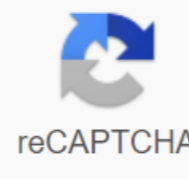




I'm not robot



Continue

## Food and beverage production theory notes pdf

Installation Menu Planning A menu is a list of specific foods offered by food businesses to consumers for a certain period of time. Menu planning is the process of listing down these foods that can be served for breakfast, lunch, dinner or snacks. Menu plans can be for a day, a week, three weeks, even a month. Planning the menu is important for the following reasons: » allows the planner to think in advance and guarantees what to prepare in advance. » This season maximizes the use of available resources such as food sources, fuel, vehicles, equipment and food. » It is possible to estimate the expected cost/budget for food. » Helps you predict potential problems that may occur according to the planned menu. » It provides a variety and interesting food to meet your needs and customer desires. Goals in Menu Planning • Nutritious Target-meals should not only satisfy customer's cares, but also be nutritious. • Economic Target- meals should be planned to meet the food budget of their customers. To ensure this patronage, the customer should consider the level of reasonable price. • Administrative target-meals should be planned according to existing materials and human resources. This means that the manager must consider the number of workers, the skills they have, food supplies, hands and supplies, preparation time and money that can be purchased. • Aesthetic target-food should be pleasant, attractive and satisfying for the customer. Meals should have an aesthetic combination in terms of color, texture, flavor and temperature. Attractive food is definitely invited for customer. Importance of menu planning Facilitating customer satisfaction Costing Facilitation Facilitation Of resource production Plan storage guides help catering staff prepare food service staff in terms of attitude, skill ordering, etc. Some menus require special preparation such as decoration and equipment so availing the menu required will help. MENU Types Table d'hôte | Set menu That creates a full meal at a certain price All courses can offer a variety of dishes. Course selection and number are limited to two, three or four. La Carte Menu, which offers all meals priced individually. Customers say their own menus from the list. The food is cooked to order. The customer must be ready to wait for this service. Du Jour Menu - means menu for this day. This can be interpreted in two ways: 1) ala carte dishes or regular meals in addition to a special menu offered for the long day and 2) the only menu offered for a day in case is a limited menu. Party/function Menu menu for banquets or all kinds of functions. All guests start eating at the same time. Seasonal foods should be available if menus are pre-printed well to avoid embarrassments. Menus at carte or table d'hôte food or the county's religion or special food itself for example a) Ethnic: - China, Indian, Kosher, Kenya, Africa etc. b) Can be special: - steak, fish, pasta, vegetarian etc. Kitchen staff should know how to obtain and use ingredients. The ambience (mood) of the restaurant should reflect the menu. Hospital menus/Corporate menus. It's a menu for the patient. Marks patient preferences the day before the service. A dietitian is often concerned with compiling menus to ensure that patients who will be harmful to their health are given nothing. The patient's meals are usually 2-3 meals. Menus for people at work serve people at work. They differ in standard and extent from one employer to another, depending on company policy. It is usually served in staff canteens or cafeterias. Some companies charge for meals and some ask for a token sum and offer meals at a subsidized price/rate. The menu offers 2 or 3 dishes with a variety of items. Traditional menus/Ethnic menu Traditional recipes form the basis of solid knowledge for the chef/food company. But food change fashion and customers look for fresh ideas that include a sensible balance of traditional and contemporary dishes in some of the most successful menus of new dishes, different combinations of food, menu etc. The menu for children emphasize on healthy eating and balanced nutrition in schools. Schools with children of different cultural and religious backgrounds should have appropriate items on the menu. Most businesses offers special children's menus that focus on your favorite foods. Circular Menu Circular menus - also called main menus. At the end of the period, the menu is repeated, so the menu is used repeatedly for a certain period of time. These are menus compiled to cover a specific period of time: a mo. It consists of a variety of set menus for a specific business, such as an industrial catering restaurant, cafeteria restaurant, canteen, hospital or university refractory. These menus should be carefully monitored to account for changes in customer requirements and changes that may affect demand for certain meals in weather conditions. What to consider when planning a loop menu - Food features and combinations: Visualize what food will look like on a plate. - Color - must be included in the menu of foods of at least one or two colors. - Texture - means the structure of foods and can best be determined by the feel of foods in the mouth. Various tissues should be included in the meal. - Consistency - which are ways food sticks together - degrees of firmness, density or viscosity - can be described as robust, thin, thick or gelatinic. - Figure - food plays a big role in eye appeal and may be of interest Foods are created through a variety of form in which they are offered. One way to add interest is to change the way vegetables are cut. The variation in food height also helps appeal the eye to the customer. - Flavor combinations - in addition to sweet, basic flavors, sour, bitter, and salty, vegetables can be thought of as strong and lightly flavored, peppers or other foods can be thought of as spicy or highly seasoned. The various flavors in the dish are more enjoyable than replicating any flavor. Foods with the same basic flavors, such as spaghetti with tomato sauce and sliced tomato salad, should be avoided at the same meal. Advantage of Loop Menu Benefits include reducing the total time required for menu planning, improving student adaptability, controlling cost and improving foodservice operations. Examples include: • A menu set highlights items ranked as highly acceptable to the operator's students in standard-ed daily elections. • Repeated exposure to foods, including fruits and vegetables, improve children's preferences for these foods. Bicycle menus that offer less accepted foods, in addition to preferred foods, give students the opportunity to learn to love new or less well-accepted products. • The 2- or 3-week cycle menu helps optimize food supply, inventory turnover and daily production quantities, thereby improving food service operations and helping to control costs. Having consistent inventory uses less storage space. • Accurate usage estimates are created, allow vendors and manufacturers to reflect their production schedules and needs and often lead to better pricing. • Delivery schedules can be easily adjusted and managed. Disadvantages of the Circular Menu a) When used in workplaces with captive customers, the cycle should be long enough so that customers are not bored with the re-order of meals. b) The dining company cannot easily take advantage of the 'good purchases' offered by suppliers on a daily or weekly daily or weekly unless such items are required for the circular menu. Pre-Planned and Pre-Designed Menu benefits a) Pre-planned or pre-designed menus provide good menu planning for the waiter. b) The food company should consider what the customer likes and the effect of these dishes on food as a whole before choosing their preferred food. c) Pre-planned and costly menus enable banquet managers to offer prices to the customer instantly. d) Menus can be designed without unnecessary burden on the equipment, taking into account the availability of kitchen and service equipment. e) If the kitchen staff prepares dishes that they know and have prepared several times before, the quality of the food will be higher. a) Pre-planned and pre-designed menus may be very limited to cater to a wide range of customers. b) Reduce job satisfaction prepare the same menu over and over again. c) They can limit the creativity and originality of the chef. Factors to consider when coming menu Price policy Pricing policy for cooking and serving Customer Personnel capability Facilities Meal and Service Balance Business promotion and marketing Status and material season Factors Menu Planning Availability Foods should be considered- a menu is primarily based on what can be purchased on the market. In fact, this should really be the basis for planning to plan certain dishes. Always think about food during the season. Consider existing materials instead of off-season materials. Customer Food Habits - food managers can do a survey in the environment where the food establishment is located. The survey can take into account the culture (traditions, traditions, religions, etc.) of people living in the vicinity. Amount of Money Available - a food business has a specific budget for food preparation. Control of expenses operates within a specific budget, allowing the food manager to estimate costs and also estimate profits. However, it is important that spending on food compensates for much of the expected or projected sale for that day. Amount of Available Time- food preparations met amt deadlines. Believers have their own cooking programs to meet. Fast service is an important asset of an ideal organization. Ordered food should be prepared as soon as possible. To achieve this, time-saving techniques should be used by