

SERVICE

140 STEP BY STEP
TECHNIQUES

RESTAURANT

PREPARATION

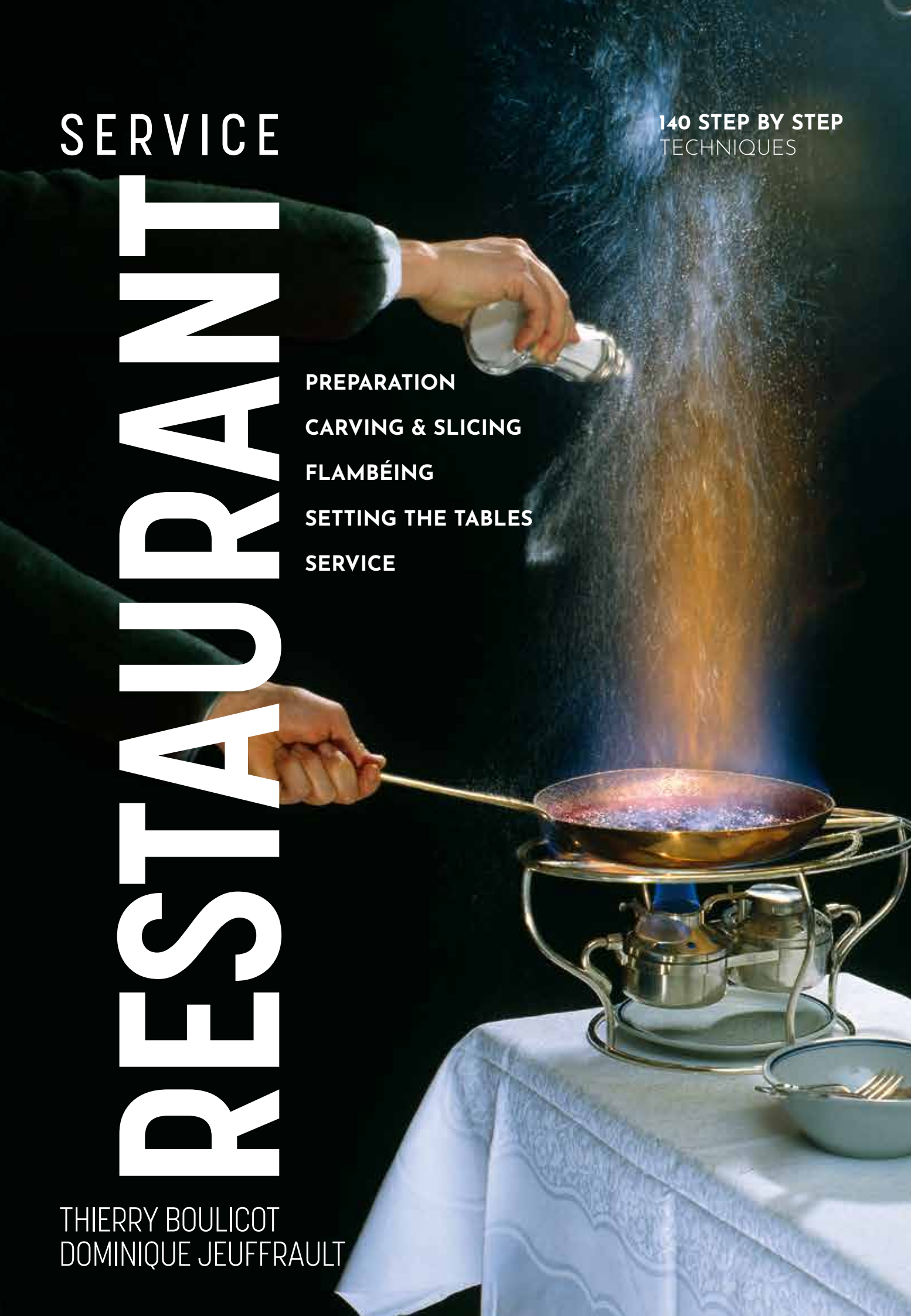
CARVING & SLICING

FLAMBÉING

SETTING THE TABLES

SERVICE

THIERRY BOULICOT
DOMINIQUE JEUFFRAULT



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- 66 Artichoke with vinaigrette
 - 68 Avocado and prawns
 - 70 Caviar
 - 72 Cocktail prawns
 - 74 Figs
 - 76 Foie gras
 - 78 Full melon
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 - 86 Cocktail grapefruit
 - 88 Spaghetti Napolitana
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90 CHARCUTERIE

