



Chapter - I

Introduction to Kitchen

Learning Objective:- After completion of this chapter, Students shall be able to understand different types of Kitchen, their requirements of various sections.

In a large hotel there are following kitchens made to cater the diverse needs:-

- **Main Kitchen**
- **Banquet Kitchen**
- **Satellite Kitchens**
- **Staff Kitchen**

Main Kitchen:-

It is a large place with lots of space to work. The main kitchen is the backbone of any hotel and is designed by experts to make sure that it is attached to the Service outlets like Restaurants. It has to be a safe work place for the workers with minimum running, and provides ease in service. From this kitchen food service is done for the attached Restaurants and Room Service. This kitchen provides backup to the satellite kitchens. All the major food production work is done in this kitchen.

Banquet Kitchen:-

This kitchen at some places is a part of main kitchen but in modern kitchen they are situated at a different place. The quantum of work here is more. They deal with large quantities of food production for parties, conferences, seminars etc. The menu prepared and served is fixed for a particular banquet party.

Satellite Kitchen:-

These are small kitchens set to cater the need of the Restaurants which are situated at a different location within the hotel. Service to these restaurants is difficult from the main kitchen as they are away from the main kitchen. Satellite kitchen makes the service operations smooth and easy. These kitchens are called





satellite kitchens because they are dependent on the main kitchen for their supplies.

Staff Kitchen:-

Large number of employees works in the hotels. All hotels provide them facility of meals on duty. To cater this need a separate kitchen and dinning area is made.

1. Garde Manger or Larder section -

It is a separate room away or separated from the main kitchen to keep it cool. All the cold food preparations like cold sauces, dressings, salads, cold meat platters, edible displays for buffets, butter carvings, ice carving, sandwiches, fruit carvings etc are made for service.

Butchery is another part of Larder where meats are stored and processed for further use. The meat, poultry, fish and other sea food are cleaned and cut into different shapes and sizes; as per requirement of the different sections of the kitchen.

- **Continental Section:** This section prepares French cuisine based Sauces, Roast or Grilled Meats, Fish and Vegetables. Following preparations are made here:-

1. Soup-

This is a separate section which prepares all types of soup and stocks.

2. Sauces-

All the continental meat, poultry, game, and offal dishes are cooked and finished in this section. This will also provide sauces to other sections as per need.

3. Roasts –

Continental roast and grilled dishes are prepared along with savories preparations. All the required marinades and sauces for roasting different meats are also made.

4. Fish-

Poached and deep fried fish are prepared in this section. The sauces like Fish Veloute, Hollandaise sauce etc. are made. For grilling fish it goes to grill section.





5. Vegetable –

All the processing of vegetables is done in this section. Cooking of Egg and Italian Pasta is also done here.

- **Indian Hot Curry Section-**

In this section all the gravies and dishes out of them using Vegetables, Mutton, Chicken, Fish or other Meats; are cooked.

- **Tandoor Section-**

This section provides Indian Breads (Naan, Paratha and Tandoori Roti), Indian Roasts (Tandoori Chicken), Kababs (Chicken Tikka and Seek Kababs) etc.

- **Halwai Section-**

Prepares Indian Sweets, Indian snacks and different chutneys

- **Bakery and Confectionary-**

It is situated near the main kitchen with a facility of air conditioned working place for cake decorations and pastry making. It makes Breads, rolls, croissant, brioche, cakes, various icings for decoration, puff paste, short crust paste, puddings, desserts, special ice creams, pulled sugar work, cookies, chocolate work etc.

Small sized hotel's kitchen in India may have even lesser departments or sections as under:

- **Indian Section**
 - **Hot Curry**
 - **Tandoor**
- **Continental Section**

The number of section required in the kitchen by a particular hotel will depend mainly on the size of the establishment, menu offered and the number of person to be catered. The efficiency of the worker is taken in to consideration while planning for manpower. A proper manpower planning is executed and given a name "Classical Brigade". You will study about this in the coming chapters.





