

GUERIDON AND FLAMBE SERVICE

Gueridon means sidetable in restaurant .Gueridon service naturally means sidetable service. Any work that is carried out on a sidetable before the service like making a salad dressing the grapefruit etc can be termed as Gueridon services. Gueridon service includes flambé work or flambé service, which is an extension and elaboration of the sidetable service. It is difficult to pinpoint the origin of Gueridon and Flambé service. It provides visual appeal to the customer. The modest grilling of hamburger or the preparation of pizza at its own level the same kind of visual appeal that more elaborate form of lamp cooking have in luxury establishments. As more and more people eat out there is an increased demand to a certain extent.

Gueridon service such as carving, salad making, is usually praised not only for its promotional appeal on business grounds, but by guests, gourmets and professional alike as fulfilling the best conditions of gastronomy. Sidetable cookery particularly on the other hand is much more controversial from an epicurean point of view, even though it's merchandising value is generally acknowledged. Many gastronomes are of the opinion that cooking should entirely left to the chef in kitchen and that an amalgamation of culinary kills is not desirable in the restaurant. Some foods and some processes are clearly unsuitable for side table cookery and extravagances should not be dragged in to achieve something different. Guests are impressed by the skills shown in the Gueridon performances; flambéing in particular is reliable means of attracting the attention of other tables, and has a effect of provoking repeat orders .Above all the flickering lamp, the glistening silver the mise en place on the Gueridon adds substantially to the restaurants atmosphere and the customers in the high lass restaurant continue to appreciate and demand similar visual services in particular individual seen service at the Gueridon.

APPEARANCE AND HYGIENE

More than anything else service and cooking at the Gueridon depends upon the personality and appearance of the waiter or station head waiter who performs the service..Good manners pleasant speech, smart appearance and scrupulous grooming and cleanliness are basic needs and should be given emphasis before all the technical skills to follow. An underlying factor which gives appeal to the Gueridon work is that it can be strong confidence builder. Everything going on at the dish or everything that is to be served can be seen at very close quarters. All this confidence can be destroyed if the person giving the service has untrimmed nails, soiled shirt cuffs spotted jacket and so on. Unthinkingly brushing back hair with hands and then returning to serve can produce an adverse reaction from the guest. Personal hygiene assumes paramount importance when service is given so near a guest

SPECIAL EQUIPMENTS FOR GUERIDON SERVICE

Gueridon Trolley: Gueridon trolleys have now acquired special significance in the restaurant world. They come in different sizes. Actually a Gueridon is a modified sidetable on wheels. It should be of the same height as that of the tables of the restaurant. It normally has a built in picnic type butane gas lamp from which effective Flambé work and Gueridon cookery could be achieved. It should have under leaf shelves for stocking cutlery and other dishes for keeping wine and liqueur bottles

Table cooking lamps or chaffing lamps: Where the Gueridon trolleys with built in butane gas lamps are not available chaffing lamps are used. They are relatively costly items made in more than one size, but usually about 8' to 10' in height and with grid diameter of about 6".

Crepe Suzette pan or chaffing pan: They resemble frying pans in shapes and sizes normally ranging in diameter from 9" to 12". The pans are completely either

wholly plated with silver or as is more preferred, copper on the outside with silver plating confined to the interior surface. Copper is an efficient conductor of heat and helps spread of heat throughout the pan relatively quickly and efficiently.

Steak pans: These are of the same type as that Crepe suzette pans except the shape. Steak pans are oval in shape and come in different sizes to suit different requirements. The construction is the same as that of Suzette pans.

Shaslik sword: This sword has hilts protected by a hollow guard and also incorporate a second below the hilt which contain flaming material like brandy .Sliding retaining bolts are also incorporated in many shaslik swords.

Other tools: If otherwise not specified standard restaurant gear is used.

POINTS TO BE OBSERVED IN FLAMING

- Most liquids having noticeable alcohol can flame but it also means it is vesseled, for flaming in dish or spoon or ladle in a hated condition.
- It is important not to allow the flaming liquid to become diluted. It is further vital to ignite quickly on the addition of liquors
- The flame should be ignited by touching the liquor to the lamp flame and never with a match stick.
- Once flambéing is in progress stirring promotes the blaze and basting is therefore more effective and spectacular
- Sugar sprinkled into the flame in sweet dishes helps change the flame colour
- Flames should be extinguished by smothering with a lid
- It should be kept in mind that flaming does not aid in heating.

