

## Chapter-3

# LARDER

### Learning Objectives:

At the end of the chapter the students would be able to :

- a) Introduce Larder Department
- b) List out the functions of the Larder
- c) Describe the sections of the Larder
- d) State the duties & responsibilities of Larder chef

### I. Introduction

The cold larder or Garde manger is a department used for storage of perishable foods, both raw and cooked and it is a place where the fish, poultry, game and meat are prepared for further cooking process. Salad, salad dressings, starters and cold meat or fish dishes are all prepared in these sections. This section is usually located in a cool place which is well lighted and ventilated. It is usually spaced out in such a way to allow the staff to carry out their work in a clean and efficient manner. It should also be equipped with the necessary fittings and machinery which match the requirement of the establishment in terms of volume and quantity to be prepared. It should have good food chilling facilities.

It naturally follows that the work is broken down into various sections such as Hors d'oeuvre, salads, butchery, Poultry, Cold Buffet. In a large establishment each function is carried out by a chef specialized in that area. The work done in the garde manger department starts with the preparation of basic ingredients – meat, poultry, fish, seafood, fruits and vegetables. It has a scope for a lot of creativity. The creation of a display piece requires skills. It is a foundation of showcase items such as hot and cold food presentation. The mastery of the garde manager skills is an invaluable asset in food preparation for food service operations. Presentation of the food makes a large difference to the customer satisfaction.

Since a larder department houses multiple activities such as *hors d' oeuvres*, salads, butchery, poultry, cold buffet etc., these duties are carried out by one or more staff depending on the establishment and specialization of the staff. As an example, the butcher, poulterer or fish monger may be an expert only in that field (a single skill) without being a trained chef (many skills). More frequently, these





various duties are allocated by the chef garde manger who is an overall incharge of the department, to the commis or assistant chefs and they are known as commis garde manger. The ratio varies according to the size of the establishment and the quality requirement by the establishment.

It must be mentioned that often quality rather than quantity of trade is the determining factor in deciding the number of staff required in the garde manger or for that matter in the kitchen as the whole.

## II. FUNCTIONS OF THE LARDER DEPARTMENT

The cold larder or garde manger is set aside for storage of perishable foods, both raw and cooked and also a place where food stuffs such as meat, fish, poultry and game are prepared and made ready for cooking. All cold elements found on the menu such as *hors d'oeuvres*, cold fish, all meat dishes, all salads, cold sauces and dressings are prepared and presented. One particular function of this department is to prepare and present all types of cold buffet artistically.

For these departmental functions to be effectively carried out, it is essential that:

- (i) The room is separate from the kitchen and located in a cool place. At the same time it should be close to the kitchen to avoid undue running about between the departments of the kitchen.
- (ii) It should be well lighted, and ventilated to carry out day to day duties. It must also be able to carry out their prepared foods and buffets in a cool and hygienic manner.
- (iii) It must be equipped with the necessary fittings, plant and machinery and tools in accordance with the volume and quality of the trade of the catering establishment in which it is situated.

## III. SECTIONS OF LARDER

The larder department is broken down into the following sections:

- *Hors d'oeuvres* and salads
- Fish monger and shellfish
- Poultry and game
- Butchery
- Forcemeat, Garnishes and seasonings.
- Chef de froid

All *hors d'oeuvres* such as salads, pickle, brined or marinated or smoked fish canned and bottled specialities. Quality, texture, flavor, colour and temperature etc., *hors d'oeuvres* are intended to be appetizers as well as being the 'overture' to the meal and their functions must be to stimulate the appetite and set the tone for the ensuing courses. In presentation, both composition and colour are of utmost importance. The vegetables used should be carefully cut but never over cooked. *Hors d'oeuvres* are usually served on plate or in crystal, glass, or even plastic or wooden bowls and dishes called *Raviers*.

The butcher receives directions according to the commitments of the business. The butchery prepares various cuts of meat in advance according to the menu requirement. Each day certain quantities of the meat are trimmed to the first stage (removal of excess fat, skin, and other inedible parts). The butcher carries out further preparations to certain meat items like boning and trimming it to the stage for final cutting. Each day a pre-arranged amount of meat is cut and trimmed to the final stages against the menu requirements. Usually in catering establishments with an intensive banqueting service it will mean that butcher will have a considerable amount of preparations in the stages mentioned above. Larder sections includes fishmonger who will trim and prepare the fish ready for service and delivery. The chicken is dressed, trussed and cut according to the requirement of menu. *Quenelle* (see glossary) mixtures are also prepared. *Charcutiere*:- preparations of pork product and the sausages are prepared. Rendering of drippings is also done here. All cold buffet including afternoon buffets, receptions are prepared in the larder. Chef de froid controls the cold buffet sections. Salads are prepared and assembled in the sections. *Hors d'oeuvres* are also required and trolley is replenished by the *hors d'oeuvres*. Decorative cut vegetables are prepared and they are used for decorating *Raviers*.

