

IMPORTANCE OF LARDER CONTROL

To operate the department efficiently and economically, it is essential that the chef garde manger should exercise strict control over the foodstuffs received and stored in the department. This involves-

1. Checking the quality and quantity delivered to the larder.
2. Ensuring that all foodstuffs are stored at the right temperatures and that they can be easily checked.
3. Ensuring that the food is protected from contamination and vermin.
4. Ensuring that portion control is rigidly carried out. A given weight of fish, poultry & meat
5. Should always produce the standardized portions.
6. Ensuring that the food is never overstocked and stocks of food are regularly turned over.
7. Taking all precautions to ensure there is no pilferage.
8. Taking the daily stock of the food material stored in the larder section.
9. Making every effort to maintain the highest possible standards of hygiene.