

Gueridon Service (points to remember)

Objectives :-

1. To be get familiar with all the general guidelines of the service.
2. To understand the safety points to remember
3. To understand and remember the equipment's with their shapes and sizes.
4. To understand the use and purpose and basics of the equipment's.

- Guéridon service is job of chef who also responsible for doing the service.
- Always push the guéridon trolley but don't pull it helps the avoid accident.
- The guéridon should be kept in one position for the service for the complete course.
- The trolley should never be kept near the service door as it is may be obstruction to the waiter.



- Service spoon and fork are not used as in the silver service but held with spoon in one hand and fork in the other. When more covers are being served only the main dish should be served from the guéridon, potatoes, sauces, vegetables should be served in normal manner
- The filling or carving should not be done on silver dish but on the carving board or hot joint plate.
- Dirty plates should always be cleared from the guéridon trolley
- Never place the lamp or the hot plate outside the four trolley legs.
- Never move the trolley near to drapes.

Note : The main course does not need to be placed on the hotplate if the service is quick

only the potatoes and vegetables for a short period.

- Serve with a spoon in one hand and the fork in another hand.

Safety points :

- Never place the lamp or the hot plate outside the four trolley legs.
- Never move the trolley near to drapes.
- Note : The main course does not need to be placed on the hotplate if the service is quick only the potatoes and vegetables for a short period.
- Serve with a spoon in one hand and the fork in another hand.

References :-

1. **Food and Beverage Service-** 2nd Edition in Oxford Higher Education by [R. Singaravelavan](#).
2. **Food and Beverage Service-** A Training Manual by [Sudhir Andrews](#).
3. **Food and Beverage Service-** 9th edition by [Dennis Lilicrap](#).
4. www.ihmnotessite.net
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School of Hospitality

Course Code : BSCH3002

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**Thank
You**

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