#### A) Equipments Found in larder Department

Refrigerators, Mincing Machine and bone cutter, slicing machine, scales and weighing machines, Electric Grinding machine, Boiling Plate or Gas Ranges, Griller/Toaster, Gas boiler, Butcher's Blocks, Steel Tables, Sauce pans and lids frying kettles and frying pans, polythene bins and other larder tools such as serving spoons and ladles, sieves, Colanders, Conical strainers and Chinois, heat Presses, Pie molds, whisks, egg slices, steel basins and graters.







**Gas Ranges**



**Butcher's Block**



**Griller/Toaster**



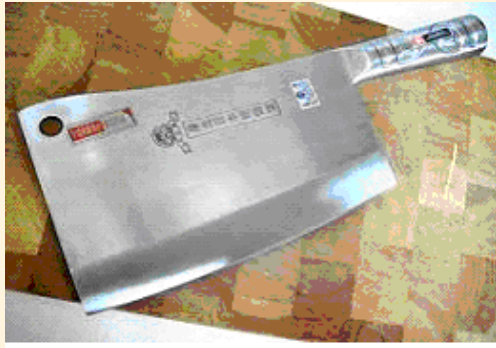
**Conical Strainers**



**Colanders**

(i) Knives, Choppers, Saws etc.

Butchers Boning knives, butcher's steak or cutting knives, Butchers saw(Tenon), Butchers saw(Bow), Butcher's choppers and cleavers, Butchers chopping Knives, Cook's 30 cms(12 inches)Knives, Cook's 20-24 cm 7 inches) knives, Cook's 6-8 cm (4 inches) knives, Cook's 14-20cm(7 inches) Filleting Knives, Tranchelard Knives, Palette Knives, Potato Peelers, French or English, Mandoline vegetable slices.



**But Choppers**



**But Saw**



**But Steak**



**Filleting Knives**



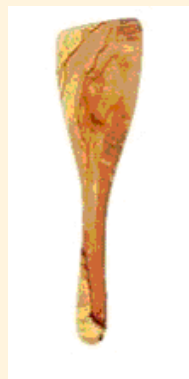
**Trachelard Knife**

## (ii) Wooden Utensils

Wooden spatulas and spoons are used for stirring food stuffs to prevent burning. Wooden mushrooms are used for Pressing food stuffs through sieves. These wooden utensils should be well scrubbed, washed, rinsed and dried after use.

The following tools are kept clean by washing in hot water, rinsing and drying. Care should be taken to prevent them from nesting or deteriorating.





**Wooden Spatulas and Spoons**



**Wooden Mushrooms**

(iii) Miscellaneous

Cutlet Bat - For flattening cuts of meat.

Trussing Needles - For Poultry trussing.

Larding Needles - For larding cuts of meat, Poultry etc.

Larding Pin- For larding joints etc.

Lemon Zester - For Scraping of lemon Peel.

### **Skewers**

- For skewering meat etc.

Brining syring

- For Pumping brine solution into joints.

Brinometer

- For measuring density of brine solution.

## **IV(d) DUTIES & RESPONSIBILITIES OF LARDER CHEF**

The responsibilities of the chef garde manger are varied; Some of the functions are listed below:

- (1) He/She is responsible for preparing larder inventory; they act as advisors to other chefs and alert them as to what inventory required immediate use. This helps the kitchen to reduce the amount of waste and spoilage in the larder.
- (2) He/She is responsible for the efficient running of his department.
- (3) He/She has to bring about coordination of the work among the staff.



- (4) He/She is responsible for the training and discipline of the larder department.
- (5) He/She has to keep records of the food stuff stored in the refrigerator and the day to day record of issues to kitchen and the other department.
- (6) He/She has to place the order for the meat based on the menu and orders well in advance.
- (7) He/She is responsible for the efficient storage of food to avoid the deterioration and wastage, to avoid any danger of contamination and food poisoning.
- (8) He/She has to prepare the meat as per the requirement.
- (9) He/She should also inform the other departments of what are the items available in excess in department to prevent eventual wastage.
- (10) He/She should control the quality and quantity of all goods delivered to the larder.
- (11) He/She should ensure that portion control is rigidly carried out if the given weight of fish, poultry, meat should always produce the required number of portions.

Larder department is an essential sector and most of the products are arranged artistically to bring out attractive presentations. Eye appeal is tapped upon and food is presented to the guest with utmost care.

### Summary :

1. Horse d'oeuvres : These are starters which enhance the appetite based on appearance and taste.
2. Wooden mushrooms : Equipment used to press out the juices of vegetables
3. Butchers Block : Equipment to stock all small equipments used by the butcher.

### ● Review Questions

#### Give short answers for the following :

1. Give the functions of the larder department.
2. Explain the term gardemanager.
3. Give five duties of a larder chef.

### Explain in detail :

1. List out the various sections of the larder department. Explain structure and function of any two sections.
2. List out the duties and responsibilities of a larder chef.