- 92 Cured ham
 - 94 York ham
 - 96 Pickled beef tongue, salami, dried sausage, Andouille de Guéméné, pâté en croûte, terrine
-

100 SHELLFISH

- 102 Lobster
 - 106 Flat and cupped oysters & muscles
 - 108 Spiny lobster
-

110 SMOKED FISH

- 112 Smoked salmon
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118 FISH

- 120 Grilled salmon steak
Poached pollock steak
 - 122 Grilled sea bream (2 people)
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 - 126 Cold salmon
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 - 134 Poached trout
Truite au bleu
 - 136 Poached turbot section
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- 142 Duck (4 portions)
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 - 146 Turkey
 - 148 Pigeon
 - 150 Squab
 - 152 Grilled chicken
 - 154 Chicken (4 portions)
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-

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- 162 Rack of lamb
 - 164 Leg of lamb
 - 166 Saddle of lamb
 - 168 Rib of beef
 - 170 Rib steak
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 - 176 Veal ribs
Pork ribs
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180 CHEESE WITH APPELLATION OF ORIGIN

- 182 Soft cheese with a bloomy rind
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 - 187 Goat's cheese
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 - 194 Blue cheese
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198 DESSERTS

- 200 Flambéed bananas
 - 202 Beurre Suzette
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 - 206 Flambéed crêpes
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212 FRUIT

- 214 Pineapple
 - 216 Pineapple (sold à la carte)
 - 218 Strawberries
 - 220 Exotic fruit
 - 222 Orange
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CARRYING TABLEWARE & CLEARING TABLES

CARRYING TABLEWARE & CLEARING TABLES



Carrying one plate. Careful! Do not put your thumb on the inner plate.

CARRYING PLATES



Carrying two plates with one hand.
Take the first plate in your left hand.
Leave your thumb and little finger free.

1st method



Place the second plate on your thumb, little finger and wrist protected by a cloth.
Check the plates are well balanced.



Carrying two plates with one hand.

Take the first plate in your left hand, with your thumb on the edge of the plate, known as “marli” or “marly”. Leave your little and ring finger completely free.

2nd method



Place the second plate under the first, holding it with your index, middle, ring and little finger. Check the plates are well balanced.

3rd method



Place the second plate on your thumb, ring finger, little finger and wrist protected by a cloth. Check the plates are well balanced.



Carrying three plates with one hand.

Take the first plate in your left hand, with your thumb on the edge of the plate.

Leave your little and ring fingers completely free.



Place the second plate under the first, holding it with your index, middle and little finger.

Leave your little finger free.



Place the third plate on your thumb and little finger, with your wrist protected by a cloth. Check the plates are well balanced.



BEVERAGES SERVICES

SERVING RED WINE



IMPORTANT

- Hold the bottle in your right hand, without hiding the label, with the neck over the wine glass.
- Pour gently.
- Keep your left hand, holding the cloth, behind your back.
- After pouring each glass, discretely wipe the neck with the cloth to prevent any drops falling on the tablecloth, or client!



- The cloth may be placed under the neck.
- Red wine should be uncorked on the guéridon in front of the clients' table.

METHOD



Present the bottle to the client with the label facing them so that they can check the appellation and vintage of the wine ordered.



Cut the foil capsule under the rim of the neck around half of the circumference using a corkscrew knife.



Continue cutting the capsule around the other half of the circumference.



Remove the capsule using the corkscrew knife. Place it in the plate for waste.



Wipe the neck and cork with the cloth.



Place the tip of the screw in the centre of cork. Push it in, without piercing right through as bits of the cork could fall in the wine.



Place the lip of the corkscrew knife on the edge of the neck.



Remove the cork very delicately, pulling upwards. Your left hand should be holding the corkscrew knife lip tightly on the edge of the neck.



Finish removing the cork with your right hand and smell the wine immediately to check for suspicious odours (risk of spoilt wine). Keep the cork on the decanter tray.



Before serving, wipe the neck of the bottle with your cloth.



