) with mint sauce.**

**Porc Rôti (Roast leg of pork) with apple sauce.**

**Mouton Rôti (Roast leg of mutton) with onion & red currant jelly.**

**Boeuf Rôti (Roast beef) with horseradish & Yorkshire pudding.**

## **9. RÔTI :**

It means roast preparation .This course normally comprises roast game birds or game animals & roast poultry, roast is served with its own accompanied sauce, roast potatoes or game chips & roast gravy. Roast is normally served with a salad which is served on salad crescents. When a roast is planned in the menu, it is simply written as roast chicken, roast turkey, roast hare etc.

**Roast game animals are served with Cumberland sauce & red currant jelly.**

**Roast game birds are normally served with bread sauce & cranberry sauce.**

*e.g : Roast animals /Poultry.*

**a) Poulet Rôti (Roasted chicken):** Served with bread sauce & roast gravy.

**b) Caneton Rôti (Roasted duck):** Served with apple sauce & roast gravy.

**c) Caneton Sauvage (Roasted wild duck):** Served with roast gravy.

**d) Oie Rôti (Roasted goose):** Served with apple sauce & roast gravy.

**e) Dinde Rôti (Roasted turkey):** Served with cranberry sauce & roast gravy.

**e.g : Roast bird /game**

Partridge, grouse, & Pheasant.

Served with bread sauce, roast gravy, cranberry sauce.

## **10) LEGUMES:**

It means vegetables preparations. This is a comparatively lighter course as this comes after the main course .In this the same vegetables which are served in classical Horsd'oeuvre are salad with the same accompaniment .This course cannot contain any elaborate preparation as this is supposed to be very light course.

e.g.: Tossed veg, mushrooms gritty, petit pois, artichokes, Chou fleur au gratin.

## **11) SALADE:**

In this course mostly salad are served it may be given with Horsd'oeuvre or with the main course as accompaniment or separately.

e.g.: Caesar salad, Niçoise salad, Russian salad, cabbage salad, potato salad.

## **12) BUFFET FROID:**

It is the twelfth course in French classical menu. In this course variety of cold meats ie. Sausages, salamis, pate, terrines are served fish, cheese, salad & egg preparation are also served sometimes.

## **13) FROMAGE:**

It is the thirteenth course in French classical menu. The cheese is classified into 5 types.

**1. Fresh.**

**2. Soft.**

**3. Semi hard.**

**4. Hard.**

**5. Blue.**

Cheese are served with various accompaniments such as celery ,walnut ,breads, cream cracker ,water biscuits , ryvita biscuits , digestive biscuits , grapes , olive etc.

Eg.

**Fresh cheese:** cottage, cream, mozzarella, Ricotta.

**Soft cheese:** brie, feta, munster, camembert.

**Semi hard cheese:** Cheddar, chevre, Edam, Gouda, derby.

**Hard cheese:** parmesan.

**Blue cheese:** Danish blue, Roquefort, stilton.

#### **14) ENTREMET:**

It is the fourteenth course in French classical menu .In this course mostly sweet dish is served which may be hot or cold.

e.g.: rice pudding, crème caramel, apple pie, strawberry & cheese soufflé, mango

Cheese cake.

#### **15 ) SAVOUREUX:**

It is the fifteenth course in French classical menu. These are savoury in toast & served in lunch or dinner as a substitute for sweet dish. Savoury are divided into 3 types **a) Savoury based on toast.**

**e.g:** Canapé nina, canapé bacon, angels on horseback, devils on horseback.

**b) Souffles.**

e.g : cheese soufflé , avocado , ham soufflé .

**c) Stuffed omelettes.**

e.g: oeuf aurore.

#### **16) DESSERT:**

It is the sixteenth course in French classical menu. In this course fresh fruits with nuts are served .Sometimes canned fruits are also served.

#### **17) CAFÉ:**

It is the seventeenth course in French classical menu. In this course usually coffee & tea is been served.

e.g.: Irish coffee, cappuccino, espresso, Chinese

### 1.1 B .FOOD & ITS DESCRIPTION , COVER & ACCOMPANIMENT

NAME OF THE DISH		DESCRIPTION	COVER	ACCOMPANIMENT	
Sr	French	English			
1.	Jus de tomate. HORS D'OEUVRE	Tomato juice.	Fresh or Canned tomato juice .	Pony tumbler glass , under liner with doily paper & teaspoon.	Worcestershire sauce & castor sugar .
2.	Jus de fruits.	Fruit juice.	Fresh or Canned juice.	Pony tumbler glass , under liner with doily paper & teaspoon.	Castor sugar.
3.	Cocktail de Florida.	Florida cocktail.	Segments of fresh orange & grape fruit .Decorated with cherry.	Glass or silver coupe , underline r with doily paper & teaspoon.	Castor sugar.
4.	Poire d' avocat	Avocado pear	Thick skinned , dark green fruit with a bland flavored waxen.	Avocado dish with underline r , doily paper & teaspoon.	Vinaigrette sauce.
5.	Poire d' avocat aux crevettes	Avocado pear with shrimps	Avocado pears filled with shrimps & laced with Marie Rose sauce.	Avocado dish with underline r , doily paper ,teaspoon & Fish fork .	Brown bread ,butter, cayenne pepper & pepper mill.

6.	Cocktail de Crevettes	Shrimps cocktail	A cocktail made from shrimps laced with a Marie Rose sauce.	Under plate, silver coupe, teaspoon, & fish plate.	Brown bread, butter, cayenne pepper, & pepper mill.
7.	Huîtres	Oyster	Shell which can be eaten raw or cooked. Best English oyster are from Whit stable or Colchester. Oyster should be served fresh & cold.	Oyster plate, oyster fork, & finger bowl. If oyster plates are not available soup plate filled with crushed ice can be used.	Cayenne pepper, pepper mill, Tabasco sauce, chilli vinegar, lemon wedge, brown bread, & butter.
8.	Artichaut froid a la Vinaigrette .	Cold artichoke with Vinaigrette sauce .	Flower of artichoke plant .Pale green in color. Thick part of leaves should be eaten first followed by the bottom.	Artichoke plate , joint fork & finger bowl.	Vinaigrette sauce.
9.	Saumon Fumé	Smoked salmon	Best salmon comes from Scotland & Germany. Served chilled.	Fish plate ,Fish knife & Fish fork .	Brown bread & butter, cayenne pepper, peppermill & lemon.
10.	Truite Fumé	Smoked trout	Smoked trout comes from trout farms. Served hot.	Hot joint plate, finger bowl & asparagus tong if required.	Melted butter or Hollandaise sauce.
11.	Épis de mais	Corn on the cob	Served as Horsd'oeuvre substitute or as a separate course.	Small knife & cold fish plate.	Hot finger toast & butter.

12.	Escarot	Snail		Snail dish, with under liner ,snail tong ,snail fork, finger bowl with warm water.	Cubes of white bread in a coupe with underliner.
13.	Caviar	Caviar	Roe of Female sturgeon fish	Cold fish plate & caviar knife.	Hot finger toast, Butter, Blinis (buck wheat flour pan cake), sieved egg white & egg yolk.
14.	Saumon Froid	Cold salmon	Best salmon comes from Scotland & Germany.	Cold fish plate, fish fork & fish knife.	Mayonnaise & cucumber salad.
15.	Ouefs de Caille	Quails eggs	Quails eggs are served cold , hard boiled in shell & six to a portion.	Horsd'oeuvre knife & fork ,cold fish plate.	Brown bread , butter, cayenne pepper, peppermill , lemon, Horseradish sauce.
16.	Pâte de foie gras	Goose liver pate	Fattened goose liver. Served chilled.	AP Fork & AP knife , Cold fish plate.	Melon or fresh figs .
17.	Bortsch (POTAGE)	Bortsch	Duck Consommé.	Hot soup plate with underliner , Dessert spoon.	Sour cream, beetroot juice, volauvents with duck past.

26.	Purée St. Germain	Green peas soup	Puree of green peas soup. All puree soup are thickened with their own ingredients.	Hot soup plate ,under liner, soup spoon.	Croutons.
27.	Minestrone	Minestrone	Traditional soup of Italy with pasta & vegetables.	Hot soup plate , under liner , soup spoon	Grated parmesan cheese on under liner & teaspoon.
28.	Crème de Champignon * Crème de tomate. * Crème de Crecy. * Crème de Dubarry. * Crème de Portugaise. * Crème de Favorite	Cream of Mushroom soup. Cream of tomato soup. Cream of carrot soup. Cream of Cauliflower soup. Cream of tomato & rice. Cream of French Beans	Thick soup thickened with addition of cream.	Hot soup plate , under liner , soup spoon.	Bread roll & butter. Croutons . Bread roll & Butter. Bread roll & Butter. Bread roll & Butter. Bread roll & Butter.
29.	Petite Marmite.	Petite Marmite	Consommé served in Marmite dish with accompaniment.	Pot Marmite pot , undr liner , dessert spoon.	Poached bone marrow , grilled croute with parmesan cheese.
30.	Tortue Claire.	Clear Turtle soup.	Consommé made with turtle meat. Turtle soup is also made with chicken /beef consommé .	Hot consommé cup, under liner , dessert spoon	Brown bread & butter , cheese straw, lemon segments .

