

Gueridon Equipment's and Ingredients

Objectives :-

1. To be get familiar with all the equipment's used in this service.
2. To understand the names & categories of all the equipment's Gueridon.
3. To understand and remember the names of ingredients required.
4. To understand the use and purpose and basics of the equipment's and ingredients.

EQUIPMENTS:

- flare lamps - for - heating, cooking and flam being
- hotplates - heated by gas, electricity or methylated spirits
- cooking pans (skillets) - copper bottomed or non-stick
- Steak Diane sets
- wooden rack for standing silver kebab skewers, hate lets or shashlik swords
- the Hot Rock (for Japanese yakitori)
- cloches (mushroom covers) - made of glass
- special flatware including a soup and sauce ladle
- pepper mills, salt grinders and lemon press
- decorative chopping board

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- salad bowls and other salad mixing equipment
- boards for planking fish
- carving tools
- Chafing dish or Suzette pans

INGREDIENTS:

- Meat
- Fish
- Poultry
- Game
- Eggs
- Pancakes (crepes)
- Fruit



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Usually, butter or good quality and odourless cooking oil (such as salad oil), or a combination of both are used.

Various condiments are also used in accordance with the dishes to be cooked and the method used.

Examples are:

- Salt
- Pepper (mill)
- Cayenne Pepper
- Mustards
- Worcestershire sauce
- Castor sugar
- (flavoured) vinegars
- Dill pickle



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
5. www.slideshare.net

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**Thank
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