PROCEDURE FOR GUERIDON SERVICE

- Essentially a chef and commis service
- Always push the gueridon never pull.
- Unlike silver service in gueridon service spoon and fork is used in each hand.
- Place hot service plates on the side of the trolley
- The food is then cooked carved or filleted and placed on the guest plate
- The waiter then places the accompaniments.
- The plate is then placed in front of guest

Types of trolley

- **Pastry trolley:** The pastry trolley consists of 3 tiers the top being covered by either glass or more commonly of fibre-glass. This enables the guest to see what is on offer in hygienic conditions, particularly in non air-conditioned dining rooms. The second tier can also be used for desserts/pastries if required and if the conditions are suitable. The bottom tier is used for storage of cutlery and crockery.
- **The Flambé Trolley:** This trolley is perhaps the most glamorous in that it helps to produce the best show man ship in the restaurant. It consists of a cupboard area for storing a gas cylinder, a recess area for storing foods/ liquor and top with cooking equipment
- **Hors d'oevres trolley:** This trolley is similar to the dessert trolley except that the top shelf should be fitted with a series of recesses for holding small rectangular dishes used for serving a variety of hors d'oevres.
- **Carving trolley:** This trolley is the elaborate of all. However, it is seldom found in India because the concept of roast joints of meat is not popular in India, and other than in buffet styles of service. The trolley is usually silver plated with a large dome like cover. This cover slides under the trolley so

that the flat surface can be used to hold and carve the meat. This surface is usually heated by spirit to keep the joint hot. There are usually two deep recesses to hold gravy and sauce, while the bottom shelf accommodates plates for service

- **Cheese Trolley:** It has a variety of cheeses, cheese board and cheese knife for cutting the cheese, and appropriate accompaniments for cheese. Cheese selected by guest is portioned and plated on the gueridon trolley, and then served to the guest
- **Liqueur Trolley:** It has assorted glasses measure ice bucket, spirit and liqueur bottles, carafes, etc. It may also have cigars cigar cutter and a lighter



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DRAWINGS OF TROLLEY SEE NEXT PAGE