31.	Oeuf en Cocotte. (OEUFs) * Oeuf en Bordelaise . * Oeuf en Portugaise.	Egg in Cocotte dish	A la Reine – diced cooked chicken. Dishes are named after the garnishes. Bone marrow ,red wine sauce. Tomato concasse.	Cocotte dish on under liner with teaspoon.	---
32.	Oeuf Poche. * Oeufs Benedictine. * Oeufs Mornay.	Poached Eggs	Ox tongue & toast. Cheese sauce.	Baking dish on under liner dessert spoon & fork.	-
33.	Oeuf Sur le plat. * Oeuf Sur le Plat Americaine. * Oeuf Sur le Plat Bercy. * Oeuf Sur le Plat Meybeer.	Egg in dish.	Grilled ham & tomatoes. Sausage & tomato sauce. Kidney & Perigeaux sauce.	Baking dish on under liner dessert spoon & fork.	-
34.	Omelette. * Omelette Princesse. * Omelette Forestiere. * Omelette Espagnole	Omelette	Folded omelette with asparagus, truffles. Folded omelette with mushroom ,onions. Flat omelette with tomato ,potatoes ,onions .		-
35.	(FARINEAUX) Cannelloni, Gnocchi ,Lasagna, Macaroni, Ravioli.		Larger square. Dumpling. Flat sheet. Cut Tabular.	Hot fish plate ,dessert spoon & fork.	Grated parmesan cheese on under liner & tsp.



36.	Spaghetti		Noodle type pasta. Bolognaise. Napolitaine. Milanaise.	Hot soup plate on cold underplate, large fork on right & dessert spoon on left.	Grated parmesan cheese on under liner & tsp & peppermill.
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37.	Tuite Meunire. (POISSON)	Pan fried Trout		Fish knife ,fish fork, & hot fish plate.	Béarnaise sauce.
38.	Darne de saumon grille.	Grilled cut of salmon on the bone.	The best salmon is Scottish salmon.	Fish knife ,fish fork, & hot fish plate.	Hollandaise sauce.
39.	Tronçon de turbot poche	Hot poached turbot on the bone.		Fish knife ,fish fork, & hot fish plate.	Beurre fondue or hollandaise sauce.
40.	Tronçon de turbot grille	Hot grilled turbot on the bone	One of the best flat fish with delicate flavor ,firm flesh & white .	Fish knife ,fish fork, & hot fish plate.	Beurre maitre d' hotel , remoulade, or béarnaise sauce.
41.	Sole de Douvres grille.	Grilled Dover sole.	One of the best white fish.	Fish knife ,fish fork, & hot fish plate.	Tartare sauce or remoulade sauce.
42.	Demi Homard.	Cold lobster		Fish knife ,fish fork, cold fish plate, lobster pick, fingerbowl, lobster cutter, on debris plate.	Mayonnaise sauce.

43.	Homard Thermidor.	Lobster in white wine sauce.		Fish knife & fork & hot fish plate.	-
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44.	Kari de volaille. (ENTRÉE)	Chicken curry.	Chicken curry on bed of rice with various accompaniments.	Hot soup plate ,underliner , large fork right.	Mango chutney.
45.	Irish Stew.	Irish stew.	A full meal of meats & vegetables.	Hot soup plate ,under liner, large knife & fork, dessert spoon.	Worcester shrine sauce & pickled red cabbage.
46.	Steak Diane.	Steak Diane	Flattened minute steak with mushroom sauce.	Hot joint plate ,steak knife, & steak fork.	French & English mustard.
47.	Steak au poivre.	Pepper steak.	Flattened pepper corn embedded steak.	Hot joint plate ,steak knife, & steak fork.	French & English mustard.
48.	Steak Tartare .	Steak Tartare.	Minced meat served raw with onion , parsley, gherkins, Worcestershire sauce, garnished with onion rings.	Cold joint plate, Joint knife & Joint fork.	Pumpernickel bread buttered.
49.	Chateaubriand	Double fillet steak.	A cut from the thick part of the fillet steak.	Hot joint plate, joint knife & joint fork.	Bearnaise sauce & French or English mustard.
50.	Porter house steak.	Porter house steak.	Steak from whole sirloin on the bone.	Steak knife, steak fork & hot joint plate.	French & English mustard.

51.	Côte de porc Grillée.	Grilled pork chops.	Pork chops usually 3 to a portion grilled .	Hot joint plate, joint fork & joint knife.	Bearnaise sauce & French & English mustard.
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52.	Poulet rôti a l' Anglaise.	Roast chicken English style.	Whole Roast chicken .	Hot joint plate , joint fork & joint knife.	Roast gravy, & bread sauce.
53.	Caneton rôti a l' Anglaise .	Roast Duckling English style.	Whole Roasted duckling.	Hot joint plate , joint fork & joint knife.	Sage & onion stuffing, apple sauce, roast gravy, watercress, game chips.
54.	Canard sauvage a'la presse	Pressed wild duck.		Hot joint plate ,joint fork, joint knife.	Hot toast & butter.
55.	Canard Sauvage Rôti	Roast wild duck		Hot joint plate ,joint fork, joint knife.	
56.	Boeuf Rôti	Roast beef	Roast from topside, sirloin on or off the bone, ribs, fillet.	Hot joint plate ,joint fork, joint knife.	French & English mustard, Horseradish sauce, Roast gravy, Yorkshire pudding.
57.	Agneau Rôti	Roast Lamb	Roast from leg, best end, crown, loin, saddle, shoulder.	Hot joint plate ,joint fork, joint knife.	Mint sauce, or jelly, roast gravy .
58.	Porc Rôti	Roast Pork	Roast from leg, loin, belly, sparerib.	Hot joint plate ,joint fork, joint knife.	Apple sauce, sage & onion stuffing, roast gravy.

59.	Dinde Rôti	Roast turkey		Hot joint plate ,joint fork, joint knife.	Cranberry sauce, roast gravy, gamechips, watercress, bread sauce, chestnut stuffing, bacon rolls.
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60.	Oie Rôti	Roast goose		Hot joint plate ,joint fork, joint knife.	Apple sauce,roast gravy, sage & onion stuffing.
61.	Veau Rôti	Roast veal		Hot joint plate ,joint fork, joint knife.	Parsley sauce, Thyme stuffing, roast gravy.
62.	Artichaut chaud au beurre fondu ou a l' hollandaise. (LEGUMES)	Hot asparagus with melted butter or hollandaise sauce.		Artichoke plate ,joint fork & finger bowl.	Melted butter or hollandaise sauce.
63.	Asperges chauds au beurre fondu ou a l'hollandaise.	Hot Asparagus with melted butter or hollandaise sauce.		Cold joint plate ,fingerbowl & asparagus tong if required.	Vinaigrette sauce or mayonnaise sauce.
64	Salade Verte	Green salad	Salad consisting of green vegetable	Salad crescent, half plate, dessert fork.	French dressing, Vinaigrette dressingraw vegetable, Sour cream – citrus fruits, Mayonnaise – cold cooked vegetables.

65.	Omelette Souffle .	Baked Alaska.	Browned meringue, with kirsch & sauce.	Sweet spoon, sweet fork, cold sweet plate.	-
66.	Banana Flambé au rhum	Flamed bananas		Sweet fork, sweet spoon, Hot sweet plate.	

67.	Crêpes Suzette	Flamed pancake.		Sweet fork, sweet spoon, Hot sweet plate.	
68.	Pêche Melba	Peach Melba	Half peaches in melba sauce.	Coupe on underliner , tsp.	
69.	Fraises Romanoff	Strawberry Romanoff		Coupe on underliner , tsp.	Castor sugar.
70.	Zabaglione	Zabaglione	A dessert souffle	Parfait glass on under liner ,tsp.	Biscuit a la Cuilliere.
71.	Bombe	Bombe	Cassata type of ice-cream.	Sweet spoon, sweet fork, cold sweet plate.	

72.	Fromage. (FROMAGE)	Cheese	Assortment of hard, soft, semi-hard, blue & cream cheese.	Side plate & side knife.	Cruet set, butter, celery in tumbler, castor sugar for cream cheese, cream crackers, ryvita biscuits, water biscuits, walnut, grapes, digestive biscuits.
73.	Angels à Cheval. (SAVOUREUX)	Angels on horse back.	Oyster wrapped in bacon cooked & on toast.	Side knife, sweet fork, hot fish plate.	Cruet set, cayenne pepper, pepper mill, Worcesters hire sauce.
74.	Diabls à Cheval.	Devils on Horse back.	Chutney filled prunes wrapped in bacon, on toast.	Side knife, Sweet fork, Hot fish plate.	Cruet set, cayenne pepper, pepper mill, Worcesters hire sauce
75.	Canapé diane	Canape diane.	Chicken liver wrapped in bacon , on toast.	Side knife, Sweet fork, Hot fish plate.	Cruet set, cayenne pepper, pepper mill, Worcesters hire sauce
76.	Croûte Derby	Croute Derby	Chopped ham in béchamel on toast garnish with pickled walnut.	Side knife, Sweet fork, Hot fish plate.	Cruet set, cayenne pepper, pepper mill, Worcesters hire sauce.

