

## UNIT - 1

### LARDER OR COLD KITCHEN

#### Topic 2: Larder Equipments

##### Objective

- Layout of Larder or Garde Manger. The Specific Equipment's used Larder.
- Duties & Responsibilities of Larder Chef.

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## Larder Equipment

Due to the wide variety of tasks performed in the cold kitchen, various kinds of tools and equipment are used in the larder kitchen some of which are unique to it.

**These could be large equipment as well as small tools.**

As basic tools in the larder kitchen can be used to perform many intricate tasks, larder chefs become very possessive about the tools and equipment in their kitchen.

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Course Code : BSCH3001

Course Name: Food Production Management



Buffalo Chopper



Meat Mincer



Bone Saw Machine



Gravity Slicer or  
meat slicer



Vegetable Processor



Dough Mixer  
(Planetary  
mixer)

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## Larder Equipments



Vacuum Packing Machine



Sandwich Counter



Zesters and Graters



Can Opener



Utility Tools



Egg Slicer

## Knives and Shears

Apart from the equipment and tools mentioned above, there are various kinds of knives scissors, and shears are used in the larder kitchen for performing small but important jobs.

Since it is one of the sections of the kitchen that also carries out lots of vegetable and fruit carvings and decorations, the kinds of tools and small decorating knives used here are varied and unique.

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## Knives and Shears



Pairing Knife



Oyster Knife



Clam Knife



Serrated Knife



Boning  
Knife/Filleting  
Knife



Turning  
knife(tourney)

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## Knives and Shears



Wavy Knife or  
Buntz Knife



Lobster Shears



Mincing  
knife(mezzaluna)



Cheese knife



Grapefruit knife



Tomato Knife

## SCALES AND WEIGHING MACHINES

- ⌚ There are various types of weighing scales- large platform scales for weighing large meat joints. There are graduated scales fitted with a price chart showing the prices at a glance.
- ⌚ No maintenance is necessary other than keeping them clean and hygienic. Sponging them with a cloth soaked in hot water and then drying thoroughly will do the needful. The pans of the smaller scales should be removed and washed well in hot water.
- ⌚ Foodstuff should not be placed directly onto the platform or the pans of the scales but should be kept in some container or trays or a sheet of greaseproof paper when being weighed.



## ELECTRIC GRINDING MACHINE

- ⌚ This machine is used for grinding an edge on knives and choppers or cleavers. It should be used if only the carborundum stone fails to set an edge. Frequent use will wear the knives and the choppers down very fast.
- ⌚ Make sure that there is sufficient water in the well and the grindstone is wet while the sharpening takes place.
- ⌚ Keep the machine clean.
- ⌚ Lubricate the machine as per the instructions in the manual.

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## **SALAMANDER / GRILL / TOASTER**

- ⌚ These are used for grilling or toasting many foodstuffs for making savouries and canapés and for grilling sausages etc.
- ⌚ For cleaning the burners should be lightly brushed to prevent the holes from clogging. The metal reflectors should be wiped on a regular basis.
- ⌚ The fat drip tray must be emptied and cleaned daily. A little water in the tray will help the grease from baking on. Do not allow the crumbs to burn in the tray .
- ⌚ The enamel parts must be wiped with a damp sponge on a daily basis.

## **BUTCHERS' BLOCKS**

- ⌚ These are used in the butchery for jointing and cutting meats.
- ⌚ They have the advantage of being reversible. They can also be re-serviced when badly worn out by sawing at the timber yard.

A good general rule is to keep the surface as clean and dry as possible and should be washed well and drained and dried after each use

## 1. MINCING MACHINE AND FOOD PROCESSORS-

- ⌚ These two machines have an important function in the larder. The mincer is used for the mincing of raw meats for sausages, hamburgers, meat loaves, mincing of fats prior to rendering for dripping.
- ⌚ A food processor is a useful tool in the mixing of the raw and cooked farces, pates, mousses and puree mixtures as well as some sauces. It is also handy for the making of breadcrumbs from the day old breads.
- ⌚ These metal machines are quite expensive and should be robust for heavy duty for commercial use.
- ⌚ The mincing and the processor attachments can be dismantled for cleaning which should be done with hot water containing grease solvents, then rinsed and dried before re-assembling.
- ⌚ The machine needs to be lubricated at regular intervals with the lubricating oil.
- ⌚ The operator should study the instruction manual to become familiar with the oiling points.

## References :

1. International Food Production -By Chef Bali
2. Professional Garde Manger-By Culinary Institute of America
3. The Larder Chef by Leto and Mojo
4. Garde Manger by D.D. Sharma
5. On Cooking –Sarah Labensky
6. Basic Training Kitchen- Chef Vikas Singh

A large, faint watermark logo of Galgotias University is centered in the background. It features a stylized 'G' composed of overlapping curved bands in shades of yellow, orange, and blue.

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