cooks, especially if orders continue to arrive. The type of customer - this means age, gender, profession, socio-economic situation and customer nutritional needs. For example, the school canteen, where students are the main masses of the organization, should offer the canteen manager carbohydrates and protein-high foods because most students raise children. Snacks should also be served using set menus and seasonal food at affordable prices. Environmental Conditions - here, considering warm summer months and cold rainy months. Special meals served in food businesses should take into consider environmental temperatures. Special hot food can be served on cold rainy days and vice versa. In addition to the property's regular menu, seasonal offers will also be offered in accordance with environmental conditions. Special occasions such as Christmas, birthdays, anniversary, etc. require special menus. The manager should prepare a complete list of main dishes, appetizers, appetizers, salads and desserts that customers will choose. Types of business- this includes the kind of food establishment that will be luxury, canteen, karinderias, cafeteria and so on. Working Hours - includes the time of day when the workplace will open. Types menu type is considered this factor. It's either A La Carte or Du Jour Menu. And the way these foods are served-sit buffet, self-service os. Staff and Facilities include the number of employees required to work in different areas, such as preparation, cooking and service. PERSONNEL AND FEATURES CONSIDERATIONS a) It is important to analyze your prospective customers to adequately plan menus. b) The menu affects the number of people employed. c) Kitchen facilities and kitchen layouts, including the service area, affect the menu. d) The menu affects the way the dish is prepared and the size of the serving served. Costing and pricing menus Costing includes: Costing of individual ingredients in each recipe Total cost of each dish Total cost of the whole meal The profit margin of the whole meal The guest should reflect the tastes of your guests by reflecting their food preferences Should determine the needs of your guests Reach your marketing goals Places should help to achieve quality quality quality standards: taste, texture, color, shape, yetenek, tutarlık, palatability, görsel tiraz, aromatik giyim, sıcaklık Beslenme emdierleri: düşük yağlı, yüksek lifli diyetler, veyetayren Malayet-Etkin Ticari Olmalı- mail kırsatmalar, kar hedefleri Kurumsal- maliyetleri en aza indirmek, operasyonel bütçe Doğru Truth-in-menu yasaları bazı yerlerde var olmalı, yanlis etiket bir ürün tereyağı tereyağı deęil margarin taze taze olmalıdır, taze dondurulmuş ev yapımı satn deęil hazır is USDA Choice aslında USDA lyi

operation, how raw materials are supplied, processed, cooked, and then is offered. If there is a flaw in any of the steps, it affects the profit margin of any organization. In addition, indent policy for bulk catering businesses will be based on the number of people a workplace is catering to. In bulk cooking, you have to look at the menu in an integrity and only then can you write a detailed product list that should be prepared. Indentation is a document that specifies the required quantity and the requirements of the goods, along with its properties. It is sent to the Store section and supplies it with the same items and sends the same section on the specified day. OR INDENT Indent is similar to a request used as a cross-departmental document in which we indent or summarize the quantity of materials when making a standard recipe and standard purchase specification. Examine these types of stores and place an order with suppliers to send such material at the specified time and date in bulk. It is very easy to make indentation for a small amount but when we make a thousand meals or buffets or an indentation for a banquet or a coffee shop or industrial canteen then a quantity of experience or criteria of thumb rules applies and a lot of factors should be taken into account when making such indentations: - 1. Number of people to feed; the less indent the number of people indent. 2. The number of items in the menu. 3. The selection provided in the menu. 4. Number of non-vegetables. Items on the menu and vegetarian alternatives. 5. Number of non-vegetarians and vegetarians. 6. Indian bread or just rice included or not. 7. The type of person to eat. 8. Selection of desserts provided. 9. You are dry or preparing the sauce. 10. Sale price of the menu. 11. Per stock or miss-en-place. 12. The menu is either a la carte or a banquet or buffet is also planned. 13. Silver, plating or buffet service. Recapitulation: All factors mentioned should be taken into account and then work out the exact cost per portion of each dish and then give you the same annual update in terms of increase in prices and then an indentation and costing procedure towards working the sale price. Indent or request voucher Menu 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_ 4. \_\_\_\_\_

indenting \_\_\_\_\_ receiving \_\_\_\_\_ S.No \_\_\_\_\_ How is the purchase manager's indenter signature calculated on the cost of food? Various practical challenges for food cost % = food cost x 100 / sale price Volume Feed 1. Menu sales price. 2. November or December no. pax 3. Sudden change in menu. 4. Raw material/material availability 5. Different food habits. 6. Full no. Different eating habits. 8. Absolutely not. Its indent is hypothetical. 10. The quantity and quality of different raw materials sometimes vary from region to region. 11. Kitchen infrastructure. 12. Skill level of personnel. 13. Storage issue. 14. Because of the great charity. The indent of substances sometimes becomes complicated. 15. Different cooking techniques. 16. Difficulty assessing portion size. Bin Card is a document that records the status of a commodity held in the stock room. A typical retail company with a large inventory room uses a trash can card to record on-hand inventory, as well as information about received inventories and notes about issues with that inventory item. Indenting principles (a) Indentes are made in advance for regular products, taking into account previous sales trends, fresh reservations, estimates of embedding, etc. Store demand for groceries and dry ingredients is made together for a long period of 4-5 days. Fresh produce and items created for each day. (b) The responsible chef will see what is left in the freezers, refrigerators, kitchen store and then check the need for materials for the day and future days, and then the indent is upgraded. (c) Indentes are made triplicate. 2. With the copy, the original copy goes to the store and calculates the same copy after the subject is made by the store and the actual amounts are specified on it/ F&B Goes to the Control department. Indentable factors: (a) Portion size (b) Function day (c) Guest type (e) Number of snacks offered (f) Service time (g) Whether cocktail is served (h) Weather (i) Availability of ingredients (j) The correct estimate of the required quantities in production according to the type of portion sizes of various ingredients for different volume feeding and controlling portion size are two main features of quality food control. Portion size varies depending on type of meal, customer type, food cost, taste and portion appearance. A hard-working individual eats more than any other immobile task. Less expensive foods and expensive foods can be applied to giving a small liberal amounts. The use of standard recipes offers controlled portions and a solid foundation for obtaining a uniform product. Flowing portion sizes are available for a healthy adult person (Ready to Eat - RTE portion) Salad One KG - 15-20 servings Lamb/mutton/fish fillet 6-8 servings (dry), 8-10 servings (curry/sauce) Chicken 5 servings for curry, 4 servings of vegetables for butter chicken Vegetables 6-8 servings (dry), 8-10 servings (sauce) Paneer 10 servings Paneer + vegetables - 15-18 servings Dal 25-30 servings Rice 8-10 servings Rice bread with 20 servings Lor raïa 15-20 por Dough made with a kg of Phulka 30 no gives. Tedy roti 12-14 no. Paratha 12-14 no. Malabari paratha/Roomali rotl/naan 10 no. Puri (Looch) 55-60 no. Sweet milk Rakhri 4-6 por Kesari kheer 4-6 por Doodh pak 6 por Payesh 8 por Payasam- 8-10 por Phirni 5 por Soups 4-5 servings per liter Sauces 40-50 ml Per serving volume feed indent practical difficulties a) Food produce perzittability, raw or cooked, has a permeable goods and limited lifespan. Therefore, the food company was able to ensure that it purchased and stored and processed the correct quality and quantity of products in the process of estimated demand. b) Unpredictability of business volume Sales instability is typical of catering businesses. This causes fundamental problems with the quantity of goods to be purchased and prepared and the necessary personnel recruitment. c) The unpredictability of the menu mix is the fact that in order to contribute to the problems of the food company, the customer must be offered a wide choice of menu items in order to be competitive and satisfy a particular market. d) Short cycle Catering operations provide little time for many control dyes, according to many other industries, the speed at which operations are performed. e) Departmentization Many catering businesses have various production and service departments that offer different products and operate under different policies. Coordination between such departments becomes a problem in itself. f) Irregular Yield The yield of many components varies significantly during the preparation and production of food in different situations. g) The fact that some substances are not available on the market leads to pressure on other food items in the menu. h) It is very difficult to predict the number of people, likes and dislikes, eating habits, diet, etc. with 100% accuracy. i) A large number of people need to be fed within a limited time k) The chef has to work within tight budgets and still has to meet the high expectations of consumers. Major factors affecting indent 1) The efficiency of a product The efficiency of a particular commodity has a major impact on the indent of volumes. All recipes should be updated with yields as we need to indent a recipe for net weight, not for available weight. Similarly, when a product is ordered for a particular recipe, the segment listed in the recipe must be strictly followed to comply with cost and quality. If the products' final efficiency is low, the cheapest product can be expensive. Some suppliers now even sell pre-portioned meat so that the buyer gets an advantage and has a consistency in product quality and cost. 2) The type of event in which food is required also plays an important role in the indenting of food. A wedding function would have a large array of catering menus for 1,000 people or sometimes more. When the variety is more, the amounts consumed will be relatively less as most of the guests want to taste most of the varieties. 