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77.	Scotch Wood cock.	Scotch wood cock	Scrambled egg on toast with capers, anchovy.	Side knife, Sweet fork, Hot fish plate.	Cruet set, cayenne pepper, pepper mill, Worcesters hire sauce.
78.	Soufflé au Parmesan			Side knife, Sweet fork, Hot fish plate.	Cruet set, cayenne pepper, pepper mill, Worcesters hire sauce.
79.	Quiche Lorraine.	Cheese soufflé.	Egg, bacon, cheese flan.	Side knife, Sweet fork, Hot fish plate.	Cruet set, cayenne pepper, pepper mill, Worcesters hire sauce.
80.	Beignets au fromage	Cheese fritters		Side knife, sweet fork, hot fish plate	Cruet set, cayenne pepper, peppermill , Worcesters hire sauce.
81.	(DESSERT)	Fresh fruits / Nuts	Selection of whole fruits in a fruit basket or bowl.	Fruit knife & fork intertwined on fruit plate, nut crackers on debris plate, 2 finger bowl (warm & cold water).	Castor sugar ,salt.

## 1.2 ICE-CREAM

Ice-cream may be defined as partly frozen foam with an air content of 40% by volume. It contains fat (10-14%), sugar (14-15%), Serum solids (3.5-4.5%), stabilizer (0.3-0.5%) & emulsifier (0.1-0.2%).

### Composition of Ice-cream

**1. Butter Fat:** It is a very important ingredient as it influences on the flavor of the final ice-cream. It also produces a smooth texture as well as improves the body of the ice-cream.

The sources of butter fat content can be from any one of the following.

a) Cream.

b) Concentrated Milk or Cold Milk Powder.

**2. Serum Solids:** Serum solids are really the milk solids other than the fat of milk. They contribute to the flavor & texture. Higher the amount of serum solids, higher is the percentage of overrun without any textural break down.

**3. Sugar:** Sugar content represents about the half the total solids of ice cream mix & includes lactose naturally present as a constituent of mix. Sugar acts as a sweetening agents, the sugar lowers the freezing point of ice-cream mix.

**4. Stabilizer:** The stabilizer helps in binding together the components of the ice-cream mix & holds them in solution. Eg: Starchy product, gelatin, vegetable gums etc.

**5. Emulsifier:** Emulsifier helps to disperse the fat globules throughout the mix, they prevent from the formation of lumps. They improve whipping properties to reach the desired overrun & also help to make it dry & stiff. Egg yolk is a good natural emulsifier

### Manufacturing Process of Ice-cream

The following steps are involved in the processing of Ice-cream.

**1. Pasteurization:** After weighing or metering by volume the ingredients are heated together in a jacketed tank with strong agitation so as to form a core emulsion with large fat globules of up to 15 gms in size. Pasteurization treatment may be carried out in the mixing tank or in a separate plate heat exchanger.

**2. Homogenization:** During homogenization the milk is converted into a true emulsion with a fat globule size of less than 2 gms. For efficient homogenization the fat phase should be completely liquid & hence a temperature near pasteurization temperature is preferred. Homogenization of icecream mix is normally carried out at a high pressure. At the end of this treatment it is often found that individual small fat globules form clumps. Second homogenization is carried out at a low pressure to break up the clumps.

**3. Cooling:** This emulsion is immediately cooled to 4°C using a heat exchanger or to super cool if fat is present.

**4. Ageing:** The cooled emulsion is usually stored in a thermostatically controlled vessel for 2 to 8 hrs. Because such ageing improves freezer performance & produces better ice cream structure. During ageing the stabilizer hydrates fully & increases the viscosity (thickness) of the liquid mix.



**5. Freezing:** As hard ice-cream which has been frozen in a continuous freezer & is then either extruded shaped & packed in small individual portions & in a larger family size containers or filled into bulk containers up to 3 gallons in size. The final processing step for all these is hardening in a low temperature cold store at -30 to -40°C & use of refrigeration distribution system.

**6. Hardening & storage:** The temperature must be further reduced after freezing until about 80% water is frozen. This freezing should take place quickly to avoid the formation of large crystal which causes coarseness. Normally this achieved by storage at -40°C for about 30 minutes.

### Types of Ice-cream

**1) Sundae:** Dessert made with scoops of one or more flavors of regular ice-cream & accompanied by a sauce. They can be garnished with a wide variety of fruits, candies, & nuts. In French these are called Coupes.

**2) Baked Alaska:** Baked Alaska definitely American dessert creation. A version of a Norwegian omelet, this very festive dessert is composed of slightly softened ice-cream mounded on top of a round or oval base of sponge cake. The entire assembly is coated with a layer of meringue & quickly browned in the oven.

**3) Profiteroles:** They are puff shells made from choux paste, which are then filled with icecream. The flavor of ice-cream used is normally vanilla & the profiteroles is served with a complementary sauce. These may also be prepared using pastry cream instead of ice-cream.

**4) Bombe:** Bombe are the ice-cream moulds made by lining a chilled mould with softened ice-cream, freezing it hard then filling the center with another flavor of ice-cream or sherbet & freezing it again, more than two flavors may be used. The dessert is unmoulded on to a cold platter & decorated with cream, fruits etc. E.g.: Bombe leap old: (coating of pistachio ice-cream with a filling of orange biscuit ice.)

**5) Parfait:** Parfait is made by alternating layers of ice-cream & fruit syrup in a tall, narrow glass. They are usually named after the syrup or topping. E.g.: Chocolate Parfait.

**6) Meringue Glace:** Crisp Meringues with ice-cream garnished with chocolate or Raspberry sauce.

## 2 .TOBACCO

Tobacco is fastidious plant that requires a proper soil & moderate climate. In countries, where tobacco plants flourish; the temperature does not fall below 45°F. It is grown in countries with a tropical or semi tropical climate. The seed of a tobacco plant is very small all 1 ounce samples contain about 3 lacs seeds.

### TOBACCO INTRODUCTION YEAR

FRANCE	1556
PORTUGAL	1558
SPAIN	1559
ENGLAND	1565

## **PLACES OF GROWTH**

1. Cuba, Java, Philippines & Sumatra grows tobacco suitable for cigar. 2) 18 States in the USA produce tobacco of which Virginia is also borrowed. India, Syria, Greece, Turkey, Egypt, Russia are few other places where tobacco suited for cigarettes is grown.
  - 3) Australia, Canada, & Rhodesia produce tobacco suitable for pipe smoking. The time span from the moment the plants are prepared to raise a new crop to the time when the tobacco is ready for shipment is about 2 yrs.
- There are 3 phases that are important to tobacco from the time the seed is planted to the time it is ready for consumption.

**1) Planting:-** The seeds are planted in nurseries & are carefully tended & the young plants are transplanted. As they grow they have to be guarded against pests. In about 2 months time when the plants have grown up to a height of 7 ft & give pink & white flowers. Expert hands nip off the flower buds thus resulting in juicer & bigger leaves. Depending on the general health of the plants, the number of leaves that are ultimately permitted to reach maturity.

**2) Harvesting:-** A cloudy day is prepared for harvesting as a precaution against a disease known as sun burn. The harvesting will be undertaken in about 6 months when the plants ripen when the leaves turn yellowish green. The leaves are sticky & smear everything that comes in contact with them thus it makes a dirtiest job that a farmer can handle. The selected plants are then cut close to the root & then gently laid in rows in the field where they are left to wilt before being taken away.

**3) Curing: -** There are two methods of curing.

**A) Fermentative method: -** The barn used for fermentative process is building with tiers of poles from one end to another with cut plants have been tied are laid across the poles with the tobacco leaves hanging downwards. Several fuels uniformly distribute heat from a fire for 4 to 5 days. The temperature is maintained at about 170°F. This heat makes the leaves dry & brittle. They are then taken down to be stripped where they "FIRST" is the name given to the finest & the brightest leaves? "SECOND" to choose of slightly lower quality.

"LUGS" is used for the remainder unsuitable for any smoking purpose. This process takes between 34 weeks during which the leaves turn brown glossy & pliable & develops distinct feature.

**B) Non- fermentative method: -** Chewing tobacco is made from the sun cured process. In this method the leaves are placed on a platform within well ventilated shelves. Under good conditions 4-5 days are enough for curing. When a permanent yellow leaf is desired. The temperature is constantly increased until it reaches 180°F & maintained for 4-8 hrs & then slowly increased until it reaches 170°F & the yellow color is permanently fixed.

## **TYPES OF TOBACCO**

**1) LATAKIA: -** This is a dark strong variety made from tobacco plants grown in countries such as Syria & other eastern countries. This tobacco is cured by the fire of the Asiatic oak which turns it into dark color, camel or cow dung is also used for the fire to add different flavor or aroma.

**2) PERIQUE: -** It is similar to latakia but grown in Louisiana. This variety is used to strengthen pipe tobacco.

**3) PIPE TOBACCO:-** The blending of the varieties of tobacco is done by experts correct proportions of strong tobacco such as latakia & perique are blended with lighter tobacco. Today's popular pipe

tobacco combinations are composed almost entirely of empire tobacco are made from tobacco leaves from Zimbabwe .

