

ADVANCED FOOD & BEVERAGE OPERATIONS MANAGEMENT

GUERIDON SERVICE



TOPIC

1.5 Flambé trolley & other trolleys (Carving, Cheese, Liqueur, Salad & Dessert).

1.6 Gueridon equipment & ingredients, Mise-en-place & Presentation.



TYPES OF TROLLEYS

Many types of trolleys may provide for gueridon and other forms of service

Hors d'oeuvres trolleys

Heated trolleys for carving and serving large joints,

Sweet and salad trolleys

Voitures (trolleys)—for drinks (aperitifs, liqueurs etc.),

Salads, hors d'oeuvre and sweets (especially to combat resistance from diet conscious).

USES OR IMPORTANCE OF TROLLEYS

1) Merchandising

Customer can more easily refuse from a menu than from a sales conscious waiter with well-laden trolley.

This increases the guest's average spending power, sales and profit margins.

Trolleys can hold a greater variety of foods and beverages than a tray or board.

USES OR IMPORTANCE OF TROLLEYS

- 2) It increases the degree of personalization offered to the guests.
- 3) Convenience and safety of service for the waiting staff. Working off a trolley with both hands is safer in comparison to service from platters and trays balanced on one hand.

USES OR IMPORTANCE OF TROLLEYS

4. Utility functions such as clearing, transport and temporary storage. However trolleys require space to be parked when not in use and if this could occupy dining area space at the cost of additional covers.

5. Further, trolley service is marginally more labour intensive and often more time consuming leading to increased guest residence time that may cause lower guest turnover rates.

TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

1. Simple gueridon trolley

Waiters favour side tables (gueridons) that are partially wheeled, with large castors or **small wheels on two legs** of the four.

The carts or voitures used as gueridons, with **wheels on all four legs** have the advantage of being easily mobile even when they have larger work surfaces and are being increasingly favoured.

The necessary equipment and food are brought in and placed on this trolley positioned near the guest table from which skilled service is executed.

Spirit fuelled rechaud lamps may be placed on this table and used for lamp cookery and flambage.

TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

2. Trolley for lamp cookery and flambage

This trolley is perhaps the most glamorous, in as much that it helps produce the best showmanship in a restaurant.

These trolleys have laminated wooden working top that has one or two burners or flare lamps that are recessed into stainless steel section.

It gives a uniform working height in addition to safety for the person working at the trolley.

A drop flap may be incorporated into the trolley construction to extend the work area.

If gas is the source of fuel a cupboard would enclose the gas cylinder (preferably small and not seen) and there would be burner's regulators and tubing.



Guangzhou Hengxin Hotel Furniture Co., Ltd.

TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

Drawers and enclosed shelves would hold the necessary flatware, crockery, and silverware.

There are recessed pockets on the outside of the trolley would hold bottles of wine and still other on the trolley may be used to hold condiments.

A handle bar (or handle bars) would necessarily be present to facilitate the pushing of the trolley or carts.

The welled area holding the flare lamps or gas burners is made of steel to make it easy to clean, durable.

Because of the nature of this trolley – much care has to be taken whilst moving it about the room.

A typical trolley for flambage and cookery would be 920 mm height, 550 mm depth and 1090 mm length.

TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

3. Carving trolley – la voiture de tranche

In Europe, largely confined to upmarket operations. This trolley is the most elaborate of all.

Carving trolley designs tend to reflect tradition with the craft and use silver plate, stainless and copper and wood such as mahogany and beech.

The tight fitting roll back metal (silver plated or hotel plate steel) dome cover is attached to the trolley to retain heat.

This cover slides under the trolley and the flat metal surface (not silver) that displays, holds and is used for carving the meat is exposed.

TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

There is groove that runs round the edge of this carving surface in order that juices released during carving don't overrun the surface. This surface is positioned over a water bath that is kept hot by spirit lamps or electricity which in turn keeps the food on the carving surface hot.

A knife holder, a plate rest and a lower shelf to accommodate plates for service completes the setup.

Typically dimensions are: length 36" width 22" and height under the carving cover 31" although smaller and larger versions are available.



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TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

5. Salad trolleys

It usually hold a variety of individual salad ingredients and a variety of dressings which the guest will mix and match to create a salad of his/her choice that will be prepared by the service staff at the trolley.

6. Sweet items (entremets success)

These are often simple, two-shelved trolleys. They can also be fitted with a top display shelf with a transparent, hinged showcase cover.

If ice-cream or sorbets are carried and chilling is needed, the cart may incorporate steel tub inserts, or an ice well or electric plate (capable of holding its temperature for up to 4-5 hours after removal from freezer).

Some trolleys may have a mini-refrigerator compressor powered by a battery built in the top giving up to 24 hours operation.





TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

7. Pastries (patisseries) –

The pastry trolley usually consists of a fibre-glass top that enables the guest to see what is on offer. The surface of the trolley displays the cakes, gateaux and pastries.

The bottom shelf is used for the storage of cutlery such as pastry tongs and pastry forks and crockery.

TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

8. Cheese (fromage) –

When an extensive variety of cheese is to be promoted, the mobility of a cheese trolley offers obvious advantages. A simple two-tier cart is suitable: the top for display and serving, the lower for mise- en- place.

The cart can also carry biscuits, butter, celery and possibly apple, spring onion and other accompaniments.

