

## ***Semester V: Unit 1: Chapter 4.1***

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### **LARDER**

The **Larder** or **Garde Manger**, as it is known in French, is a department set aside for the storage of perishable foods, both raw and cooked, and where such foodstuff such as meat, fish, poultry and even game are prepared and made ready for cooking. In this department too, cold items found on the menu, such as hors d'oeuvre, cold fish or meat dishes, cold sauces, salads and salad dressings and charcuterie are prepared and dressed.

**For these functions to be effectively carried out, it is essential that:**

1. The larder should be separate from the kitchen and located in a cool place. At the same time it should be close to the kitchen to avoid undue running about between the two departments which are closely inter-related. It should be light and airy and well ventilated, sufficiently spacious to allow the staff to carry out their work efficiently. During the setup of the larder, enough attention must be paid to the physical attributes such as the flooring, tiling, exhaust systems, ventilation and lighting, both natural as well as artificial.
2. It should be fitted with the necessary equipment that would be required to carry out the work. Equipment could be classified as heavy, light and miscellaneous (see attached list for the classification of the equipment).
3. There should be adequate and well trained staff. Most of the work in the larder is of a specialized nature and requires proper training and understanding.

### **Breakdown of work**

It naturally follows that the work in the larder needs to be broken down into various sections and each section is the responsibility of a chef trained in that area. The Chef Garde Manger who is the over all in charge of the department allocates the duties. His assistants are called either assistant chefs or commis garde manger. Depending upon the volume of the work, the number of sections will vary and so will the number of the staff required: At times in a small establishment, the larder chef may work single-handed, and carry out all the work himself.

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### **LAYOUT OF THE LARDER DEPARTMENT**

Larder of a 5 star operational kitchen will be segregated into the following section-

1. Hors d'oeuvres and salad section having two sinks, work tables, storage racks and cupboards, refrigerator, gas range, and pickup counter.
2. Poultry and Butchery section with a butcher's block, work table, refrigerators, deep freeze, mincing and slicing machine, sinks.
3. Fish section having live fish tanks, two sinks, work tables, refrigerator, deep freeze.
4. A general section with work tables.
5. Cold rooms with deep freezer and walk-in facility
6. A weighing scale next to the entrance.
7. Chef's office