**4)CIGARETTES TOBACCO:** -In manufacturing of cigarettes Virginian Rhodesian leaves are separately or carefully blended mixtures .The moisture &impurities present in the tobacco leaves are removed .The dried leaves are shredded by machines ,rolled &allowed to mature.

## **CIGARETTES**

In the manufacturing of cigarettes Virginian Rhodesian leaves are used separately or blended mixtures .The moisture & impurities present in the tobacco leaves are removed. The dried leaves are shredded by machines ,rolled & allowed to mature. To make cigarettes, machines, roll the tobacco in special tissue papers, seal the paper ends & cut the rolls in to the required sizes. The cigarettes are then dried for 24hrs & mechanically packed. A comparatively small quantity of cigarettes is still made by hand for which a lot of practice is needed.

### **SERVICE OF CIGARETTES**

Cigarettes should always be served on a quarter plate with a doily paper as an under liner. The packet should be opened & few cigarettes should partially pull out of the packet. A box of matches should be placed beside the packet of cigarettes. A waiter should light the cigarettes for the guest. The waiter should ensure that there is a ashtray on the table before cigarettes are served to a guest .Too many ash should not be allowed to collect in the ashtray .The used ashtray should be replaced with a clean one .This is done by covering the used ashtray with a clean one and place it on the salver, then replacing it with the clean one in the centre of the table.

### **TYPES OF CIGARETTES**

- 1. VIRGINIA CIGARETTES:** These are the best cigarettes & can be smoked at any time of the day.
- 2. TURKISH CIGARETTES:** These are the most aromatic &expensive cigarettes in the world.
- 3. EGYPTIAN / RUSSIAN CIGARETTES:** These are the best appreciated after a meal or during the sorbet course.

### **BRANDS OF CIGARETTES**

- Marlboro
- Camel
- Davidoff
- Yves saint Laurent
- Pine
- Kool
- 555
- Benson & hedge □ Winston
- New port □ More
- Chester field □ parliament
- Virginia slims.

# CIGAR

Cigar is defined as a product of tobacco in which all 3 parts -The Filler, The Binder, and The Wrapper are made of tobacco leaves. The cigar leaf is produced from tobacco seeds. Leaves which produce finest quality are protected from harsh sunshine, grown under shade of cloth & referred to as shade grown. Finest quality leaves are grown in Cuba, East Indies, Jamaica. Other places are South Africa, Puerto Rico, Dominican-republic, Brazil, Philippines etc.

The plants are grown in the same way as other tobacco plants .As they are ripened they are hung in a shed for drying & curing by the fermentative method. There after they are packed in bundles & dispatched to the cigar manufacturers.

**1. Filler tobacco:** This is the centre made up of blends of imperfect leaves of different tobacco broken up.

**2. Binder tobacco:** A fine quality single leaf rolled around the filler to form a bunch.

**3. Wrapper tobacco:** Wrapper is the outer covering of the bunch which completes the cigar. Wrapper leaves requires strength &elasticity, should have outstanding appearance and attractive color.

**Wrapper leaves are classified depending on their color.**

C.C.C ( CLARO ) -Light colored

C.C ( COLORADO CLARO ) - Medium dark

C. ( COLORADO ) - Dark

C.M ( COLORADO MADURO ) - Very dark

M ( MADURO ) - Exceptionally dark

## HOW IT IS MADE

Filler is laid on binder & shaped uniformly .The wrapper is rolled out over starting from the point which is to be lit so that the veins run lengthwise. The leaves are stuck by a tasteless gum called TRAGACANTH.

## STORAGE OF CIGARS

The cigars will keep well in their own boxes which are made of cedar wood known as HUMIDOR .Cigars should never be over handled for fear of breaking the outer leaf. The best temperature for the storage of cigar is 18- 19 °C.

## SMOKING OF CIGAR

There is an art involved in smoking a cigar .It should never be rushed through but smoked slowly. The paper band must be removed before smoking a cigar. The end which joins the mouth is 'V' shaped or pierced with care &never bitten off. The butt end is bitter due to the accumulation of oil &tannin therefore a cigar is never smoked to the end.

## SERVICE OF CIGAR

Cigar should be offered in their own boxes to allow the customer to choose his own. The type of cigar will be printed on the box .The customer having chosen the cigar he wishes, the waiter should offer to remove the band .A cigar cutter should be given. The waiter should then offer a matchbox to the customer.

## **CIGARS SIZE**

### **NAME**

1. CORONA
2. CORONA GORDA
3. CORONA GRANDE
4. CORONA LARGA
5. CHURCHILL
6. BELICOSO
7. ROBUSTO
8. ROBUSTO GRANDE
9. PETIT CORONA
10. PANATELA
11. ROTHCHILD
12. TOSANI
13. GIGANTE
14. LONSSDALE

### **SIZE**

- 5½ Inch
- 6-6½ Inch
- 6-6½ Inch
- 6½ Inch
- 7 Inch
- 6½ Inch
- 6 Inch
- 6½ Inch
- 5 Inch
- 5-6½ Inch
- 4.5-5.5 Inch
- 7 Inch
- 7- 7.5 Inch
- 6.5 Inch

## **BRAND NAMES OF CIGAR**

1. Bolivar
2. Romeo-y-Juliet
3. Upman
4. Havana
5. Churchill
6. Rothschild
7. Davidoff
8. Montecristo
9. Robusto
10. Don Diego

