OPERATING EQUIPMENT, REQUIREMENTS & CRITERIA FOR SELECTION

Quantity, Types and Quality
SESSION OBJECTIVES

After the end of the session one should be able to understand the what is operating equipment, its requirements & criteria for selection.
CONTENTS

- Definition
- Criteria for selection
- Types of Operating equipment (large & Small)
- Requirements
- Criteria for selection
DEFINITION

- Restaurant operating equipments refers to those implements and instruments which form the basis of service, presentation, facilitation and ease of consumption by the customer and the service providers.
- These equipments are normally classified on the basis of their size, usage and material used.
SELECTION CRITERIA

- Rates should be reasonable
- Availability in the market, on second purchase the same variety should be available in the market
- Concept of the restaurant, whether the restaurant is a coffee shop or Peshawari, French, Indian etc it should also match the décor and the ambience
- Durability of the product, product should be long lasting
- Maintenance-any product should be maintained and repairable.
- Type of Customer, whether they are students, executives or foreigners
OPERATING EQUIPMENTS

- Operating Equipments
  - Small Equipments
  - Large Equipments
  - Miscellaneous Equipments
LARGE EQUIPMENTS

- **Furniture** - Tables, Chairs, Sofa-sets, Settees, Side-boards, High-chairs, Bar-stools, etc.
- ** Appliances** - Microwave oven, Refrigerators, Deep freezers, Glass steamers, etc.
- ** Fixtures** - for Lighting, Cooling, Table, etc.
- ** Others** - Overhead glass racks, Wine racks, etc.
SMALL EQUIPMENTS

- Crockery - refers to small equipments meant for serving and consuming food in
- Flatware/Cutlery - refers to implements for holding, serving, cutting and consuming food with
- Glassware - refers to all vessels made of glass and used for serving beverages in
- Hollowware - all other metallic hollow equipments used to hold and help in food and beverage service
MISCELLANEOUS EQUIPMENTS

Ash Trays

Cruet Set, Salt sailor & Pepper castor

Various types of Bud & Flower vases

Gautam Singh, Hospitality Trainer, 07830294949
Oil and Vinegar Cruet set

Pepper Mill

Salvers of various sizes

Rectangular trays of various sizes
Types of Cheese Knives

A Chinese service set or cruet.

Asparagus Server.

Asparagus Tongs.
Various types of Butter Knives & spreaders

Bread tong

Butter Dish
Nut Cracker

Soup Ladles

Corn being served with the corn-on-the-cob holder pierced in the corn

Corn-on-the-cob holder
Claw / Lobster Cracker

Pie Server

Grapefruit Cup / Server

1> Lobster Pick
2> Lobster Scoop
3> Lobster Spoon

All these together forms the Lobster Set.
Pastry / Gateaux slice or server
Varieties of Pastry forks
Oyster dish

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Olive pickle fork
Long handled olive pickle fork
Sauce ladle
REQUIREMENTS

- Ease of the operation.
- Luxury
- Guest’s comfort & Delight
- Save time
- Saving manpower
- Streamlining operation
- Future action/plan
- Increase in profitability
Operating equipments are those implements and instruments which form the basis of service, presentation, facilitation and ease of consumption by the customer. Which is require for the smooth operation & to achieve guest satisfaction.
BIBLIOGRAPHY

- Food & Beverage Service (Denis Lillicrap pg 49-66)
- Food & Beverage Service (Anita Sharma, S N Bagchi pg 36-50)