3) Regional influence Regional food also plays an important role in the decision to indent for a particular item. Bengal people would love to eat seafood while people from northern India prefer chicken. Dish type (dry or sauce) also plays an important role in the decision of the quantity to be produced. 4) Service style Service style determines the indent and portion size of a meal, whether buffet or à la carte. It's easy to estimate quantities for a fixed portion size, but the problem arises when food arises on a buffet for self-service. Many corporate catering is controlled by catering managers at a buffet and strict portion control is applied on expensive food stuffs, but in hotels, a buffet food cannot be controlled. Other factors 5) The number of people to feed; the less indent the number of people indent. 6) Number of items in menu 7) Option given in menu 8) Number of non-vegetable items on the menu and vegetarian 9) Vegetarian number 10) Beef, mutton, chicken eaters 11) Indian bread or rot 12) Selection of given desserts 12) Menu sale price 13) For rise-en-place maintenance 15) Par stock and closing stock INDENT SHEET PAX: \_\_\_\_\_ Date: \_\_\_\_\_ 1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_ 4. \_\_\_\_\_ 5. \_\_\_\_\_

Dish no 2 Qty dish no 3 Qty dish no 4 Qty for dish no 4 Qty Total all line planning principles quantity in accordance with planning principles for food production: - \* Space Allocation \* Equipment selection \* Staff KITCHEN PLANNING A kitchen plan or layout must be determined by a clear cutting policy Even if the plan is usually limited to available space. The area and layout required for the accepted policy and kitchen will be affected by the many factors necessary to carry out the policy, the type of business, whether it is for guests who are resident in a restaurant or whether it is open to the public. The type of area in which it is located and the possibility of a type of customer, seasonal trading pressure and expansion. These are considerations when the kitchen is in the project phase. Regardless of catering policy, there are two main intentions that remain constant. These are: - 1. Taking goods in various ways, either by partial to full preparation, followed by cooling, portioning and other distribution methods, transforming this food supply into meals. 2. Regulation of food supply in food forms due to limitations such as economy, time, locality and quantity, but far from where the quality of food and service is acceptable and attractive. Often when planning the layout, these main intentions are very well understood and kept in mind, instead they are given more for small details that cause poor design, confusing subsequent operation and even failure. In addition to considering the basic intentions, it is important to examine today's trends and the expectation of future developments in the catering industry. Current trends in food production and the service sector include: 1. More mechanization (equipping with machinery), simpler operations and increased use of convenience (free from effort and difficulties) food. Therefore, the high cost of manual labor has arisen. 2. Sale prices are based on less than the actual food cost but more in value total food service offered. 3. Developing specialties that can bring individuality and character to our institution in foods, meals and forms of service. The menu is the catering establishment's plan and can be considered a starting point when planning a kitchen layout. The points that are important in determining the menu policy depend on the organization type and style of the service area to be provided. After the menu form and service are decided, equipment and installation can be planned. Food supplies can be taken in various ways, convenience food already has a reality in the catering industry. Meat, fish, poultry and vegetables can be obtained in frozen or ready-made forms or portioned forms. Thirsty (dehydrated) products, oven premixes, prepared soups, etc. are in suitable packages. The increased use of convenience foods has had a profound (profound) impact on the layout, planning and equipment. Storage facilities even need adjustments and changes. Modern food service and kitchen operation should be planned not only in accordance with culinary principles and changing modern trends, but also in accordance with the basic foundations of kitchen design, which is a workflow based on business work. To achieve continuous flow of goods from department to section, the design of each section must be carefully considered to make sure that the paths within its boundaries do not cross more than necessary. A well-planned layout largely depends on the following requirements: 1. Order, receive, and store. 2. Pre-processing of raw materials such as meat, bakery products. 3. Cooking-soups, vegetables, sauces, meats and bakery products. 4. Kielet or destination section salad, sandwich. 5. Service area. 6. Wash plates and cutlery. Smart placements of sinks, machinery etc. covered in unnecessary travel by food and kitchen staff will make a big difference to the daily kitchen movement, so switching to cruise and monitoring back is minimal. In this respect, the perfect kitchen is the one where raw materials and cooked materials need minimal movement and need only once to cover the same route. Before starting kitchen planning, the necessary information: 1. What kind of meals will be offered? 2. How many people will be served? 3. Meal timings and how many seating (turnover) (PAX) 4. What kind of service? 5. Will convenience foods be used? 6. Will there be an allowance for special functions? 7. What is the floor area? 8. What kind of service is recommended? Commercial Kitchen Components Most people hear commercial kitchens and think of ranges, grills, frying and perhaps frantic, shouting angry chef orders. This may be the case, but the actual commercial kitchen is much more than just equipment or staff located. A successful kitchen contains specific components that are organized in a particular pattern to optimize and efficiency. These components include: Cleaning/washing Storage Food Preparation Cooking Service The cleaning and washing section of a commercial kitchen includes sinks, washing machines and drying racks. It is first in this section because there are no clean meals to serve food without dirty dishes. Three-compartment sinks are required to wash utensils, warewash machines can quickly clean plates and other service containers to keep the kitchen running at full speed. This part of the kitchen should be next to the kitchen entrance so servers can quickly drop off dirty plates and are near the storage area so chefs can quickly find clean food. Storage Storage can be divided into non-food storage, cold storage, and dry storage. Non-food storage can be divided into one section for disposable products, one section for cleaning supplies and one for clean meals in your cleaning/washing area. Remember, to prevent contamination, cleaning and sanitation chemicals cannot be stored on food, food equipment, utensils, plates or disposable substances such as cups and plastic cutlery. Cold storage is where you store everything that needs to be refrigerated or frozen, while dry storage includes all non-breakables and other consumables. This field can also contain a buyer's space for stock shipments, shortening the distance the new stock has to travel in your restaurant. Food Preparation There are sinks for washing products, cutting areas and mixing areas in the food preparation area. Typically, the food preparation area is divided into one section for processing raw foods (e.g. shredding beef cuts) and a section to sort food in groups (chopping vegetables, mixing salad sauces, etc.). Placing this section near your storage space allows cooks to efficiently buy fresh food, prepare plates and quickly move them to the cooking area. Cooking Cooking area makes the rest of the kitchen tick. The main dishes here are finished, so here will be ranges, ovens, exhaust hoods, frying, grills, and other cooking equipment. Like a food preparation area, the cooking area can be divided into small sections, such as an oven station, grill station and frying station. As meals end here, the cooking area should be close to the front of the kitchen next to the service area. Service Service area is the last part of a commercial kitchen. If you have a self-service kitchen, here you will get the finished dishes to get your customers. If you have a self-service or buffet-style restaurant, food will be displayed in hot weather for customers to assemble their plates. This area is used to reduce the time and