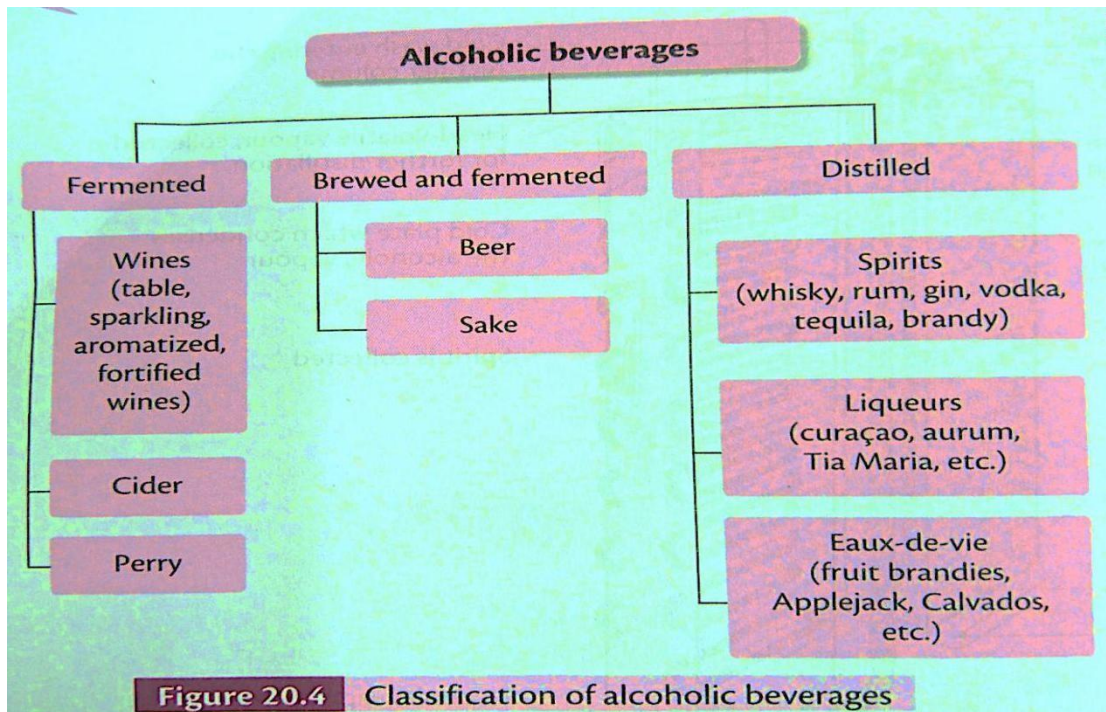


# NON-ALCOHOLIC BEVERAGES

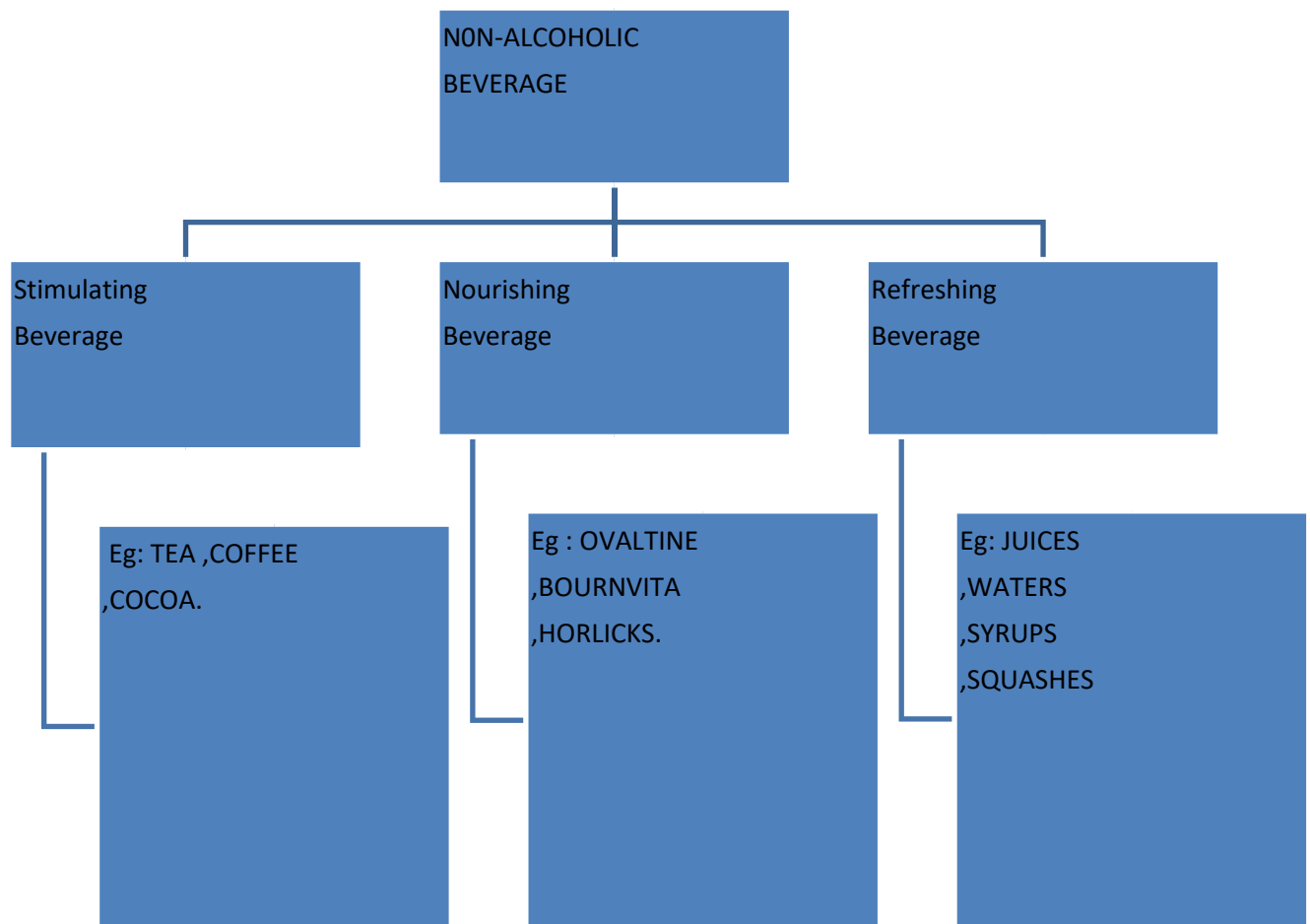
## CLASSIFICATION OF ALCOHOLIC BEVERAGE

**Beverage**-Beverage is a drink that is consumed. It may be alcoholic or non alcoholic

A..Classification chart of non alcoholic Beverage



## B. Classification chart of non alcoholic Beverage



## C. STIMULATING BEVERAGE:

The beverages which stimulates the body or mind.

Eg: Tea, coffee, cocoa etc.

### Tea

#### Manufacturing process of tea

- **Plucking:** The tea leaves are first plucked from the end of the branch let. They are then brought to the tea manufactory where they will undergo the following process.
- **Withering:** The plucked leaves are placed on a withering rack .This first stage of withering may take 10 to 20 hrs & its purpose is to bring down the internal moisture of the leaf to somewhere between 60° & 70° of the original moisture.
- **Crushing:** The leaves are crushed so that it releases the juice & enzymes .This process is called as oxidation .Now the color of the leaves turns to brown in color.



- **Drying:** Here mechanical dryers are used to dry the leaves. The leaf is exposed to hot air from air blowers, which drive the remaining moisture out of the leaf. **Sorting:** The leaves are sorted according to the grades.

### Three Basic forms of Tea

#### 1. Black Tea:

Black tea is a close cousin of oolong tea since it is fermented for long time, the leaves turn black in color. Black teas are of 2 types Orthodox & CTC tea. Black tea is darker than other teas as it undergoes a process of oxidation, giving the tea a rich, darker color & smooth flavor.

#### 2. Oolong Tea:

Oolong tea is in between black & green tea. There is a wide range of oolong teas, ranging from very light, fragrant teas to dark coppery teas with the taste of burnt caramel. Oolong tea is particularly popular in China & in India.

#### 3. Green Tea:

Green tea is produced by steaming the leaves to destroy the enzymes that might otherwise ferment the leaves. This tea has greenish yellow color & bitter taste.

### Special Kinds of Tea

- 1. Jasmine Tea:** China tea mixed with the flavor of jasmine. It is best drunk with a slice of lemon.
- 2. Tisanes:** This tea has a herbal base.
- 3. Earl grey:** This tea is the blend of Indian & China tea with bergamot oil (A pear shape orange & oil is extracted from the rind).
- 4. Lady Londonderry's mixture:** A special blend of China, Indian & Formosa tea.
- 5. Green Gunpowder:** China tea with curled leaves which looks like gunpowder.

Brands of Tea-Lipton, Tetley, Red label, Tata tea

### Define Coffee

Coffee is a stimulant beverage prepared from roasted seeds, commonly called coffee beans, of the coffee plant. The 2 most commonly grown species are *Coffea Robusta* & *Coffea Arabica*.

#### **Manufacturing Process of Coffee**

Manufacturing process of coffee is done by 2 methods Dry Method & Wet Method.

#### **DRY METHOD:**

**The dry method** (also called the natural method) is the oldest, simplest and requires little machinery. This method involves drying the whole cherry. The 3 basic steps are cleaning, drying, & hulling. Firstly the harvested cherries are sorted & cleaned to separate the unripe, overripe, & damaged cherries & remove dirt, soil, & leaves. This is done by hand using large sieve.

After the cherries are cleaned they spread out in the sun. As the cherries dry, they are raked or turned by hand to ensure even drying. It may take around 4 weeks to dry the cherry at optimum 12.5% moisture. Sometimes larger plantations use dryer machine to speed up the process.

Drying is the most important stage where proper care has to be taken. A coffee that has been over dried will become brittle & produce too many broken beans during hulling. A coffee that has not been dried sufficiently will be too moist & prone to rapid deterioration caused by the attack of fungi & bacteria.

The dried cherries are stored in bulk in special silos until they are sent to the mill where hulling (removing outer covering), sorting, grading & bagging takes place. During hulling the cherries are placed in hulling machine where the outer covering of the dried coffee has been removed.

### **WET METHOD**

**The wet method** requires the use of specific equipment and substantial quantities of water. Even after careful harvesting, a certain number of partially dried and unripe cherries, as well as some stones and dirt, will be present among the ripe cherries. As in the dry method, preliminary sorting and cleaning of the cherries is usually necessary and should be done as soon as possible after harvesting. This operation is done by washing the cherries in tanks filled with flowing water. After washing the cherries are removed from the tank.

After sorting & cleaning, the pulp is removed from the cherry. The pulp of the fruit is separated from the bean before the drying stage. The pulping is done by a machine which squeezes the cherries. This pulping operation has to be done as soon as possible after harvesting to avoid deterioration of the fruit which might affect the quality of the beans. Since pulping is done by mechanical means it normally leaves residual flesh as well as the sticky mucilage surrounding the beans. The pulped beans are then passed through water washing channels before they are sent to the next stage.

The newly pulped beans are placed in large fermentation tanks in which the mucilage is broken down by natural enzymes until it is dispersible when it can be washed away. Coffee mucilage takes between 24 to 36 hrs depending on the temperature, thickness of the mucilage layer & concentration of the enzymes. When the fermentation is complete the coffee is thoroughly washed with clean water in tanks or in special washing machine.

At this stage the wet coffee parchment consists of 57% of moisture which is then reduced to 12.5%. The parchment coffee is either dried in the sun, in a mechanical dryer or combination of both. This process takes around 8 to 10 days depending on the temperature & humidity. Mechanical dryers are used to speed up the process of drying in larger plantations.

The final stage of preparation of the coffee is known as 'curing' usually takes at a special plant just before the coffee is sold for export. The coffee is hulled to remove the outer covering of the bean then passes through a number of cleaning, screening, sorting & grading operations which are common to both wet & dry method.

### **Types of Coffee**

**AMERICANO:** A Shot or 2 shot of Espresso that has been poured into a glass containing hot water.

**CAFÉ LATTE:** A Shot of coffee with a covering of hot steamed milk & up to ¼ inch of foamed milk on top.

**CAPPUCCINO:** A Shot of coffee to which frothy milk is added, topped with a pinch of powdered chocolate.

**DECAFFEINATED:** The green coffee beans are treated with pressurized steam to swell making the caffeine easy to extract.

**ESPRESSO:** Coffee placed in to an Espresso machine & hot water is forced through the coffee at very pressure extracting all the flavors.

**ESPRESSO MACCHIATO:** Espresso with small amount of hot milk on top.

**Brands of Coffee-** Costa Coffee. , Dunkin Donuts, McCafe, Tim Horton's, Gloria Jeans.,Nescafe.

## **Define Cocoa**

Cocoa is the dried and fully fermented fatty seed of the cacao tree from which chocolate is made. Cocoa powder is made by grinding cocoa seeds and removing the cocoa butter from the dark, bitter cocoa solids; or it may refer to the combination of both cocoa powder and cocoa butter together.