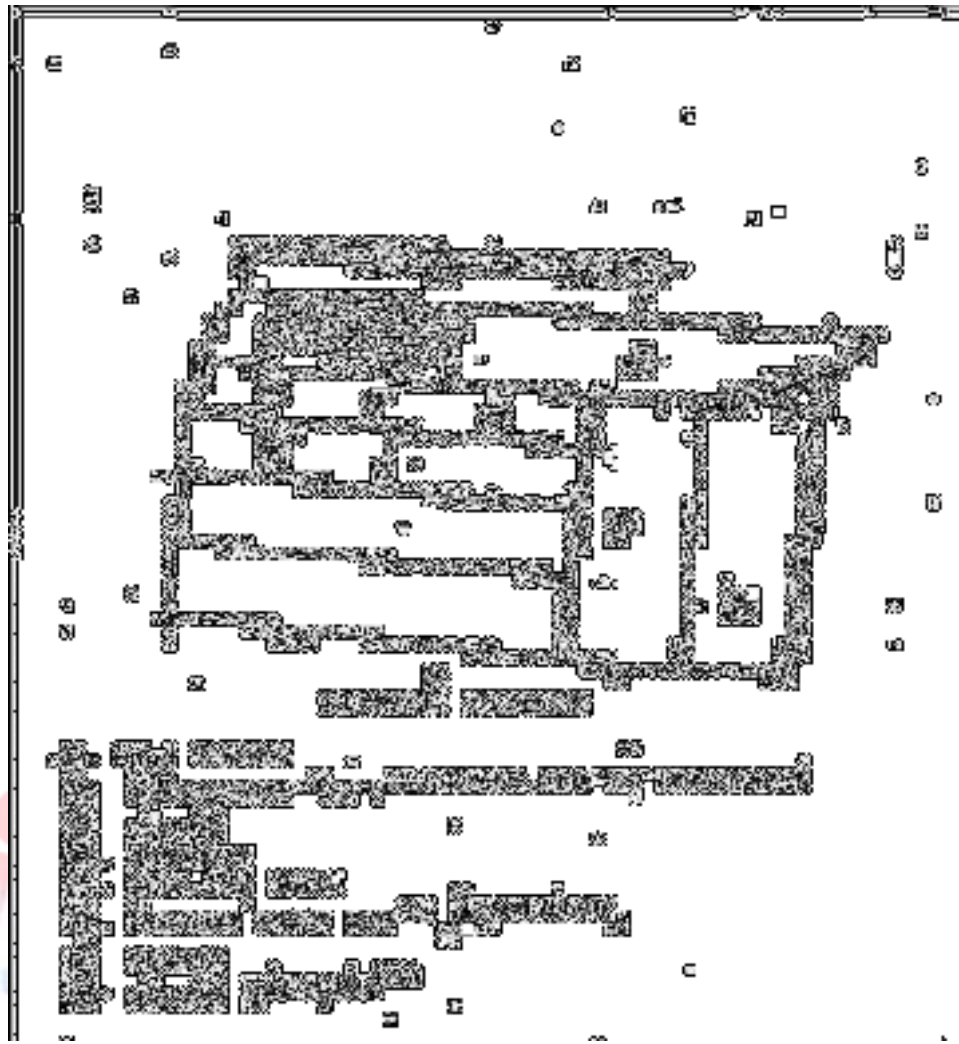
SALAD FRUIT TROLLEY

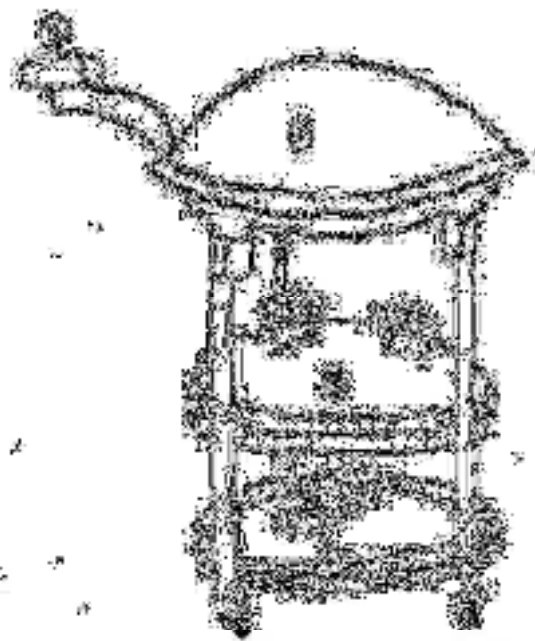
- ① - Compartments
- ② - Top layer for keeping the fruit
- ③ - Plate



Desert Trolley

- ① - Dome Clauche
- ② - Refrigerated
- ③ - Plate rack





CARVING TROLLEY.

- ①. Dome clauete
- ②. Spirit Lamp.
- ③. Plate rack.
- ④. knife & fork.

MARKETING ADVANTGE

A restaurant can be compared to a theatre-a live theatre with actor and actresses. When the curtain goes up- the play commences. In the restaurant when the service begins it is similar to that of the curtain going up

Waiters can be compared to actors playing a part in the guerdon service. They have a chance to show off the skills acquired by careful training.

A restaurant which carries tempting displays of pastries and desserts have higher sales than restaurants without. Many guests finish a main course and feel their meal is complete. The waiter enquiring whether they would like dessert is no temptation. Even if handed the menu they will not bother to read through the same old stuff. However, if delightful array of dessert and pastries is wheeled to their table and they actually see what is available very few people can resist-and so a sale is made

Flambé work also provides tremendous advantage for a restaurant. The showmanship and expertise in this very simple but the operation provides excitement and elegance to a restaurant as well as boosts sales. The cost of the operation is minimal but the returns are considerable. It may take a little longer but as the performance is at the table and involves the guest they are happy to wait. The dish is personally prepared and this too is special and turns an ordinary restaurant meal into an exciting experience. It also has a snowballing effect. Another table sees the performance and wants the same thing and so the sales increase

There are two necessary components to be successful with gueridon work. One is well trained staff capable of cooking at the table with style and the second extremely important factor is the space for the trolley to move around the room without disturbing the other guests

The advantages of Gueridon work to market merchandise greatly outweigh the disadvantages-with the staff and the space requirement and it can be a great marketing ploy in any establishment.

SPIRITS AND LIQUEURS FOR FLAMBE

The most important commodity for flambé work naturally enough, the spirit or alcohol used to make the flame. Spirits really make the flame-it is the liqueurs that impart the flavor

Brandy and Rum are the two most used and best spirits to use in this work-though whiskey is sometimes used too

When cooking fruits it is always best to use a fruit flavoured liqueur.

