

Types of Gueridon Trolleys

Objectives :-

1. To be get familiar with all the types of Gueridon Trolleys
2. To understand and remember the equipment's with their shapes and sizes.
3. To understand the use and purpose and basics of the equipment's.

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Hors d'oeuvre Varies Trolley

- It displays 10-12 varieties of appetizers.
- The containers holding appetizers are placed over ice.
- it is designed to hold ice and containers holding the appetizer.
- It have area to place adequate service gears required by guests.
- The foods are chosen by the guests and plated by the service staffs or the guest can plate the appetizer themselves.
- The plated food is served from right hand side of guest.



Salad Trolley



It has half plates and bowls, underplates, containers with prepared ingredients, salad dressings, and seasonings that are required to prepare the salads. Salad dressings may either be prepared on the trolley in the presence of guests or in the kitchen. Most restaurants make the dressings in the kitchen and the dressing of salads is carried out on the trolley in the restaurant.

Food Preparation, Carving and Flambe Trolleys

These have a gas burner or flare lamp which is fixed on the trolley to the level of the top surface. Carving trolley has carving board which is placed over chafing dish during carving to retain the heat of the meat. A trolley may have single or double burner. Double burner trolley is necessary when the pastry finished food is to be held hot during the preparation. One burner is used for keeping the food hot while the other is used for cooking.



Cheese Trolley



It has a variety of cheeses, cheese board, and cheese knife for cutting the cheese, and appropriate accompaniments for cheese. Surface of the trolley is normally in marble and has translucent dome to cover the top. Cheese selected by the guest is portioned and plated on the gueridon trolley, and then served to the guest from his/her right.

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.
- A restaurant normally has two to three types of trolleys, mainly preparation, flambéing, liqueur trolleys.



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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School of Hospitality

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**Thank
You**

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