### **Manufacturing process of Cocoa**

**SELECTION OF BEAN:** After the cocoa beans are carefully selected, they are cleaned when they pass through a bean cleaning machine that removes extraneous materials.

**BEAN ROASTING:** The beans are roasted to develop the characteristic of chocolate flavor. They are roasted in large rotary cylinders. The roasting lasts from 30 minutes to two hours at very high temperatures.

**REMOVING THE SHELL:** During roasting, the bean color changes to a rich brown, and the aroma of chocolate comes through. After roasting, the bean shells are cracked and removed, leaving the essence of pure chocolate called the “nib”.

**CLEANING OF BEAN:** During the bean cleaning process, the shells of the beans are removed, leaving the nib of the bean. The unshelled nibs then undergo the roasting process.

**MILLING:** The roasted nibs are milled through a process that liquefies the cocoa butter in the nibs and forms “chocolate liquor. The chocolate liquor can either be pressed for cocoa butter and cocoa powders.

**COCOA PRESSING:** The cocoa press hydraulically squeezes a portion of the cocoa butter from the chocolate liquor, leaving “cocoa cakes.” The cocoa butter is used in the manufacture of chocolates; the remaining cakes of cocoa solids are pulverized into cocoa powders.

## **Brands of cocoa-**

HERSHEY'S Natural Unsweetened **Cocoa**

Anthony's Organic **Cocoa Powder**

Ghirardelli **Chocolate** Unsweetened **Cocoa** Pouch

Superwell Organic **Cacao Powder**

## **NOURISHING BEVERAGE:**

The beverage which provides vitamins & proteins to the body. Eg: bournvita, ovaltine, horklicks, milo etc.

## **REFRESHING BEVERAGE:**

The beverage which provides energy to the body.

Refreshing beverage are classified as water, squashes & cordial, syrup, juices, milk drinks etc.

**WATER** Water is classified as Still, Natural Sparkling, Carbonated.

**STILL WATER:** These water has less minerals than natural spring.

**NATURAL SPRING WATER:** The water itself is impregnated with the natural minerals found in the soil.

**CARBONATED WATER:** These water are carbonated during bottling.

### **Brand names of mineral water**

EVIAN – FRENCH.  
AQUA PURA - ENGLAND.  
HIGHLAND SPRING – SCOTLAND.  
SPA – BELGIUM.  
AQUI – SWITZERLAND.  
PERRIER – FRENCH.  
VOLVIC – FRENCH

## **SQUASHES & FRUIT CORDIAL**

1. **SQUASHES:** Made from fruit juice, sugar, & preservative.

2. **FRUIT CORDIAL:** made from fruit squash.

It is filtered & clarified by using fining agent.

Preserved by adding potassium Meta-bi- sulphide & sodium benzoate.

EG: LIME CORDIAL, PEPPER MINT CORDIAL.

3. **FRUIT SYRUP**

These are concentrated fruit juices preserved with sugar or manufactured from compound colorings & flavors.

EG. GRENADINE SYRUP, GOMME SYRUP, SUGAR SYRUP.

## **JUICES**

Classified into fresh juice & preserved juice.

1. **FRESH JUICE:** Unfermented juice of fresh juice. EG APPLE, GRAPES, PINEAPPLE.
2. **PRESERVED JUICE:** Usually used in bar .It may be canned, bottled & tetra

## 1.2SIMPLE CONTROL SYSTEM

### a.Restaurant reservation system

Guests usually reserve their table to avoid inconvenience, especially if it is a special occasion. A reservation in your restaurant is an almost guaranteed sale and should be handled carefully.

- Reservations are either done on the phone or in person.
- Details to be noted are –
  1. Name under whom the reservation is to be made
  2. Day and date
  3. Number of people expected
  4. Expected time (meal period)
  5. Any special requirements
- On busy days when you have too many reservations inform the guest that they may have to wait.
- Follow up on bookings prior to service time.
- Provide clarifications and answer queries during reservations.

### **b.KOT Checking system**

The main control system used in the catering industry is

1. Triplicate Checking system.
2. Duplicate Checking system.

Both the system makes use of KOT (Kitchen order ticket) & BOT (Beverage order ticket).

#### Triplicate Checking system

Triplicate checking system is more effective way of keeping a check on food & beverage that is being given to restaurant from kitchen. Here 3 copies of KOT are made **1<sup>st</sup> copy – kitchen.**

**2<sup>nd</sup> copy – cashier.**

**3<sup>rd</sup> copy – book copy.**

1<sup>st</sup> copy is handed over to the Aboyeur or barker in the kitchen then he gives the order further to various section of the kitchen. The cashier make use of 2<sup>nd</sup> copy of all the kot given to him of a particular table, prepares the bill for that same table. He checks all the kot & then prepares the final bill.

The cashier prepares the bill in duplicate.

**1<sup>st</sup> copy** goes to guest.

**2<sup>nd</sup> copy** goes to A/C dept.

With the help of **2<sup>nd</sup> copies** of the bill, cashier prepares sales summary sheet.  
**3<sup>rd</sup> copy** remains as the book copy for reference.

### **Advantages of Triplicate Checking System**

- TCS helps to have proper co-ordination between kitchen & restaurant during peak hours.
- Food is given strictly against written kot so there will be no wastage & no fraud.
- Malpractices are minimized since people are involved in the operation.
- It keeps the cross checks over both the departments.
- The A/C dept can find out daily sales with reference to summary sheet & bills.
- Food & Beverage dept can find out dishes in demand & changes in the pattern of sales & according to the required changes in price in the menu card can be made.
- Any information regarding any guest order is written down so there are less chances of confusion.
- TCS is mainly used by 5 star hotels & 1<sup>st</sup> class restaurant.
- It is very easy for handling all records about sales.

### **Duplicate Checking System**

This type of system is more likely to be found in the smaller hotel Restaurant, fast-food, café etc. It generally used where a table d' hôte menu is in operation. As the name implies, there are 2 copies of each of these food checks each set being serial numbered. A carbon copy must be placed between the top & duplicate copy every time a fresh order is taken.

The **1<sup>st</sup> copy** goes to the Kitchen &

The **2<sup>nd</sup> copy** is served as a guest bill.

### **Advantages of Duplicate Checking System.**

- It is used in small restaurant.
- No separate cashier is needed therefore kot itself serves as a bill.
- Sales Summary Sheet is filled as soon as bill is presented to the guest.
- DCS involves less amount of paper work & fewer records to maintain.
- Due to less paper work there is no chance of miscommunication.

### **Sales Summary Sheet.**

SSS is prepared by the cashier at the end of every shift .It is made in 2 copies .1<sup>st</sup> copy goes to the A/c dept & 2<sup>ND</sup> copy remains as book copy. It gives the total sales of any outlet at glance & is also an important records since all necessary information is noted down.

For specialty restaurant there should be two sales summary sheet i.e. one for lunch & another for dinner. For coffee shop there should be three sales summary sheet i.e. Morning, afternoon, & night shift

### **c.TYPES OF KOT (KITCHEN ORDER TICKET)**

#### **1. SUIVANT KOT:**

This is also known as following kot. This shows that one kot has been written out for that particular table. This is generally used for long order. This is raised after the actual kot to support the 1st kot with the new order. For eg: Horsd'oeuvre, soup, main course can be written on main kot & cheese, sweets can be written on suivant kot.

**HOTEL STAR GALAXY**

WAITER: \_\_\_\_\_ KOT: \_\_\_\_\_  
 TABLE NO: \_\_\_\_\_ DATE: \_\_\_\_\_  
 TIME: \_\_\_\_\_ NO OF COVER: \_\_\_\_\_

**SUIVANT (TO FOLLOW)**  
 1 Strawberry ice-cream  
 1 Cold coffee with ice cream

Sign. Of Waiter  
 \_\_\_\_\_

\_\_\_\_\_

**HOTEL STAR GALAXY**

WAITER: \_\_\_\_\_ KOT NO: \_\_\_\_\_  
 TABLE NO: \_\_\_\_\_ DATE: \_\_\_\_\_  
 TIME: \_\_\_\_\_ NO.OF COVERS: \_\_\_\_\_

**1 cream of tomato soup**  
**1 Fettuccini Carbonara**  
**1 Roast beef**

Sign. Of waiter  
 \_\_\_\_\_

**2. SUPPLEMENT KOT:**

When an extra portion of same food is required which was previously ordered then supplement kot is written down. This could be signed by the waiter or head waiter depending upon the policy of the establishment, supplement kot is charged.

**HOTEL STAR GALAXY**

WAITER: \_\_\_\_\_ KOT NO: \_\_\_\_\_  
 Table No: \_\_\_\_\_ DATE: \_\_\_\_\_  
 Time: \_\_\_\_\_ No. of cover: \_\_\_\_\_

**SUPPLEMENT 1**  
 Strawberry Ice cream

Sign of Waiter  
 \_\_\_\_\_

**3. RETURN/ RETOUR KOT:**



When a wrong dish has been brought from the kitchen ,has to be send back to the kitchen & replaced by the ordered dish then a special kot is raised which is known as return kot . The new food that goes in place of the earlier one should be clearly mentioned. 2 main heading used for this kot are Return & Inplace.