ATTITUDES AND BEHAVIOUR IN THE KITCHEN

Learning Objective:- After completion of the topics students shall be able to-State and Elaborate different Attitude and Behavior of Kitchen Personnel should posses

This is a set of qualities for professional of Food Production:-

1. POSITIVE ATTITUDE TOWARDS THE WORK:

- You must like what you do and do it well.
- Posses a positive attitude whatever the job is- from washing a pot, peeling potatoes to making sugar work or larder decorations.
- Pressure hours (more number of working hours) will seem difficult but when you master your techniques, you will enjoy them too.
- Professionals are proud of their work and performance.
- Getting Along with your subordinates and colleagues.
- A sense of Self Motivation and belong ness is always appreciated.

2. STAYING POWER:

- A day work will seem very long and one has got to used to it. The same way an athlete gets trained, you will too; and note that after some time, your staying power has increased and you are ready to work for long hours without any complain and fatigue.
- This will be due to the fact that you will know how to save steps by thinking and planning, improve your speed at work (cutting, peeling, boning).
- Beware of smoking and alcoholic drinks, they usually shorten staying power by “cutting your legs”. Stamina will go down due to smoking and alcoholic drinks.

3. COMMUNICATING:

- With your superiors- let them know your difficulties.



- With colleagues- share knowledge or learn from them.
- With other department maintain good relations; specially with F & B staff
- Learn to work with people
- Always Control your temper.

4. **EXPERIENCE:**

- If you want to be an experienced Chef/Cook, you need more and more practice, your Degree or Diploma alone will not make you a good Chef/Cook.

5. **AIMING FOR QUALITY:**

- Whatever you do must have a distinctive sign of quality.
- Quality can be obtained everywhere, not only in five star hotels, but in institutional catering, industrial canteens, in staff food.
- There is a good or bad Tandoori Chicken as well as there is good or bad simple boiled rice.

6. **LEARNING:**

- Your life will not be long enough to learn everything about cookery.
- Do not hesitate to learn if you come across with anything which is new to you.
- This brings confidence and your own knowledge is enhanced.

7. **CREATIVITY:**

- Now a day, patrons still reach new eating experiences. You need to create dishes to satisfy them.
- Food production is a field where there is no limit as far creativity is concerned . Remember the French momentum of “Nouvelle Cuisine”.





8. RETURN TO BASICS:

- In order to create, remember to always come back to basics .
- You will see that with 5 basic creams and the same number of the basic pastries, you can create a vast amount of gateaux but these 10 basic preparations must be absolutely well performed and repeated again and again.

9. HONESTY:

- Work Place Ethics are to be followed. It is rightly said 'Honesty is the best policy'.





UNIFORM

Uniforms in the hotel are used for following reasons:

- To identify the department in which the person is working
- To look crisp and groomed
- To show the hierarchy in that particular department

Following uniform is used in the hotel's Kitchen Staff:-

Chef's Jacket/Chef's Coat- It is used by all the Chefs, CDP's and Commis for protection purpose. Normally white color is used so that any thing dirty or greasy is seen easily and do not allow to gather bacteria as they are changed with fresh ones. It is also used to soak excessive sweat. The quality of cloth used should be cotton as it is treated better from other fabrics and can hold safe from accidents like spillage of hot oil etc.

Chef's Cap: It is used to cover the hair so that hair fall in the food is avoided. Other purpose of wearing cap is to restrain sweat on the face. Paper, Cotton cloth or non woven material caps are used. Ladies wear head gears for keeping long hair tied

Neck Tie/Scarf: Retaining sweat around the neck decreases risk of catching cold when going inside a walk-in or cold Room. The color of the neck tie denotes the hierarchy of the person.

APRON: Aprons are worn around the waist. They protect the uniform as the uniforms get dirty at waist height as this is height of table too. Do Not use to wipe hands. Use duster. Use full aprons while cleaning so that chef's uniform does not get spoiled or dirty.

TROUSERS: Check trousers are the distinctive pattern of all food trades.

FOOT WEAR: A proper comfortable shoe is recommended for protection of foot. Use only rubber sole shoes as they do not slip in the wet floor and do not make any noise. The shoes should be light in weight. The shoes should have good grip on the floor since kitchen personal handles electrical appliances it is recommended to wear a rubber sole shoe.





UNIFORM FOR KITCHEN STEWARDING STAFF:- They are given dark colored Dangri / overall and rubber footwear as most of the time they are in contact of water.

Upkeep of uniform is done by the hotel laundry. The dirty uniform is replaced with fresh one at Linen Room.