CARVING AT THE TABLE

Small items like chateaubriand are not difficult carving tasks at the table as long as the knife is sharp. Larger items, joint of beef or ham or even leg of lamb need greater skill and dexterity. Only practice will make one perfect in this respect and it difficult to give every student sufficient practice

TO CARVE A CHATEAUBRIAND

1. The cooked meat is brought to the gueridon and transferred to a clean carving board
2. Using a sharp knife the meat is cut with slanting cuts into 4 or 6 slices
3. The slices are then transferred with a serving spoon and fork into warm entrée dishes with meat juice poured over it

TO DISSECT A CHICKEN

Seldom done in restaurant these days

1. The bird is drained of all juices, into the gravy boat.
2. The bird is turned onto its side and the leg removed followed by breast
3. The bird is reversed and operation repeated
4. The legs are divided into thigh and drumstick.

RECIPES.

- **CREPES SUZETTE**

- (For 2 portions)
- 04 Pancakes
- 50gm Butter
- Juice and zest of two oranges
- 50gm Caster sugar
- ½ measure cointreau (or any orange liqueur)
- 1 measure brandy

PROCEDURE

- Place butter and sugar into pan allow to caramelize.
- Add juice and stir into good sauce with liqueur.

- Add the pancakes and fold into quarters turning frequently.
- Add zest of orange and finally the brandy.
- Tilt the pan and flame it.

Turn each pancake in the flame and serve

- **RUM OMELETTE**

- (For two portions)
- 2 Omelettes - to be prepared in the kitchen.
- 50gm Butter
- 50gm caster sugar
- 1 measure rum

PROCEDURE

- Melt butter and add caster sugar , let it caramelize to form a sauce. Put the omelette in the pan sprinkle caster sugar on it.
- Add the rum and flame it by tilting the pan.
- Serve with the flame.

BANANA AU RHUM

- FIRM RIPE BANANA – 2 NOS
- 50gm Butter

- 50gm caster sugar
- 1 measure rum

PROCEDURE

- Melt butter and add caster sugar , let it caramelize to form a sauce. Put the Banana in the pan sprinkle caster sugar on it.
- Add the rum and flame it by tilting the pan.
- Serve with the flame.

STEAK DIANE

- (For 1 portion)
- Fillet steak flattened
- Finely chopped onion
- Red wine
- Worcestershire sauce
- Teaspoon hot mustard
- ½ cup cream
- Cognac

PROCEDURE

- Season steak.
- Place knob of butter in pan and fry steak briskly , turning over once.

- Remove to plate.
- Add onion to pan and cook gently.
- Add dash of sauce and mustard.(French and English mustard)
- Return meat to pan and flame with brandy.
- Finish with cream and serve.

PEPPER STEAK

- Same as steak Diane.

It should be well seasoned with ample amount of freshly ground black pepper

Peach Flambe

Brandy 30 ml

Caster sugar to sprinkle

Peaches with peach syrup.

Method

1. Light the stove
2. Place peach syrup in the pan and heat.
3. Add the portion of peach and pierce it with a fork.
4. Sprinkle with castor sugar as the syrup caramelizes
5. Add brandy and heat

6. Tilt the pan to ignite.
7. Serve hot on sweet plates.

ADVANTAGES AND LIMITATIONS OF GUERIDON SERVICE

Gueridon service has its own advantages and limitations.

Advantages

The advantages as follows:

- Highly personalized service. The wait staff prepares or carves the dish and serves the guest personally
- High level of customer satisfaction. The dishes are prepared, carved or flambéed in the guest's presence
- Good merchandising device. Guest will be tempted to order for dishes that are served from the trolley
- Wait staff can exhibit their culinary, carving and service skills. The wait staff has an opportunity to impress the guests by demonstrating its cooking, flambéing, carving, and skills to them. It also gives them good job satisfaction
- High average spending power (high revenue/cover). The revenue generated will be more as the dishes served from the trolley are always expensive

Limitations

The limitations are as follows:

- Slow service. The time taken to extend the service from the trolley is more
- Low seat turnover. Number of times a seat is sold during the operation hours will low as the service takes more time
- Expensive style of service- as it requires more service area and highly skilled staff
- Chance of accidents are more
- More investment on service equipment
- Cooking in the service area may leave odour



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