CHARCUTERIE

CURED HAM



GUÉRIDON

1 pair of tongs
1 boning knife
1 hollow blade carving knife
1 napkin
1 plate for trimmings
Serving plates

1 ham holder
1 ham to the right (clamped to the holder, with the cushion facing upwards and the shank turned to the side of the clamp handles)

PRESENTATION



Steps of carving a cured ham:

- three plates of slices from the different parts of the cushion;
- a plate of slices carved from the stifle.



Hold the ham at the shank using the napkin.

Use the boning knife to remove enough rind for the number of portions to be served.



Trim some of the fat using the boning knife.



Cut thin slices using the carving knife.
Serve on the plate.



Using the boning knife, keep trimming the fat as you remove slices.
Continue carving almost until the bone appears.



Rotate the shank.
Carve almost right down to the bone.
Finish boning.
Remove the bone and place it on the plate for trimmings.



Rotate the shank. Continue to cut thin slices using the carving knife.



Gradually plate the slices by unfolding them onto the serving plates and spreading them out evenly.



Continue carving until you reach the femur.
Return the ham to the holder with the cushion facing upwards and the shank turned to the side of the clamp handles.

Remove the rind and fat as before.
Carve thin slices until the small bone appears.



Trim around the small bone using the boning knife.
Remove the small bone and place it on the plate for trimmings. Continue cutting thin slices until you reach the femur.



POULTRY

GRILLED CHICKEN



GUÉRIDON

1 pair of tongs
1 table knife
1 warm board

1 plate for trimmings
1 accumulation plate
1 grilled chicken

PRESENTATION



Carved grilled chicken.



Slide the fork and spoon under the chicken and place it on the chopping board with the legs to the left.



Prick the thigh meat between the drumstick bone and thigh fat bone.

Cut the skin around the thigh.

Remove the thigh.



Hold the right thigh on the plate for trimmings and cut the end of the leg.



Hold the thigh flat on the chopping board.

Sever the joint between the drumstick and thigh fat and serve the thigh on the serving dish.

Apply the same method to the other half.



Hold the breast along the wishbone using the fork.

Cut along the wishbone to remove the fillet.

Serve the fillet on the serving dish.



Hold the wishbone.

Cut along the wishbone to remove the other fillet.

Serve the fillet on the serving dish.



DESSERTS

FLAMBÉED CRÊPES



GUÉRIDON

- 1 clamp
- 1 sugar sprinkler
- 1 lemon cut in two
- 8cl orange juice
- 2cl Grand Marnier
- 2cl Cognac
- 2 warm serving plates
- 6 crêpes
- 1 stove and 1 dessert plate
- 1 bi-metal pan or 1 heavy dish

PRESENTATION



Flambéed crêpes.



Turn on the stove.

Sprinkle caster sugar into the bottom of the pan.

Squeeze a lemon half over all of the pan by pricking the pulp with the fork and rotating it.



Leave the lemon and sugar to cook until a brown caramel is obtained.



Quickly pour the orange juice in all over the caramel.
Reduce the stove flame if necessary to avoid the mixture reducing too quickly.



Pick up a crêpe using the spoon and back of the fork.
Lay one side of the crêpe down in the sauce.



Turn it over to coat the other side in the sauce.
Fold the crêpe in two.



Fold the crêpe again into a quarter and place it to one side of the pan to allow you to prepare the other crêpes.
Once all of the crêpes are ready, heat the entire pan.



Remove the pan from the flame.
Pour Grand Marnier into the side of the pan.



Remove the pan from the flame.
Pour the Cognac in at the same place.



Place the pan back over the flame, tilt the side over the stove flame to light the alcohol vapours, sprinkle with sugar while the crêpes are flambéed.
Turn off the stove before serving the crêpes.



THIERRY **BOULICOT**
&
DOMINIQUE **JEUFFRAULT**

Since 1980, Thierry Boulicot has taught catering as a vocational subject at the Lycée technique d'hôtellerie et de tourisme de Val de Loire, a hotel and tourism college in Blois.

Since 1988, Dominique Jeuffrault has been a technical/vocational teacher at the Lycée technique hôtelier, a hotel college in La Rochelle.

Each service technique is explained in detail and illustrated step-by-step, showing each gesture with timeless precision and accuracy. Covering all of the practices of the art of table setting, this book will allow you to master the basics of flawless service and will guide you throughout your career.

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