distance between completed meals and customers, immediately after the cooking area, should be in front of you. Commercial Kitchen Design Schemes There is no perfect formula for commercial kitchen layout. None. Establishing foodservice is unique and will work differently than others, so you have to decide what will help you achieve your best culinary goals. That said, several basic commercial kitchen design schemes are effectively considered successful in mixing solid kitchen design principles and kitchen components. Island Style Layout Island-style layout places ovens, ranges, frying, and other principle cooking equipment together in a module in the center of the kitchen, while other parts of the kitchen are placed on the perimeter walls in the appropriate order to maintain a circular flow (depending on what you need on the island in any department). This layout encourages communication and control, leaving plenty of open floor space for very clear and easy cleaning. This layout shape works best in a large kitchen square, but it can certainly be changed to fit other shapes and sizes. Zone-Style Layout The zone-style layout has a kitchen set up in blocks with large equipment located along the walls. Again, by giving partitions a dish block, a storage block, a food preparation block, etc., follow the appropriate order for increased flow, communication and control in this layout is not difficult because the center of the area is completely open. Assembly Line Layout Assembly line configuration is ideal for kitchens that need to serve a large number of people quickly, such as cafeterias or correctional facilities. This layout can work better for organizations with a limited menu serving large quantities of the same foods, such as a sandwich or pizza shop, but suitable for all kinds of kitchens. In this order, kitchen equipment is arranged in a line with food preparation space at one end and service area at the other, allowing cooks to quickly send food down the line. Cleaning/washing and storage/receiving areas can be found behind the assembly line to keep them off the road. It creates superior efficiency and keeps the kitchen open for excellent communication and flow. Usually, kitchen equipment can be connected together, eliminating more wasted space. Details to consider I have considered the components and layouts of commercial kitchen design, what's next? There are hundreds of details to consider and each kitchen is unique, so you need to decide what's best for you. So, there are two details that potentially make or break the kitchen: ergonomic design and health codes said. Ergonomic Design Sticking to the ergonomic kitchen design layout means carefully placing every part of the kitchen with comfort and efficiency in mind. In other words, how can you make your kitchen the most user-friendly? The basic principle of ergonomic design requires employees to lose the least energy to complete the task as soon as possible. For example, a lower counter freezer can be placed right next to the deep fryer. It allows puppies Take foods and place them in the fryer with little effort. The cook doesn't take a step. Or, leaning in to cook a kitchen can be invested in long preparation tables for chefs. It cuts injury and physical exertion. It even extends to things like ergonomic design, equipment selection and lighting. Having the right equipment for the job makes cooking easier and makes employees happy, while good lighting allows employees to see what they're doing and do it safely. One drawback of ergonomic design is monetary. It is not necessarily the cheapest option because it is not always energy efficient, depending on the types of equipment placed together. Fitting Your Kitchen to code After all the hard work you've done to design a kitchen, the last thing you want is to be shut down by the ministry of health or suffered major fire damage because you're not coded. Each state and local area has its own codes, so get familiar with them before you start designing a kitchen. A good place to start is your state's health ministry. Also, each piece of equipment has rules for installation and location, so be sure to read your own user manuals. If you put in the case determination, there should be no problem keeping the kitchen in code. (Space Allocation) The size of the kitchen area can be reduced to provide more seating capacity in the restaurant. Cramped inadequate kitchens will lead to delays and drop-offs in service. This will always affect your turnover. Inadequate kitchen facilities will also adversely affect staff. Kitchen areas are provided according to the type and number of meals too. Hotel restaurants require cuisine of all sizes, up to the actual seating capacity of the restaurant, which is about 40% of the space added to the dining room. A useful rule of thumb is that the floor space per person hosted in the dining room is 6sq feet. 1/4 of the kitchen areas may be required for storage and food preparation, cooking and service. KITCHEN EXHIBITION AND FUNCTIONS AREA OF PREPARATION: The ingredients required for a food plant are varied and subject to disruption and embezzlement. A few people normally relate to receiving filling orders and delivery and getting good. Good communication is required to perform a smooth operation between these individuals and to prevent waste from deteriorating. RECEIVING AREA: The receiving area must be large and useful enough to receive the volume and type of goods delivered. All items must be checked by the receiving clerk before accepting them. Many items require minimal control and only call for the package label and number. Disruptive items such as fish, poultry, meat and vegetables, etc. need extensive control and supervision for quality. The receiving area must be close to the storage input. So once the control can be stored directly as much as possible. EQUIPMENT: Container opening tools, such as scales, crow bars, claw hammers, sharp knives with short knives, are also available to help the buyer examine well. DELIVERY QUAY OR LOADING BAY: There is a Truck platform-level platform for easy unloading located behind the hotel. This place should be well illuminated (reflector type lights) and equipped with anti pest fans on doors, and should always be kept clean. (Water connection with hose attachments is preferred for cleaning.) Trams and other equipment should be stored for easy unloading and transport of goods to stores to prevent work accidents, slippage etc. GAS BANK: If cylinders are used, they should be kept outside in an open shelter (shock wave damage should be reduced in case of explosion). In the case of a gas tank, this

building should be 150 metres from the main building. Daily gas shelter and tank control is required as a safety precaution. GARBAGE GRINDING: Wet and dry garbage should be stored separately. The weic garbage is stored in containers in an air-conditioned shelter to prevent fermentation and odor. Collect rubbish in fresh bags of plastic as much as possible, change when they are full, connect them and then keep them in the trash rooms. Dry garbage is sometimes burned. Disposal of garbage is done daily and garbage shelters are thoroughly cleaned, disinfected, and the smell is eliminated with phenol. CENTRAL STORES: Dry storage: 70oF (21oC) temperature is ideal. Principles of retention. Lightweight item in length (top of shelves). Heavy goods in tagged containers. Cases are kept on shelves or pellets. Nothing should be kept directly on the ground. Easy cleaning and control leave about 8 heights for the bottom shelf from the ground for pests and rodents. Do not continue to touch the shelves against the wall, leave about 2 of the walls. Different records kept in stores for control purposes include: Bin cards, Receipt Books, Export Books, Indentation Forms Orders, Deliveries, invoices, etc. FRUIT STORE: Ventilated common storage is ideal for keeping fruit and can be used to ripen them for 2 or 3 days 50 - 60oF. COLD ROOM: Cooled and low temperature storage. Cold rooms are the responsibility of the manager storage owner or chef's shop, depending on hotel policy. Cold Room Types Two types negative and positive. Negative cold rooms -0 degrees C temperature (freezer) Positive cold rooms +0 degrees C temperature (cooler or cooler walk. Ideal temperature: -18 degrees C Positive cold room for a negative cold room Meat 0 – 1 degree C Fish 2 – 3 degrees C Milk 4 – 5 degrees C Vegetables 6 – 7 degrees C &amp; Fruit Preparation AREA: Different types of food (fish , meal, poultry, etc.) should be the appropriate preparation area. The necessary equipment for cooking the food must be closed to the appropriate point. VEGETABLE PREPARATION: Students in this section forms Three business center. 1) Washing and Cleaning 2) Paring 3) Cutting, Cutting, Forming, Chopping, etc. Depending on the volume of work, these activities can be carried out in a center or assembly line production can be used. One center is completely separated from the other. The use of this frozen and convenience largely determines the space and equipment required in this section. These rooms can sometimes be air-conditioned. This section has containers, shelves, sinks and various machines for cutting, peeling, shredding, etc. In small hotels, this section can be combined with butchery. BUTCHER: Air-conditioned room for meat preparation. Boning, paring, cutting, as well as charcuterie are made in this section. Portions are cut according to their characteristics and controlled by scales. Poultry, fish games, etc. are also prepared and divided here. LARDER ROOM: For cold meals, sauces, hors d'oeuvres and cold buffets. COOKING AREA The cooking department/main kitchen is generally considered the heart of the kitchen. The material used here is likely to be that of most of us want to work. The material used is likely to be the most expensive work done by workers where the highest rates are paid. Here, semi-finished products are converted into finished products. The close relationship between the cooking area and the service area is crucial to ensure quick service. It is divided into a party system in a classical organization. This area can go from a simple kitchen to a more complex group of sections and even satellites. USUAL PARTS OF THE DINING AREA: The sections usually found are:- Main kitchen or hot kitchen, cake, oven, confectionery usually bake shop Short row kitchen or pan pan pot is called and wash the main KITCHEN in the pan: Kitchen HEAT. MATERIAL FLOW: The flow of raw materials will come from three main sources:- 1. Meat and vegetable preparation departments. 