The display (upper) tier exhibits the range of cheese on an amply decorated surface that is entirely enclosed by a transparent dome cover.

Shelves below hold plates, cheese knives and certain accompaniments.



TROLLEYS USED FOR MERCHANDISING AND SERVICE OF FOOD AND BEVERAGE

9. Beverage carts

Coffee

Spirits

Liqueurs

Aperitifs

Trolleys for spirits, liqueurs and aperitifs display branded bottles standing in wells or ringed enclosures on the uppermost shelf of the trolley to prevent toppling when the trolley moved around in the restaurant from table to table. These trolleys are always open.



MISE-EN-PLACE FOR GUERIDON

MISE-EN PLACE FOR GUERIDON

The top and under shelf of the gueridon should be covered with a folded tablecloth.

For convenience of working, the cutlery and flatware layout should be similar to that of the sideboard. This saves time and speeds up service.

From the right to left:

service spoons and forks (joint)

sweet spoons and forks

soup, tea and coffee spoons

fish knives and forks

joint and side knives

MISE-EN-PLACE FOR GUERIDON

The hotplates or table heaters are generally placed on the left-hand side on the top of the gueridon. These heaters may be gas, electric or methylated spirit. If methylated spirit is used, then coffee saucers should be placed under the burners.

On the top, there will be a carving board, knives for carving and filleting and selection of basic accompaniments such as oil and vinegar, Worcestershire sauce, English and French mustard and castor sugar.

MISE-EN-PLACE FOR GUERIDON

Underneath will be a service plate and service salver, salad crescents, side plates and some joint plates for the tableware operation being carried out. There should also be some silver under flats of assorted sizes for the service of vegetables and sauces.

Any other mise-en-place required, such as coffee saucers accompaniment and checks pads, will be on the waiter's sideboard, together with a surplus of all the gueridon equipment in case of emergency.

FLARE LAMPS AND ELECTRICITY

These are an essential item of equipment for gueridon service, and are used in cooking and flambéing dishes.

The maintenance of the flare lamp is very important and should be carried out very carefully, ensuring each part is fitted together correctly to maximize the life of the lamp and to minimize the possibility of accidents.



The main types of lamp being used today fuelled in one of three ways:

1. Methylated spirits:-

These have a good flame but care must be taken to trim the wick which will help to avoid fumes. All components must fit together well as a leak can cause a serious fire hazard. The use of these lamps is on the decline.






2. Flammable gel and solid fuel tablets:-

This is very clean and safe to refill as the gel either comes in individual lamp size containers which fit directly into lamp or in a larger container with dispenser. However the flame can be fairly weak.

3. Calor® gas:-

Calor is the registered name of a British gas company that supplies gas to customers. These lamps are very popular with replacement canisters of gas that fit directly into lamp used at gueridon trolleys.

A well controlled clean flame combined with the fact that the gas is odourless makes the gas well suited to cooking in a room.



The small size and hence lower weight of this cylinder enables the loaded trolley to weigh less and thus be easily manoeuvrable than if a full sized cylinder was used.

The gas used is propane, butane or a mixture of the two (LPG). Most often used fuel medium at gueridon cookery and flambage trolleys today.



SPECIAL EQUIPMENT & TOOLS FOR GUERIDON SERVICE

Flare lamps-for-heating, cooking and flambéing

Hotplates – heated by gas, electricity or methylated spirits

Cooking pans(skillets) – copper bottomed or non-stick

Steak Diane sets

Le flamboir (a rarity)- A flamboir or Capuchin is a kitchen utensil iron used in kitchens in France since the middle Ages. It is used after heating the iron in the fire at time of service, to melt the fat on parts of meat cooked on a spit to give them a taste of fat outbreak.

Wooden rack for standing silver kebab skewers or shashlik swords

The Hot Rock (for Japanese yakitori)

-The term "yakitori" refers to skewered food in general.

Cloches(mushrooms covers)- made of glass

Special flatware including a soup and sauce ladle

Pepper mills, salt grinders and lemon press

Decorative chopping board

Salad bowls and other salad mixing equipment

Boards for planking fish

Carving tools







Chafing dish or Suzette pans:

True chafing dishes are seldom seen today. These were deeper, had a lid and were made to fit its own individual heating unit.

The shallower pans using today are called Suzette pans. They resemble frying pans in shape and size and have a diameter of 9 – 12 inches with or without a lip.

The lip is usually found on the left hand side. The pans are generally made of silver coated copper as this given an even distribution of heat.





Basically the main elements in flambé dishes can be classified as under

Meat

Fish

Poultry

Game

Eggs

Pancakes(crepes)

Fruit

2. COOKING MEDIUM –

Usually, butter or good quality and odourless cooking oil (such as salad oil), or a combination of both are used. They should be used sparingly.

Butter is favoured when the main ingredient is fish or fruit while oil is used in the case of meat.

The two main purposes of alcohol in flambage are:

-Flavour – for e.g., in Crepes Suzette one can use Cointreau,

-Spectacle

There are many different types of liquors used in lamp cookery and flambé work for various purposes:

TYPE

PURPOSE

Spirits(Rum, Whisky, Cognac etc) To flambé

Liqueurs (Cointreau, Maraschino) To flavour



Fortified wines To sweeten

Sparkling wines To colour

Still wines To balance flavour

Beer To determine correct consistency

Cider To remove excess fat/grease

Syrups To flavour & sweeten