<b>HOTEL STAR GALAXY</b>	
Table No: _____	Time: _____
DATE: _____	No of cover: _____
<b>Return 1 Roast Beef In place 1 Grilled chicken with mornay sauce</b>	
Sign. Of waiter -----	

**4. ACCIDENT KOT:**

If a waiter has an accident in the room or in the restaurant or spills something, the item must be replaced without extra charge to the guest. The heading is written as accident & number of portion required is written. The sign of the supervisor is taken and reason of accident is written. If the guest drops the food then it depends on the hotel policy whether he should be charged or not.

<b>HOTEL STAR GALAXY</b>	
WAITER: _____	KOT NO: _____
Table No: _____	DATE: _____
Time: _____	No of Cover: _____
<b>ACCIDENT 1 Strawberry Icecream (N/C)</b>	
Sign of Waiter -----	

**5. NO CHARGE KOT:**

NC KOT is basically used for the people who are entitled for the free food in the restaurant. They could be senior executive, managers etc. Some guest is also given complimentary meals .Separate file of NC kot is made to keep the records of all the NC kot in the particular outlet.

## HOTEL STAR GALAXY

WAITER: \_\_\_\_\_

Table No: \_\_\_\_\_

Time: \_\_\_\_\_

KOT NO: \_\_\_\_\_

DATE: \_\_\_\_\_

No of Cover: \_\_\_\_\_

**N/C KOT 1 Grilled  
chicken with mornay sauce**

Sign of Waiter

-----

### d .Method of Billing

#### Check & Bill System:

This system is suitable for operations that serve limited items & where the menu does not change. Steak houses, sandwich centers, & burger operations are some examples. In such operations, checking & billing are simplified & are combined.

The dishes served in the operations are clearly printed with quantity required & amount columns in check pads. While taking order from guest quantity & amount is entered accordingly. The top copy goes to the kitchen for collecting the dishes & the second copy is given to guest as bill. The bill amount is either collected by waiter or guest may pay at the counter depending upon the system followed. If collected by waiter, he/she must hand over the cash to the control department with the check pads at the end of day's work.

**Prepaid**-This occurs when money is received for a specific occasion or a event and allows the organizer to determine the exact number of guest prior to the day of function .For eg-New year pass etc

**Bill to company/Deferred account** -The method of Billing is used often in function or event catering.In this method bill for services offered is sent to the company or firm after the event.

**Voucher**-The guest may have voucher related to promotional activity ,discount voucher.This voucher can be exchanged for food or beverages.

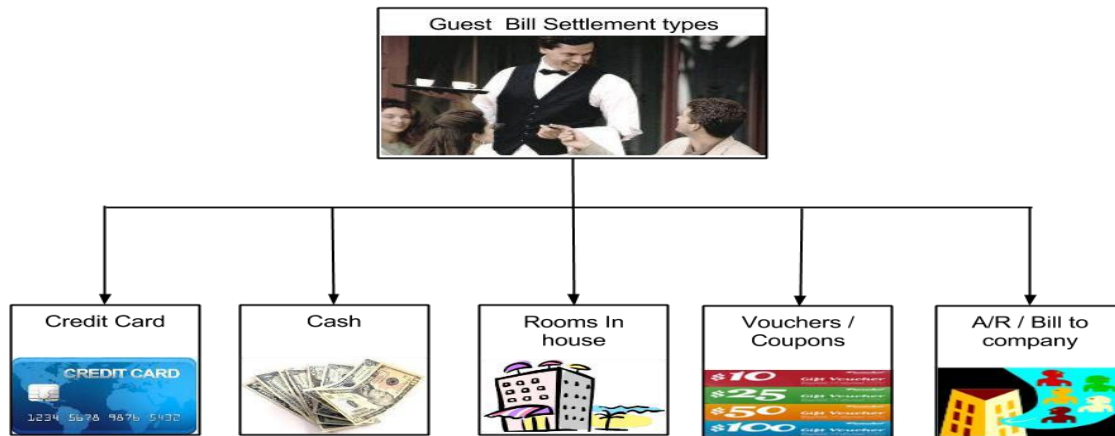
**No Charge**-The guest is not charge ,it could be in the case of complementary meals.or promotional offer.But the customer is requested to sign on the Bill.It is also offer to the hotel personnel ,incase he /sheis entitled for meal in the restaurant

**Room settlement**-The Bills are charged to the room of Inhouse guest,which is paid by the guest at the time of check out.

Sandwich Club East Coast Road, Chennai								
A00465								
Table No 4		Covers 3		Waiter Albert		Date 5/12/09		Time 11 a.m.
Items	Price	Qty	Amt	Items	Price	Qty	Amt	
Vegetable s/w	45			Coffee	20	2	40	
Cheese and tomato s/w	50			Tea	20	1	20	
Chutney and cheese s/w	45			Chocolate	30			
Tofu and broccoli s/w	50	1	50	Green tea	20			
Turkey s/w	60			Decaffeinated coffee	30			
Chicken s/w	80	1	80	Russian tea	20			
Pin wheel s/w	80			Cold coffee	30			
Potato chips	25	1	25	Flavoured milk	30			
Potato wafers	20	1	20	Milk shakes (mango, banana)	50			
Grilled mushrooms	25			Fruit juice ( pineapple, apple, grape, orange)	50			
Stuffed tomatoes	20			Bottled water	15			
Vegetable cutlet	25	1	25	Soda	20			
Green salad	20			Coca Cola	25			
Tossed salad	25			Pepsi	25			
Pasta salad	30	1	30	Sprite	25			
<b>Total</b>			230					60
<b>Tax 10%</b>			23					6
<b>Total</b>			253					66
<b>Grand Total</b>	<b>₹319</b>							
Signature								

Figure 16.1 Sample of Order with Bill

## Modes of payment



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# SOP – Guest Billing and checks settlement in Restaurants

**Print the bill / check for presenting to the guest:**

Print the guest check from the POS machine on a ‘Slip Printer’ / ‘Roll Printer’

1.Place the check on the bill folder. 2.Place a pen along with the bill.3.Present the bill to the guest / host.

**Settlement of by Cash:**

Cash settlements may vary among restaurant /hotel policy.If the guest wants to settle by foreign currency then request the guest to exchange the currency with the front desk cashier. ( Depending upon the hotel and local government policy)

1.Present change in the folder 2.Do not claim the tip until guest leave.3.If the guest leaves while you are settling the bill then, the change is your tip.

**Settlement by Credit Card:**1.Swipe the Card on the EDC machine.2.Enter the amount on the EDC machine.3.Verify the amount entered with the amount on the bill. Confirm the settlement.4.Take print out and get signature on the merchant copy from the guest along with the check copy.5.Return the credit card along with the guest's copy of the credit card slip / voucher.6.If guest adds a tip on the Credit card slip then adjust the same on the EDC machine and take a new printout.

If the credit card is declined / expired then politely ask the guest for another card or form of payment. If necessary ask the guest to step away from his or her group so that he or she will not be embarrassed.

**Settlement to In House rooms:**1.Request the guest to write their name and room number on the printed check and sign them.2.Do a room enquiry on the POS machine with the details mentioned on the bill by guest.3.Try searching by room number first if not found then try again by searching by the last name of the guest.4.If details matched with those given on the bill then settle the bill on to that room.5.If the details doesn't match then, Ask the guest to present the room key as identification

If the POS enquiry fails with the given details, Then crosscheck with the front desk team with the guest details. And check if the guest is entitled for a credit on the restaurants.

Nowadays on the PMS there are features to block all POS settlements, This will restrict any POS settlements from restaurants to the guest room account, So these guests has to pay their bill directly at the restaurants by other payment methods.

**Settlement to Company or City Ledger:**1Ask the guest to write down the Company name on the bill, Some companies have credit with the hotel. These are called city Ledgers.2If the guest is aware of the unique City Ledger number then ask for the same.3.Ask guest to sign on all the checks.4.Give the receipt showing the charges.5.Make the settlement to City Ledger and close the Table on POS.

**Settlement against Coupons, vouchers and Gift certificates:**1.Read the coupon carefully to determine if it is a valid or expired one.2.Find out what all charges are covered.3.Don't give any

cash as change for gift certificates and coupons.3.If the coupon amount doesn't cover the total food bill then collect the balance amount by other method of payments.

Keep the coupon safely on the cash box / folder. Treat them as cash.

**Thank Guest:** Thank the guest when you return the change and receipt.

Invite guest to return to the restaurant / hotel again.

If the guest leaves without settling the bills then inform the Security Manager and Outlet manger about the same.

## GLOSSARY

**A la carte menu:** A la carte menu is a type of menu, where the food items are priced individually. Literary meaning of a la carte is "from the card"

**À l'Orly** is a French cooking term used to describe a preparation method usually used with fish fillets. The fish is usually a white fish such as sole, perch or cod. The fillets are skinned, battered and deep fried. The usual accompaniment on the side is a tomato sauce

**Aboyeur:** Expediter or announcer; a station in the brigade system. The accepts orders from the dining room, relays them to the appropriate stations of the kitchen, and checks each plate before it leaves the kitchen.