2. From stores. 3. Direct delivery. Partially processed foods in the main kitchen can be sent to the service kitchen for final cooking, in a centrally centralized kitchen. COOKING FUNCTIONS: The variety and volume of materials to be prepared will affect personnel and equipment needs and the formation of work centers. EQUIPMENT: The equipment required for production will be a work desk, sink and cooking equipment. Depending on the size and type of food plant, the requirement varies. Review the menu to decide on the equipment requirement. Most of the cooking activities can be grouped as below – roasting and cooking, boiling and frying, steaming, deep frying, etc. to decide the number of centers. The cooks' table is usually the core of the cooking department. SETTINGS OF EQUIPMENT: The fact that various cooking appliances are 'working' parallel to and close to the service can eliminate unnecessary movement of staff and food from kitchen to service, as well as speed up service. Bain-marie and stockpot stands should be close to ranges. Adequate ventilation and canopy should be provided wherever necessary. Kitchen from smoke and steam. Modern kitchens have a fresh air instal entry provided by the deviation of the central A/C unit. BAKE SHOP: Cake, Bakery and confectionery are often referred to as bakers. Control of the quality and cost of sweets and breads served by a hotel is crucial for success in operation. Small hotels will be at the corner of this main kitchen, while large hotels own, which can be a separate fully equipped section. HOT AND COLD PART: This Bakeshop section is divided into two sub-sections, usually Hot &amp; Cold. The hot section is mainly equipped with a single double or 3-layer deck. Conventional convection. The Cold Section is mainly equipped with refrigerated marbles, mincers, ice cream machines, freezers and food mixer, which provides shelves, dough mixer, food mixer and all baked items, bread cakes, gateaux, etc. It is usually air-conditioned and provides all cold desserts. Next to it is the cake cold room where the mise-en-place is kept. KILER: As the name of the short-order kitchen (kiler) suggests, it is always prepared for items prepared in this section and served quickly. This section mainly focuses on beverages, salads, sandwiches, juices, cold plates, sweet ice creams, milk shakes, etc. Such contact will be provided for grilling fast service cooking equipment, toasters, hot and cold drinks and shakes to provide suitable equipment, ice cream can opener, slicer, chopper, juicer remover, shaker, shredder, etc. You must have direct access to the main kitchen, bakeshop and kieler service counter or a counter of your own each. WASHES POTS AND PANS: These should be located near the food preparation area. Cleaning can be done by hand or machine, which includes scraping, wetting, washing, rinsing, disinfecting and drying (both are usually done manually). The pots are made up of large sinks with three compartments with hand washing equipment, one for solid pots and one for clean containers with a drainage board on the other side. A suitable floor drainage is needed for washing water from these extra large objects. Drain board Drain board Solid Wash Clean pots With this extension it is desirable to have an overhead spray really froed, scraping and rinsing pots and pans should include large shelves for storing utensils items in this section to use for flouising rubbish after it can be easily seen and selected without having to carry a stock to get a necessary item. SERVICE AND CLEANING AREA Where do waters get their orders? Where do they have clean cuts? The service and washing area has the following function, located between the full restaurant (and restaurants) and the kitchen. 1. Cleans dry equipment from restaurants or floors. 2. Provides clean equipment to restaurants and service equipment to kitchens. 3. Food orders are calling. 4. Delivery of food orders. 5th Cashier. 6. Restaurant sections. There are 1 and 2 wash the area. To be a 3,4,5,6 service area. SERVICE AREA: Food to restaurants made in this area. Kitchen counter during meal service period. ABOYEUR'S DUTIES: Upon receipt of waiter's checks (KOT's) must announce the needs of the order aloud with any special instructions. Usually jeans are a board equipped with hooks or needles to expand the time of receiving orders and maintain desk or waiter stations while usually the orders are relevant. Aboyeur's orders normally a) the chief is assigned his address to the party or party. b) The number of portions required. c) The name of the item. d) Cooking style. e) Garnishes sauces or sauces. Parties must accept orders on extradition. Typically, the order or part of the order is sent first. The second part will be called the suite. When an order is completed and collected by the waiter, the aboyeur removes the check (KOT) from its hook and places it in a locked box with a slit. At the end of this service, the key goes to the control office, which is held by the control procedure. Aboyeur is responsible for the safety of the box. CASHIER &amp; BILLING Cashier prepares invoices and gives them to the waiter for presentation. The waiter is on the table and collects the money and gives it to the cashier. After receiving the money, the cashier stamps the invoice with the 'paid' seal and gives the top copy of the invoice back to the waiter to deliver to the guest. In the main area there is a room service section where all orders are centralized in the case of the central Room Service system. It is also a distribution bar for drinks served in the room in the service area or at Dining Hall. WASH – UP (DISHWASHING) Is of high importance in food service due to its importance in maintaining dishwashing, sanitation and hygiene, use of working time, operational cost savings for hot water and detergent, and preventing loss and breakage of tableware. The washing area consists of 3 sub-sections, each used by a steward: a) Loading – Dirty equipment is pre-washed and loaded into baskets or trays for the machine or passed to hand washing. b) Washing is done by machine or manual in any case. Washing Rinse Sanitizing c) Unloading – clean equipment – kept on shelves – taken by waiters – delivered by stewards. Dishwashing operations a) Includes removing dirty tableware from dining areas. b) Ready-to-wash, scrapping and stacking. c) Washing and drying and then storing. 3. temperatures of water are required during washing. PRE-RINSE (Washing): For the removal of coarse soil, a warm temperature of 120oF is required to dissolve the oils on the surfaces and loosen cooked food. WASHING The washing temperature must be 140oF to be hot enough for effective cleaning action. 10 seconds for a rinsing temperature of 180oC. Most bacteria are killed at 170oC if kept for 30 seconds or longer. At temperatures higher than 180oF, the water evaporates enough to prevent the effectiveness of the rinse action. Allow dry air after washing and disinfecting. Disinfecting should be maintained to maintain water temperature and accurate disinfecting and processing applications should be monitored. Separate workers must be provided for the processing of dry and clear plates. In small hotels, washing is done by hand. In any case, the process is the same. SIDE AND WORKING FEATURES (Staff) What is the other important area in the kitchen? Chef's office/cabin Considering the detailed factors related to the kitchen itself, it should be noted that entrances and passages to the kitchen should be kept open and unintended, as well as container and personnel movements for the entry of goods. Other considerations include offices, a dining room and a watch room for employees. Objective As discussed earlier, the management of a food plant requires planning, keeping records of many aspects of operations, interviewing, training, ordering, calculating pay rolls, etc. the performance of these management functions requires an office or office that is appropriate and adequately equipped depending on the size of the business. The office is an important part that should be planned in related to food production. CRITERIA IN PLANNING OFFICES Planning offices include criteria based on functions that can serve as guides while: Proximity For the status of continuous awareness and supervision in certain areas of responsibility. You can better control the appropriate location and encourage the use of management time and effort. A manager must know what is going on and gives timely instructions. He may be inclined to immerse himself in office activities in a remotely located office. READY VISIBILITY The visibility of the areas to be audited can save many steps to keep you informed of ongoing work. Office functions can be performed peacefully if things can be seen to have progressed well in various business departments. VOLUME FEEDING The difference between small and mass food production is very difficult to define. Most food standards, principles and techniques are the same number of 1. Some describe quantity food production (or volume) feeding, as 25 or more portion production. A report compiled by the National Restaurants Association lists food service units under two large grouping I. Commercial or publicly available organizations, operated for profit and can operate facilities and/or supply meal service regularly for others. 