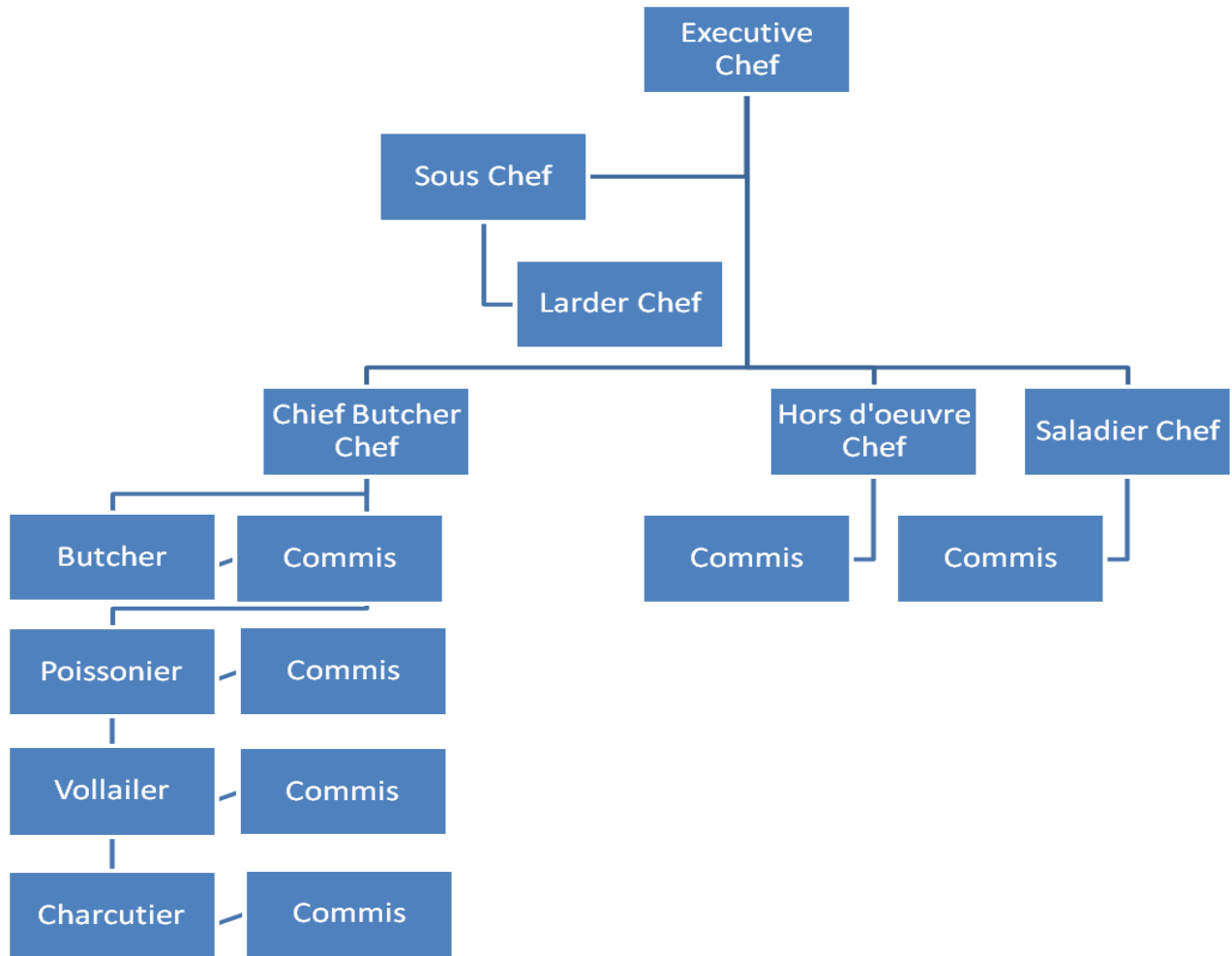


## HIERARCHY IN LARDER



## **WORK ALLOCATION IN LARDER SECTION**

The work is broken down into various sections-

- Appetizer section
- Salad and dressing section
- Butchery
- Cold buffet

In large busy establishments, there is a full team of workers to carry out the above functions.

The butcherer, poulterer or the fishmonger may be an expert in their own fields.

These duties are allocated by chef garde manger, who is the overall charge of the department, to commis or assistant chefs. These are known as commis garde manger. The team will depend on the volume of the business.

## **RESPONSIBILITIES OF CHEF GARDE MANGER**

Chef garde manger reports to the sous chef. He is responsible for:

- Efficient working of the larder section.
- Co-ordination for the efficient running of the garde manger.
- Training of the larder staff
- Maintaining discipline of the section.
- He is responsible for all the foodstuffs which are dealt in the section especially all the cold food and their proper storage.
- He is responsible for keeping the record of the entire foodstuff coming into the section and the orders served to the main kitchen and the other outlet kitchens.
- The chef needs to put in the requisition for the meats, fish and poultry and other food ingredients required for all the food service.
- He is responsible for maintaining his section in the best of hygienic and sanitary conditions to avoid any danger of contamination and possible food poisoning.