

Chapter 3

Service of Tea

Objectives: At the end of this chapter learners would be able to:

1. distinguish between tea cup and coffee cup
2. hold and serve tea cups and tea saucers
3. serve tea as well as pre mixed tea
4. clean and wipe the tea cups and tea saucers
5. understand that tea cups are served hot
6. clean tea pot, milk pot and sugar pot
7. know that how much portion of tea is to be served

Equipments Required:

1. Tea cups, tea saucers, tea pots, milk pots, hot water pots, sugar pots, sugar tongs, tea spoons.
2. Tea salvers, tea pot holders, tray covers, etc.
3. Rectangular trays with covers.
4. Tea makers for Instant tea making in restaurant

Teaching Aid:

1. Projector LCD / OHP, Site Visit to star hotels in the vicinity
2. Practical and Demonstration
3. White Board and marker

Tea is served from the right hand side. In case guest has ordered only tea then tea cup along with tea saucer and tea spoon is placed in the centre of the cover. The handle of the cup should be at 45 degree



Fig 1: Tea Service on Table





angle and the spoon should be under the handle of the cup placed diagonally. But if some snacks are also served along with tea then tea cup is placed on the right side of the cover, just adjacent the small knife and about 2 - 3 inches inside the edge of the table. The tea cup in French is 'Tasse' and its capacity is 6 2/3 ozs.



Fig 2: Tea layout on table

Tea pot containing hot tea along with milk pot and sugar pot is brought together. In case tea leaves are used then waiter must bring a tea strainer. Before serving tea, guest is asked whether he would like to have black tea or white tea (tea with milk). Sugar is served first after asking the guest, and then hot tea is served with a request to the guest - say when (means how much tea is to be poured so sufficient space is left in the cup to serve milk). The milk is served at the end. After serving the tea ensure guest has found his tea perfect and if he desires more milk, sugar, tea, etc. can be served to make his cup of tea most acceptable to the guest. Hot water should also be brought while serving tea, if the guest finds the tea very strong, then hot water can be mixed to dilute the tea. In case of room service, it is must to carry the hot water in a pot / thermos as the tea may get very strong before service.



Fig 3: Tray Setup for Tea Service

Tea can also be served with lemon. The lemon wedges are served on quarter plate with a small fork so the guest may help himself. The quarter plate containing wedges is place on the right hand side of the tea cup. In case of lemon tea, no milk is served. Usually lemon tea is served light or should be served with separate hot water.



GOLDEN RULES OF TEA MAKING:

The guest may order any specific type or brand of tea depending upon his choice and pocket. Good tea bars / tea stores keep Indian, Chinese, Sri Lanka and other special types of tea and tea blends.

The quantity of tea leaves used to produce a good cup of tea depends upon the type of tea and the taste of the guest.

85 - 113.4 grams of dry tea is used to produce 9 litres of tea (about 45 cups)

1 litre of milk is used to prepare 9 litres of tea (about 45 cups)

225 grams of sugar is used to prepare 9 litres of tea (about 45 cups)

The quantity of tea should be measured, in case of loose tea, to produce the standard tea at all times. It is advisable to use the tea bags to produce the standard cup of tea.

To make a good cup of tea following golden rules should be followed:

1. Tea cup, tea pot, should be heated before pouring tea in them.
2. Measure the tea leaves exactly.
3. Use freshly boiled potable water.
4. The boiling water should be poured in pre-heated tea pot / tea cup.
5. The tea should be allowed to brew for 3 - 6 minutes depending upon the type of tea and the guest's taste.
6. Strain / Remove the tea leaves before serving / drinking.
7. All pots, utensils, cups etc. should be clean and odour free.



Fig 4: Tea Cup



