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Gueridon Service - Hotel Management Institutes in Delhi

Gueridon Service is a term used in the restaurant business to refer to "trolley service." Food is cooked, finished or presented to the guest at a table, from a movable trolley. It is a specialized form of table service normally found in establishments that serve an à la carte menu and offer a higher style of service to its guests. It is more costly as it requires the Steward to have a higher level of skill and uses more expensive equipment. It also requires larger service areas so that the trolley can be moved around easily.

Hotel Management & Food Production in Delhi

The food being served is usually partially or mostly prepared in the kitchen. Prep work such as chopping onions, actually cooking crêpes, etc, is done there. The Steward then does the final assembly or cooking on the trolley at the side of the restaurant customer's table. This might involve flambéing an item, or carving it, or tossing a salad.

Guéridon service usually indicates that food is served onto the guest's plate at the guéridon, however, it also includes service using drinks trolleys, cheese trolleys and carving trolleys.

A flambe is a form of guéridon service. It relates to food that is prepared and finished or cooked in the restaurant, which is also flambéed

Dishes typically served like this include **Crepes Suzette, Caesar Salad, Strawberry Romanoff and Banana Flambé.**

Hotel Management Institutes in Delhi

There are different [Hotel Management Institutes in Delhi](#) that provides the skill, technique & knowledge required to do this kind of specialized service.

The trolley is equipped with a burner for cooking that can be powered by gas, electricity or spirits. Some trolleys will have a cold drawer as well. All will have a chopping board and cutlery drawer, and be equipped with the necessary utensils for what the restaurant offers from the trolley. There will also be on the trolley a selection of basic condiments such as mustards, Worcestershire sauce, oil, vinegar, etc.

Gueridon Service requires the restaurant dining rooms to be less crowded with tables to allow enough space between tables for the trolley to move and be positioned. Additionally, the dining room staff needs to be specially trained in how to finish the dishes being offered.

[The Hotel School](#) is among those [Hotel management institutes](#) who gives practical exposure to enhance the skill & knowledge required also professionals from the Industry are called to give Valuable inputs to students regarding the same.

There are several reasons for Gueridon Service:

- ensures exact serving temperature and stage for any dishes sensitive to this;
- turns food into entertainment;
- creates an atmosphere of sophistication;
- Stimulate demands in other guests for that level of attention.



Presentation of all dishes for all courses is very important both before & during service

Soup: Always served from the guéridon whether in individual soup tureens or in larger soup tureens.

Fish: Filleted were necessary and served from guéridon.

Meat: Carved were necessary and served from the guéridon. Potatoes and vegetables: Served with sauce and accompaniment.

Sweet: Served from the guéridon in a flambé type dish or from the cold sweet trolley.

Cheese: Served from cheese trolley with accompaniments

Coffee: Normal silver service unless speciality coffees are required. In Gueridon service the average cost of the meal is higher than a table d'hôte meal. As this service demands a skilled service.