

UNIT - 1 LARDER OR COLD KITCHEN

Objective

Topic 4 : Larder Control

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LARDER CONTROL

If the larder is to be run effectively, efficiently and economically, it is essential that the Chef Garde Manger exercise strict control over the foodstuff received and stored in the department.

This will involve:

1. Checking the quality and quantity of all food received in the department.
2. Ensuring that all food stuff is stored at the right temperature and that they can easily be checked
3. That the food is protected from contamination by vermin.
4. That portion control is ensured.
5. That stock is regularly turned over. FIFO
6. That food is not over stocked.
7. A simple daily stock sheet to be maintained by each sub department.
8. Every possible effort is made to ensure the highest standard of hygiene.
9. Pilferage is discouraged and controlled.

STOCK SHEET

The stock and order sheet should be as simple and easy to keep up to data as possible. For some sub departments, devising an easy and simple system is reasonably easy. In some cases it is not so easy for example; also keeping of the stock of food sent in and returned by the cold buffet can be complicated and time wasting if one is to measure every ounce or inch. Therefore it is necessary to accept some rule of thumb providing it is well supervised. An experienced chef Garde Manger should be able to tell at a glance the weight, or number of Portion of a given joint or cold dish. The butchery department also presents some Problems and the stock sheet for this department needs careful consideration. Each establishment will devise its own system taking into account its own problems.

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School of Hospitality & Tourism

Course Code : BSCH3001

Course Name: Food Production Management

Department			Day and date		
Item	Unit	Stock	Unit Price	Cost	Order
Tomatoes	kg(lb)	2			12
Sardines	tins	4			8
Eggs	doz	1 _{1/2}			4
Oil	1.(gal)	1/2			1
Vinegar	1.(qt)	1			2

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WHY STOCK SHEET IS REQUIRED?

- The stock sheet helps to maintain the records during busy operation mostly that time, it is unable to take the inventory.
- The stock sheet helps to keep stock and order sheet simple & easy.
- This sheet helps in allocation of the tasks in a very easy & simple manner.
- Larder chef should have the ability to predict the quantity of the end day items but this is a very lengthy process & therefore the stock sheet helps to solve this issue as it is already filled in the stock sheet during inventory taken.
- The stock sheet helps to keep the records of the costly items such as meat items as they can spoil easily.

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IMPORTANCE OF LARDER CONTROL

The larder control is responsible to prepare the semi-cooked and fully cooked products so that the customer need is can be fulfilled. Therefore the larder chef is responsible

- To check the quality of goods received by their freshness and fragrance.
- To check the quantity of goods received.
- To ensure the storing of all the goods received at an appropriate temperature to prevent from the contamination by vermin
- The main focus is on portion control because that may increase the cost of the final products and may become a big reason of loss. For example prescribed weight of meat, or fish or vegetables etc. should always produce the required number of portions of steaks, fish fillet, salads or hors d'oeuvres.
- It is imperative to regularly turn over the stock of food on the basis of FIFO & LIFO.
- The final dish must be well presentable and not to over cooked.
- To regulate the control in the larder kitchen, a stock sheet is maintained on daily basis.
- It is the duty of all chefs to maintain the highest possible standard of hygiene to prevent any deterioration in the food under his control.
- Every precaution should be taken to discourage pilferage.
- The larder chef briefs his staff to take inventory on time and to give the details of leftover foods or any other items left behind.
- The waste obtained while cutting the appropriate joints is not thrown by the chefs, the waste is used to prepare the other preparations.

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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