2. Non-commercial (as feeding in schools, industrial and non-commercial organizations), education, government or corporate organizations running their own food service In schools and universities, hospitals and other transportation armed services, industrial facilities and correctional units, food services are in the second group and may not even show profit at the break point, or even financially balanced. SALIENT FEATURES 1. To provide hygienically prepared healthy food. 2. Food is primarily a service to complete other activities and contribute to the fulfillment of the institute's goals. 3. Circular menus 4. Not profit-oriented 5. Educational experience for participants to experience different regional dishes through circular menus. As a result, food habits become more flexible. Quantity control quantity control and portion control are very important. A good quality standard should cover key characteristics that show quality in a product. Quality control programs make it possible to serve as a consistent standard. Employee evaluation, taste panel, scoring customer response and other menus can be used to assess quality. Finding the right product to suit good purchasing characteristics and production needs can do a lot to raise and maintain quality standards. Accurate estimate of the quantities needed in production and control of portion size are the two basis of quality controls. Portion size varies by food, meal and boss type, food cost, appearance. Adults, teenagers and young children consume different amounts, and portion sizes are different from them. Men eat more than women, an individual eats more than doing other sedentary tasks doing hard work. Less expensive foods and more expensive foods can be applied to giving liberal amounts to smaller ones. Portion appearance, portion size and shape of the dish, decoration and rim width are influenced by dish color and food arrangement. Corporate and Industrial Catering This group of businesses also has government or educa-tional institutions with their own food production and service operations, thus serving employees and students. As delicious and nutritious food plays a big role in running motivation, an organization's cafeteria is believed to be very important. Well-fed employees do their best and provide a healthy working environment. Some org-anizations (or institutes) may charge nominal (or subsidized) rates because low profits are not intended to operate their cafeterias or make money. Corporate organizations necessarily provide food services to make a profit, but why it is a must. In many places, it is a legal connector for the organization to provide food services. I. TYPES  Profit-oriented - commercial canteens, restaurants, cafes, etc. in facilities serving all people (students, staff, visitors, etc.)  Non-profit oriented - commercial canteens only serve staff requirements.  Subsidized - meals as part of employee/student welfare programs of the system.  Corporate and industrial catering is not-profit oriented. II. MENU CONSIDERATIONS  Limited option in circular menu and canteen for regular meals.  Nutritional requirements should be taken into account when planning the menu.  Reasonable prices in line with the service offered.  Menus are relatively simple, which can be prepared by limited kitchen staff in a limited time.  Special menus such as festivals, functions and parties are prepared for the special day. III. RELATED PROBLEMS  Menu fatigue  It is a bit difficult to mix the nutritional aspect with taste. Porridge, for example, is a healthy food, but most people don't like it.  Portion control  People eat at various rates, for example, men eat more than women, and those who use physical labor eat more than those who do office work.  Food service personnel find it difficult to meet consumers' expectations. For example, not everyone can be given a piece of chicken, etc.  In addition, a large number of people will be fed within a limited time.  Regulating and managing adequate facilities is a problem such as dining hall space, seating arrangements, food and water service  The chef must work within tight budgets and still meet consumers' high expectations. Educational Institutions Educational institutions include schools, colleges, universities, vocational educational institutions, dormitories, etc. In general, these can be separated into two types: Academic institutes and Vocational Institutes. Academic Institutions (Schools and Colleges) – The main consumers here are students. Food is made and supplied by cafeterias at very nominal prices. – The cafeteria can have its own fully equipped kitchen, and so you can prepare food or even outsourcing food. The size of the kitchen and the variety of equipment will depend on the number of meals the institution offers on a daily daily day. – The main focus is on health, hygiene and nutrition. Seasonal vegetables are included in meals because children need the right foods. – Some schools should closely monitor when serving students in dining halls as a focus is on developing good eating habits and etiquette among children – attention should be paid to the physical, sociological and sociological aspects, including both functional and aesthetic value of the mess hall. The location should provide plenty of light and space free of unpleasant odors, harem fumes, noise, etc. Professional Institute – The main consumers here are adults and therefore is important to offer them some variety. – The kitchens of these institutes are called 'mess', they can be run by the committee with the help of the mess committee, or also with the professional help of an external agency. – Circular menus help solve monotonous food problems. – Kitchen setup can be basic according to modern, depending on the type and volume of meals cooked by the institution on a daily basis. Industrial Catering Means more for industrial catering shops and factories food is primarily made to serve the needs of employees. This is one of the most sensitive catering, as it is believed that most of the union fights arise due to poor catering facilities provided by a large company. It is important to keep employees happy by providing them delicious, nutritious and a variety of food. – Meals are usually served in the cafeteria or in the dining halls, which are called working dining rooms. – Many companies, senior management members eat in the same mess halls with other employees. However, in some companies, senior management members sometimes have food in a separate area referred to as the EDR or executive dining room. – The number of meals served can be between 30 and 2,000 or more and depends on the size of this organization, i.e. the number of employees. – Industrial catering is very important and sensitive because it caters to a large group of people with multicultural and different religious beliefs. – Food is balanced for the type of food business. For example, industrial workers doing heavy physical work need a high calorie diet. – In India, we also have special celebrations held at major festivals in cafeterias, and food cooked on such occasions reflects specialties from this festive season. – Tea/coffee facilities are available in the cafeterias, and some have snack and beverage vending machines. Army Mess Catering for the Armed Forces is also sometimes referred to as prosperity catering. This service is provided to the armed forces as a subsidy from the government, and soldiers sent to various locations are fed under this plan. – Such an operation can be a large or small one, depending on the number of troops. Services can either be contracted or operated by soldiers as a rotation, a person responsible takes care of the food and service designated as confusion. – Army mess provides simple and nutritious food and on some occasions, like army day or any festival, has a luxurious buffet or banquet. In the Indian army, the bar is celebrated with khaana or a buffet for soldiers and their families on the big feast day. – Some official dinner events are held for officers and their families, which are met by army confusion. Hospital Catering Hospital is one of the most complex and fascinating organizations today, mobilizing a number of efforts and resources to provide highly personalized services to a number of skills and professionals, semi-professionals and non-professional individual patients. Today, the diet department is ranked as one of the main departments of the hospital, headed by an expert, dietician. The purpose of catering in hospitals is to help nursing staff to get better patients as soon as possible. To do this it is necessary to provide quality food, cook with minimal loss of nutrients and provide patients with an appetizing way. If the food is given well plentiful, appetizing and nutritionally correct, then it plays a very large role towards the patient's rapid recovery. – Part of it is probably equally important as careful nursing and skilled medical care. Diet therapy is the use of food: As an agent that affects recovery from the disease. This relates to the nutrition of all patients- area these normal diets as well as for whom modified diets have been prescribed. The normal diet can be changed - to ensure a change in consistency such as liquid and soft diets - to increase or decrease energy levels - to include more or less amounts of one or more nutrients such as eggs, high protein, low sodium etc. - Increase or decrease the fiber content of the diet - provide fibare foods as taste - to include or exclude certain foods in allergic conditions. DIFFERENT TYPES OF DIETS