**À l'Anglaise:** Is a French expression meaning something cooked "in the English manner." It can refer to wildly different cooking methods with no real common element, except that in the French mind it's how the English would cook that particular food item. The liquid mixture is called "anglaise."

**Aperient Water:** A laxative, either in the form of a medicine or a food such as hops or asparagus, which has the effect of moving the bowels, or aiding digestion and preventing constipation

**Banquet-** Banquet is an elaborate and formal evening meal for many people.

**Brunch:** Is a combination of breakfast and lunch eaten usually during the late Morning but it can extend to as late as 3 pm. The word is a portmanteau of breakfast and lunch. Brunch originated in England in the late 1800s, served in a buffet style manner, and became popular in the United States in the 1930s.

**Buffet Froid:** A buffet is a system of serving meals in which food is placed in a public area where the diners serve themselves. ... Buffets usually have some cold dishes, so the term cold buffet.

**Bisque:** A bisque is a French style of soup that is made from crustaceans, such as lobster, crab, shrimp, and crayfish; their shells are used to make a stock and the meat is incorporated into the finished dish. So, in a way, calling the soup a "seafood bisque" is somewhat redundant. has been developed to describe formats lacking hot food.

**Brotsch:** A sour soup common in Eastern Europe and Northern Asia. ... derives from an ancient soup originally cooked from pickled stems, leaves and umbels of common hogweed , a herbaceous plant growing in damp meadows, which lent the dish its Slavic name.

**Bouillabaise** a rich, spicy stew or soup made with various kinds of fish, originally from Provence.

**Balsamic vinegar-** It is dark, sweet Italian vinegar that has been matured in wooden barrels.

**Bill of fare:** A written or printed enumeration of the dishes served at a banquet, or of the dishes (with prices listed) that may be ordered at a restaurant.

**Brasserie:** A restaurant in France or in a French style.

**Buffets:** Buffet is a type of assisted service, where food and beverage is displayed at counters. Waiter assists at the counters to take the food from the counters or the guest help themselves

**Chalybeate waters:** It also known as ferruginous waters, are mineral spring waters containing salts of iron

**Chateaubriand-**It is a thick fillet of beef steak

**Canape-**A small piece of bread or pastry with a savoury topping, served with drinks at receptions or formal parties..

**Cranberry sauce - relish** made out of **cranberries**, commonly served as a condiment with Thanksgiving dinner in North America and Christmas dinner in the United Kingdom and Canada

**Caesar salad-** salad typically consisting of cos lettuce and croutons served with a dressing containing olive oil, lemon juice, raw egg, parmesan cheese, and seasonings.

**Caviar-** It is the pickled roe of sturgeon or other large fish, eaten as a delicacy.

**Consomme:** It is a light, clear broth. Usually, is made with concentrated beef or chicken stock and served hot. Traditional consomme is made by clarifying a rich stock, a process that involves using egg whites to concentrate any solids in the soup, so they can be strained or removed.

**Cumberland Sausages-**Cumberland Sausages is a type of coarse sausage traditionally made in a continuous strip and cooked and served as a spiral.

**Corn on the cob:** is a culinary term used for a cooked ear of freshly picked maize from a cultivar of sweet corn. Sweet corn is the most common variety of maize eaten directly off the cob. The ear is picked while the endosperm is in the "milk stage" so that the kernels are still tender.



**Cayenne pepper:** a pungent hot-tasting red powder prepared from ground dried chilli peppers.

**Café au lait:** In a nutshell: A café latte is made using a shot of espresso, steamed milk, and topped with a thin layer of foam. ... Café au lait is made with brewed coffee and steamed milk, minus the foam. Lattes are traditionally served in a tall glass.

**Carte du jour:** Carte du jour means "card of the day". It is used to highlight the special dishes of the day. carte du jour is actually an supporting menu to the main men

**Charcuterie:**Charcuterie is the branch of cooking devoted to prepared meat products, such as bacon, ham, sausage, terrines, galantines, ballotines, pâtés, and confit, primarily from pork. Charcuterie is part of the garde manger chef's repertoire

**Cyclic Menu:** A Cyclic menu is the menu comprised of a fixed number of meal types that rotate during a given period of time. For example, say that there are seven primary meal types served at the school. These meals would be offered one through seven at the end of which time the cycle would begin again with meal number one

Escargo-Escargo is the edible snail, especially as an item on a menu

**Dessert:** is the last part of a meal, and, it is usually sweet. Our English word dessert comes from a French word word meaning "to remove what has been served" or de-serve: desservir.

**Entrée:** It was first used to refer to the first course of a French meal, the privileged classes staged sumptuous dinners. Entrée comes from a word meaning "entrance." In the 16th century, the first dish at a fancy dinner wasn't just plunked down on the table. ... This first course was termed the entrée de table

**Entremets:** entremets a light dish served between two courses of a formal meal.

**Elevenes:** Elevenes is a meal served at 11 o' clock. It includes the food items as biscuits, cake etc. and usually offered to children.

**Encocotte** - Egg cooked individually in cream or butter in a small ramekin. baked egg, shirred

**French Dressing:** The first recipe bearing such a title appeared in The Ladies Home Journal in 1900, and afterward it simply became the term we use to describe the most common type of salad dressing that the French put on their salad. In France they call it vinaigrette

**Farineux**-It is a rice or pasta course in the french classical menu

**Fromage**-It is a cheese course in french classical menu

**Fruitarian**-A person who eats only fruit.

**Gravalax**-A Scandinavian dish of dry-cured salmon marinated in herbs

**Gnocchi**-(in Italian cooking) small dumplings made from potato, semolina, or flour, usually served with a sauce

**Huitre**-It is a shell fish ,Oyster

**Horseradish sauce**-a condiment made with grated horseradish and cream.

**Hors d'oeuvre**: Hors d'oeuvre course aimed to stimulating the palate, and consists of small tasty dishes, using a large array of different items such as anchovies, olives, cheese and smoked fish. They are often referred to a starters or appetizers. This course could also include salads

**Humidor**: An airtight container for keeping cigars or tobacco moist.

**Kosher**-(of food, or premises in which food is sold, cooked, or eaten) satisfying the requirements of Jewish law.

**Legumes**-All vegetable preparation come under this course

**Lacto-ovo-vegetarian**-a person who eats vegetables, eggs, and dairy products but who does not eat meat.

**Maitre d'hotel**: Maitre d'hotel is the Supervisor of the a F&B outlet. He looks after the day to day operations of a food service outlet.

**Mineral water**-water occurring in nature with some dissolved salts present, often bottled and sold as drinking water.

**Malt vinegar**-vinegar made from malted barley.

**Mousse**- A sweet or savoury dish made as a smooth, light mass in which the main ingredient is whipped with cream and egg white.

**Macaroni**-pasta in the shape of narrow tubes.

**Mint sauce**-chopped spearmint in vinegar and sugar, traditionally eaten with lamb.

**Nicoise salad**-A **salad** that usually consists primarily of olives, tomatoes, anchovies, tuna, and beans or green vegetables.

**Natural spring water**-A *spring* is a point at which *water* flows from an aquifer to the Earth's surface

**Oeufs**-It is an egg course which doesnot include preparation like boiled egg,fried egg,poached egg etc which are served during breakfast

**Olive oil**-an oil obtained from olives, used in cooking and salad dressings.

**Potages**-It is a soup course which includer all types of soup.

**Poisson**-It is a fish course where all types of fish preparation are being served.

**Pates**-A paste or spread made of pureed or finnelly chopped liver of meat,fish,game.

**Rouille**-a Provençal sauce made from pounded red chillies, garlic, breadcrumbs, and other ingredients blended with stock, typically added to bouillabaisse.

**Releve**-It is thge course generally comprises of bib joint of meat.These are generally butcher joint

**Roti**-In this course roasted poultry or game birds are included.

**Sorbet**-Sorbet are ice flavoured with champagne or wine or liqueur or any other non alcoholic food

**Salade**-It is the course in the french classically menu where all kinds of salad are being served.

**Savoureux**-A varying sshapes of toast like tartlets,barquettes,bouchees,and quichelet etc

**Smoked salmon**-**Smoked salmon** is a preparation of salmon, typically a fillet that has beencurved and hot or cold smoked.

**Sur la plat**-The French have a dish called Oeuf **Sur Le Plat**, which translates as Eggs on the Plate

**Semolina**-The hard grains left after the milling of flour, used in puddings and in pasta

**Tofu**-A soft white substance made from mashed soya beans, used chiefly in Asian and vegetarian cooking.

**Tobasco sauce**-A pungent sauce made from the fruit of a capsicum pepper.

**Tartare sauce**-A cold sauce, typically eaten with fish, consisting of mayonnaise mixed with chopped onions, gherkins, and capers.

**Table d' hote**-(Table of the host") **menu** where multi-course meals with only a few choices are charged at a fixed total price.

**Tips**-The payment given by the guest for good service

**Worcestershire sauce**-A pungent sauce containing soy sauce and vinegar, first made in Worcester.