

GUERIDON SERVICE

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INTRODUCTION

- Is a movable table or a trolley
- It is used to facilitate service in the restaurant
- Food may be- Displayed, carved, filleted, flambéed on it

GUERIDON EQUIPMENT

- Dinner/dessert plates
- Rum/cognac bottle
- Salad oil
- Maggi sauce
- Worcestershire sauce
- Butter
- Pepper mill
- Seasoning

GUERIDON EQUIPMENT

- Carving knife & fork
- Sauce laddles
- Steak knives
- Service gears
- Dessert spoons/forks
- Waiter's cloth
- LPG/spirit lamp
- Sauce pot/Pan

Types of Gueridon trolleys

- Wine trolley
- Flambé trolley
- Cocktail trolley
- Horsd'oeuvre trolley
- Pastry trolley
- Cheese trolley
- Carving trolley

Gueridon Trolley



Wine Trolley



Flambé Trolley



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Horsd'oeuvre Trolley



Pastry / Desserts Trolley



Carving Trolley



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Cheese Trolley



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Gueridon Service

- This is a service where a dish comes partially prepared from the kitchen
- Is completed in the restaurant by the captain
- The cooking is done on a gueridon trolley
- It is a mobile trolley with a gas cylinder and burners

Gueridon Service

- The waiter has to have considerable dexterity and skill
- It's is a cooking procedure
- Alcohol (ethanol) such as rum or cognac is added to a hot pan to create a burst of flames

Flambéing

- The practice of igniting food for show can be traced to the Moors in the 14th century
- Modern flambéing was discovered in Monte Carlo in 1895
- Henri Carpentier, a waiter, accidentally set fire to a pan of crêpes

Flambéing

- He was preparing it for the future Edward VII of the United Kingdom
- Igniting a sauce or dish with alcohol actually alters the chemistry within the food

Showmanship



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Beef steak

- Take the pan ,put salad oil in it
- Marinate the steak in Worcestershire sauce & maggi sauce
- Cook the steak as per order- rare, medium or well done

Beef steak

- Flambé with cognac, serve with buttered vegetables, jacket potatoes
- Pepper or mushroom sauce or garlic butter may be given if required

Banana flambé

- Take bananas and cut in half, then split lengthwise
- Melt a few Tablespoons butter over medium heat
- Add 2-3 Tablespoons brown sugar and stir

Banana flambé

- Add bananas, Cook until fairly warm and starting to soften (about 1 min.)
- Flip bananas, cook more for 30 seconds
- Add rum to taste, and swirl in pan a bit
- Allow to thicken slightly, and serve

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PRECAUTION

- While flambé is a fun and beautiful way to add subtle flavor to a dish, it must be done very carefully and in controlled locations
- If you decide to attempt a flambé at home, be sure to remove your pan from the burner before adding any alcohol otherwise, the alcohol might splash into the flames below and create a fire on your stove top

Some Famous Flambé Dishes

- Bananas Foster
- Chicken steak
- Steak au poivre
- Prawns hollandaise
- Baked Alaska
- Crepes suzettes

Dishes served from the trolley

- Smoked eel / trout / salmon
- Melon frappe
- Consommé with Sherry
- Grilled / Poached / Deep fried Sole



Dishes served from the trolley

- Flambéed Scampi with a cream sauce
- Double Fillet steak (Chateaubriand)
- Steak tartar (Raw fillet steak)
- Steak Diane (brandy flambé)



Banana flamb'e



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Crepe suzette

- Sauté the crepes in margarine
- Cook the crepes in orange juice, reduce it
- Use lemon wedge on a fork to stir the sauce
- Add Cointreau or orange Curacao to add to the flavors
- Flame it with brandy ,serve on a dessert plate
- Cutlery is dessert spoon and dessert fork

Carving at the table

- It is a very noble art carried in Gueridon Service
- Presentation and tenderness are determined by how well the meat is cut
- The knives used are long and thin bladed, the fork has 2 prong

Carving at the table

- A good carving board should have either a "well" to catch juices
- Can be built on a slight slant with a lip so the juices will collect at the back table
- Warm plates to be used for serving meat

Points to remember for carving

- Knife must be very sharp
- Items to be carved will be trimmed in the kitchen
- All awkward bones removed
- The dish should be covered and kept hot but not re-cooked with the heat

Points to remember for carving

- Meat should be carved with the grain
- Carving must appear effortless with long rhythmic & easy strokes
- The thickness of the slices will depend on the dish

Flambé sweet dishes

- Peach/ Banana/Pear Flambé (Peaches sautéed in reduced peach syrup, castor sugar and flambéed with brandy)
- Cherries flambé with kirsch
- Crepes Suzette: Orange Curacao flavored thin pancakes flambéed with brandy



References

- Text book of Food and Beverage Service by, Dennis R. Lillicrap and John A. Cousins
- Food and Beverage Service by M. K. Yadav
- Food and Beverage Service by Sudhir Andrews

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YOUR ABILITY

YOUR SUCCESS

YOUR DREAMS

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