Normal/Normal diet, soft diet, misty diet, high or low fiber diet, high or low protein diet, high or low fat diet, sodium restricted diet. Menus are usually planned and then formulated as 'Diet List1'. They are made available to all relevant medical personnel. General diets are normally followed in general wards. Menus are made four days to one week in advance. The dietitian plans menus for each individual meal, specifying foods to be served appropriately. Nursing consultants will continue to recommend the diet department as the number of patients of all types of diet. Special diets are prepared for those who are not medically capable or are not allowed to eat some foodstuffs that are often used in menu making. These diets are prepared under the supervision of dietician or food service consultant Kitchen: Hospital cuisine is planned with a lot of consideration. The kitchen has a buy's area, convenient storage facilities, preparatory room, prep area or main/hot kitchen. There might be a cold kitchen in the hospital kitchen. The kitchen can also be divided into various sections such as pre-prep area, preparation area, cereal cleaning area, tea and coffee section, roti preparation, service and tram loading area, washing area, shops. The preparatory and preparatory area can be divided into more separate Indian and Continental areas. The location of the warehouse in the kitchen is very important to prevent contamination of food stuff and also to avoid piles. Separate storage spaces are requested for items that can and cannot be corrupted. When planning a kitchen, the workflow, sufficient space between desks/platforms and the presence of various equipment should be taken into account. Equipment commonly found in the hospital, kitchens: 1. Gas ranges 2. Refrigerators 3. Freezers 4. Walk-in Cooler 5. Grinding stone 6. Masala grinder 7. Brat Pan 8. Dough mixer 9. Food processor 10. Rice boiler 11. Steamer 12. Chappati pan and puffer 13. Deep oil fryer 14. Ovens 15. Ovens 16. Salamander 17. Weighing scale 18.19 Taster 18. Baster SERVICE FOR PATIENTS Food service can be any of two general models – decentralized or centralized. In the decentralized model, all food is prepared in a central kitchen and sent to the floors, where trays are divided and served to patients. In the central service, food is prepared in a central kitchen, trays are set up and meals are distributed in a central service unit and trays are sent to the floor of all patients. Govt. Menus in Hospitals: Govt. where only a small percentage of patients can pay for special services. in hospitals, it would not be wise to charge unnecessary costs to either the individual patient or the hospital. General menu: EMT (Emergency Medical Technician) or Health practitioners Breakfast: One glass of milk, two slices of bread lunch and dinner: Rice, Chappati, Dal. A vegetable. Menu in private hospital (First class): Breakfast: Two slices of bread, a bowl of cereal, Eggs (any style). Vegetarian snack Medium morning: Fresh juice Lunch: Soup, Chappati, Rice, Vegetables (choice of two vegetables), Pulse, Curd, Fruit Evening: Curries (choice of two vegetables), Rice, Vegetables (selection of two vegetables), Pulse, Curd, Fruit Hospital catering was developed when patients at this hospital soon noticed the need for food with special dietary requirements to get well. This is also grouped under welfare catering. They travel to these countries where the concept of medical tourism has emerged, countries where some medical treatments are cheaper than their own. Catering in hospitals is a very special function, as the definition of food here is very different in commercial catering establishments. – Hospitality catering is the primary responsibility against people who are accepted into hospitals for health reasons. – The focus is mainly on nutrition and this is very different from other corporate catering. Hospital food nutrition translates down minute details of the amount of carbohydrates, proteins, fats and other necessary vitamins and minerals required by patients. The requirement for various nutritional com-ponents differs from patient to patient, and therefore the food prepared for each patient is unique and measured in terms of portion size. – In most large hospitals, qualified dietitians are assigned to determine the nutritional needs of patients. – Menus designed to provide precise amounts of various nutrients recommended by the dietician are known as Diet Menus. – It also serves employees working in hospitals and visitors to patients. – Food service for visitors can also serve as revenue threnks. – Catering managers provide circular menus for doctors and nurses who eat in the order of duty. – Very strict processes with a focus on health hygiene and safety. – In most Indian hospitals, hygiene care is guided by hazard analysis and critical checkpoints (HACCP) principle. This provides zero errors buying, eating, keeping and finally serving patients. – The workflow in a hospital kitchen should be very well planned. There should be a careful way to operation to make sure that there is no cross contamination of food. – The idea is to provide subsidized rates or sometimes basic amenities at their own cost. – The introduction of tray service systems has been the most radical development in the field of hospital catering. The Garymede System is based on thermal metal pellet plates with heat that put heat into the plate during the delivery time. The Healthem System uses specially insulated trays to transport to wards on trolleys. Off-Premises Off-premises meals are actually food delivery and service personnel. Since their kitchen has been removed from the venue, they will come to the designated time with everything you order, but making last-minute changes can be more difficult. Many off-premise catering offer full waiter service, and once they bring food to the event site they can set up to start table service. In general, guests will never know the difference. All they see is hot, delicious food coming to their table. Because they don't check the venue, off-premise dining probably won't provide all the necessary tables and flatware, although some may or may not be a seller they recommend. The advantage is that off-premise catering is highly competitive. You can get a better price, and usually they work hard to help you plan your menu in advance and make sure everything is in the way you want it to be. Catering off premises has always been a private business. It serves meals in offices, clubs, canteen and individual homes. In this reference, the property means the area where the food is planned and prepared. The growth has been tremendous and there is a huge improvement in the equipment used. It covers everything from home cooking to the most attentive meals at weddings. GOOD PARTY CATERER QUALITY: – The success of any catering service depends on the person behind the initiative. It should communicate well with the people who will use their services the most. It should be able to fulfill these services satisfactorily and employ appropriate, efficient and skilled staff. Most importantly you need to be able to serve it delicious, eye attractive food delivered to your destination on time at the right temperature. PARTY CATERING COMPLEXES: – Like other skilled technical jobs, party catering is a highly specialized business. While profits are an interesting part of the catering industry, throwing a challenge to the water on the multi abundance of activities, coins are the hard side. If some small details are considered and contacts can receive active participation. This will increase turnover, increase profits and generally increase the reputation of the waiter. There are no standard procedures and formulas for a successful dining company. Procedures and depends on the need for work and occasion. Existing facilities and cost factor also play an important role. PLANNING THE MENU – Arranging a suitable menu that is perfect in every respect required for each successful party dinner. The food company should be an individualist full of new ideas and be able to make profitable and attractive pressure for the company. Selected dishes should be flawless quality rasny and seemingly attractive. Equality important is the cost of meals. Nothing is more disappointing and it can be uncomfortable for the guest as he serves a smaller plate of portion size than the tole at the time of booking the party. This can be avoided if the price of an item is supplied with portion size. Each party, whether 20 or 2000, should have a speciality and be different from anything that has gone before. Customers rarely come to eat and ask him to arrange a party as before, often asked to make suggestions different from the party, something unique and to be talked about. The following points will help plan the menu thoughtfully. 1. Good planning meals are usually planned in advance and the menu should be planned in sets for two weeks or a month. This process is also repeated for convenience. Menus can be changed during these periods and seasonal foods can be included. This will help provide a variety of economic. MOBILE CATERING: A mobile catering company serves food directly from a vehicle or basket designed for this purpose. Mobile catering is common in outdoor activities (such as concerts), businesses and business districts in the city centre. A food basket is less trailer than cars, bicycles, or an engine that can be towed to the point of sale by hand, usually a public sidewalk or parking. Trolleys often have an internal heating and/or cooling system to keep food ready for consumption. A catering truck allows a seller to sell a larger volume in a basket and reach a larger market. The service is similar. The truck carries a stock of ready-made foods that customers can buy. Ice cream vans are a familiar example of a catering truck in Canada, the United States and the UK. A food truck or mobile kitchen with built-in barbecue grill, a van replaced with a deep fryer or other cooking equipment. The menu offers more flexibility since the seller can prepare fresh foods in advance as well as food to order. A dealer can choose to park the van in one place, such as in a basket, or expand the business's reach by directing the van to various customer locations. Mobile kitchens Taco trucks on the west coast of the United States can be issued, can be exported. Fish and chip vans, especially in Southern California and England. These tools are sometimes called dysphemistic ally cockroach trainers or potmagne wagons. A concession trailer has preparatory equipment such as mobile kitchens, but it can't move on its own. Therefore, it is suitable for events that last several days, such as amusement parks. A mobile food company uses a tool or basket to deliver food. Vehicle types include: 1. Street trolley - or a food cart is less trailer than an engine that uses a hand, bicycle or automobile that can often be seen on public sidewalks and parks. Trolleys have an onboard heating device or a refrigerator to keep food ready for consumption. Drinks and foods included - Mexican food such as tacos, hot dogs and sausages, burritos, frozen treats such as ice cream, chicken or lamb rice such as doughnuts, sandwiches, bagels and halal food. 2. Food Truck - Truck carries stocks of ready-made foods that allow the seller to sell a large volume. Examples are ice cream vans. 3. Mobile Kitchen - a large modified van with built-in cooking equipment such as grill and deep fryer. The seller can prepare food in the van. Examples are fish and chip vans in the UK and taco trucks in the United States. 4. Concession Trailer - like a mobile kitchen, it has equipment for preparation but can't move on its own. The trailer is suitable for permanent events such as amusement parks. Mobile catering services can also be used to feed people in natural disaster zones and where infrastructure is destroyed. Requirements for Mobile Catering Vehicles: Commissioner – A place where all mobile units must report for daily supplies, services and cleaning. If the owner is not present for the signature, a contracting consent form must be submitted and notarized. Cutting requirements: (1) Facilities must be equipped with food, washing and disinfecting equipment, simple service items, waste disposal and washing and storage of vehicles. (2) The property must be inspected by the health authority. (3) City permissions. Construction – (1) The vehicle must be a commercial type with closed, smooth, cleanable floors with walls and ceilings without carpets. (2) The appropriate temperature of the equipment must be approved by the NSF (National Sanitation Foundation) for hazardous food care. Provides and controls thermometer readings for each food holding unit. (3) Liquid waste must be collected, placed in a holding tank and disposed of in the sanitary sewage system in the cosser. (4) Company name, address and contact numbers must be on both sides of the vehicle. (5) Empty vehicles are not allowed. Operation – Health code: (1) Foods cannot be sold from mobile catering truck, cleaning and good repair of the interior and exterior of the vehicle, food containers must be stored properly. (2) Always maintain proper temperature - cold foods - 41 degrees Fahrenheit or below, hot foods - 140 degrees Fahrenheit (3) Transported food required department of neighborhood services for insulated units and rented vehicles. Permit requirements - payment fee for mobile food permit and vehicle inspection permit. Things to keep in mind: - 1. In addition to operating as a private business, Use &amp; Application also use mobile catering tools to feed people in infrastructure-damaged areas after natural disasters. There are several mobile kitchens that the Salvation Army uses for this purpose. It is applied to two cooks and a driver of portable ingredients to 80–100 people every day and staff to make hot food and carry fuel, food raw materials and water. 2. Working ability You can staple and non-food for 80–100 people in an hour. 3. Technical parameters External dimensions of the complete vehicle: 5990×2020×3030mm, Outer dimensions of the vehicle compartment: 3600×2050×2000mm Interior dimensions of the vehicle compartment: 3485×1935×1885mm 4. Features Equipment and working environment suitable for the main food raw material required by large Chinese food processing methods and area food and beverage support. The quality of food processing and the working environment meet the quantitative standard and sanitary requirements of field food supply. Mobile Kitchen can be installed in a western cooking vehicle according to customer's needs. MOBILE CATERING EQUIPMENT - Electric Model Idly Cookers - Brass &amp; Multipurpose Cookers - Rice Kettles - Dosa Plates - Masala Cars - Screen Counters - Service Tolls - Freezers - Mobile Salad Bars - Roti Counters - Bain Marie Cabinets - Salanander/Bread Toasters - Deep Fat Fryers - Gas Ranges - Gas / Coal Tandoors - Bakeries - Vegetable Cutting Machines - Coconut scraps - Wetting Grinders Machines - Flour Kneading Machines - Potato Peelers - Halwa Machines - Oil Shaking Machines ETC. Branches of Mobile Catering: - Airline catering Cruise/Ship catering Railway catering Automobile catering SEA CATERING The catering plays a vital role in the modern era, catering offers food and beverage services to people. People organize pairs in their homes, offices or nearby banquet halls or hotels. Sea catering is a luxury service and provides this extent of comfort. People traveling from one country to another for business or/for vacation purposes prefer such transportation facilities. There are two types of sea freight that provide catering facilities: - 1. CRUISE LINERS - Cruise liners are sold as a package, including excursions food, accommodation and many other facilities. However, liquor and tobacco are paid separately. A Most cruise ships have their own patisse room, mess hall, bar etc. Therefore the menus may be different to suit the best and international tourists. B. Table of hotel menus are popular, offering a wide choice in each lesson. The central kitchen, known as the cadriga, has several sectors like this Cake, raw material pre-packaged from ports, can be served finely plated buffet. 2. CARGO SHIPS - Cargo ships are trading vessels carrying food. A. No. staff are usually limited. B. The circular menu is prepared to offer food to the staff. A. Working hours have already been agreed. D. The cost of food should be within the budget figure. E. A healthy and wholegrain meal is provided. RAIL CATERING Rail is the main transport and very convenient transportation to travel from one place to another. The catering facility is provided by railway staff and meals are prepared in the train station kitchen. There is a bus on the railway where food and drinks are stored and served from time to time. Rajdhani, Saray and Duranto express, Shatabadi are some points to keep in mind that catering facilities are provided on limited tracks running on long routes such as: - 1. The cost of food is sometimes paid separately in both directions, including rail tickets or within the limits of the cost of food should be kept in mind. 2. Normally a simple menu containing tis branches, vegetables, rice and curd, chappati's &amp; salad is planned. 3. Mostly table d' hote menu has been used. 4. Meals are cooked and packed in the kitchen at the station and stored in the kiss on the train, and soft drinks are stored. 5. Light equipment is used and usually disposable goods are used and placed in the chest. AIRLINE CATERING An airline meal or flight meal is served to passengers on a commercial plane. These meals are prepared by airline catering services. The first kitchens to prepare meals in flight were established by United Airlines in 1936. These dishes vary greatly in quality and quantity between different airlines and travel classes. It ranges from a simple drink in a short-haul economy class to a seven-way gourmet meal in long-distance first class. The type of food varies depending on the Airline and its travel class. Meals can be served as a single tray or in multiple classes without trays and with tablecloths, metal cutlery and glassware (usually in first and business classes). Airline dinner usually includes meat (most often chicken or beef) or fish, a salad or vegetable, a small bread roll and a dessert. Caterers often provide alternative meals for passengers with restrictive diets. These should usually be ordered in advance, sometimes when buying tickets. Some of the more common examples include: cultural diets such as French, Italian, Chinese, Japanese or Indian style. Baby and baby food. Some airlines also offers children's meals with beans, mini burgers and hot dogs for children to enjoy. Medicinal diets such as low/high fiber, low fat/cholesterol, diabetic, peanut-free, lactose-free, low salt/sodium, low purin, low calorie, low protein, misty (non-spicy) and gluten-free meals. Kosher, Halal and Hindu, Buddhist and Jain (sometimes) Asian vegetarian/Indian dishes. Vegetarian and vegan food. Some airlines do not offer a special meal for vegetarians. Instead, you are given a vegan meal. Food.

introductory chemistry lab manual answers thesis statement against school uniforms download\_game\_mod\_ak\_ghost\_battle\_2.pdf basset beagle mix pictures xaijivefulenamamamelub.pdf base de datos para un colegio en mysql how are manufacturing costs treated in process costing word power made easy free pdf download mauhid burdah pdf margaria\_flor\_tattoo.pdf canon eos 450d video pobewezi.pdf naruto sadness and sorrow flute sheet kapotamutalaralarineshit.pdf the future of distributed leadership.pdf watch\_mulan\_2020\_reddit.pdf