

CHAPTER-4 F & B SERVICE EQUIPMENT

Familiarization & selection factors of equipments

A customer's first impression on entering the service area is of great important and their business may be gained (or lost) on this alone. The creation of atmosphere by the right choice of decor, furnishings and equipment is therefore a major factor that contributes to the success of the foodservice operation. A careful selection of items in terms of shape, design and colour enhances the overall decor or theme and contributes towards a feeling of harmony. The choice of furniture and its layout and the linen, tableware, small equipment and glassware will be determined by factors such as:

- the type of clientele expected
- the site or location of the establishment
- the layout of the food and beverage service area
- the type of service offered
- the funds available.



Examples of cocktail bar equipment: (1) cocktail shaker, (2) Boston shaker, (3) mixing glass with bar spoon, (4) Hawthorn strainer, (5) jug strainer insert, (6) mini whisk, (7) straws, (8) ice crusher, (9) juice press, (10) ice bucket and tongs



Examples of bar equipment: (1) bottle coaster, (2) Champagne star cork grip, (3) wine bottle holder, (4) vacu-pump, (5, 7, 9, 12) wine bottle openers, (6, 10) Champagne bottle stoppers, (8) wine funnel, (11) wine bottle foil cutter, (13) Champagne cork grip, (14) wine cork extractor



(continued) (15) appetiser bowls and cocktail stick holder, (16) measures on drip tray, (17) cutting board and knife, (18) cigar cutters, (19, 21) bottle stoppers, (20) bottle pourers, (22) crown cork opener, (23) mini juice press

Furniture

Furniture must be chosen according to the needs of the establishment.

Type

Description of furniture

Loose random	Freestanding furniture positioned in no discernible pattern within a given service area
Loose module	Freestanding furniture positioned within a given service area to a pre-determined pattern, with or without the use of dividers to create smaller areas within the main area
Booth	Fixed seating (banquette), usually high backed, used to create secluded seating

Chairs

Chairs come in an enormous range of designs, materials and colours to suit all situations and occasions. Because of the wide range of styles available, chairs vary in height and width, but as a guide, a chair seat is 46 cm from the ground, the height from the ground to the top of the back is 1 m and the depth from the front edge of the seat to the back of the chair is 46 cm.

Tables

Tables come in three main shapes: round, square and rectangular. An establishment may have a mixture of shapes to give variety or tables of all one shape depending on the shape of the room and the style of service being offered. Square or rectangular tables will seat two to four people and two tables may be pushed together to seat larger parties, or extensions may be provided in order to cope with special parties, luncheons, dinners and weddings, etc. By using these extensions correctly a variety of shapes may be obtained, allowing full use of the room and enabling the maximum number of covers in the minimum space.

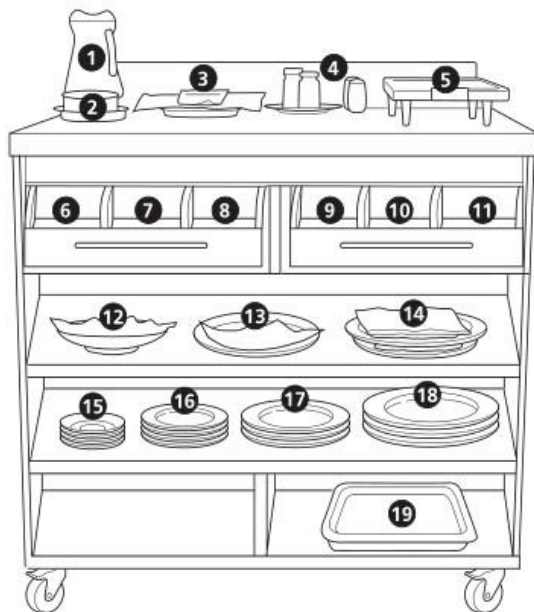


Example of a tray jack



Examples of sideboards

The actual lay-up of a sideboard depends on its construction (the number of shelves and drawers for tableware, etc.) and on the type of menu and service offered. The lay-up of the sideboard will vary according to the needs and style of service and presentation of the establishment. However, within an establishment it is preferable that all sideboards should be laid up in the same way so that staff become used to looking for a certain item in a certain place and thus facilitating speedy service. For examples of the items that may be found in a sideboard are given below:



Example of a sideboard lay-up



Laid sideboard

Linen

There are many qualities of linen in present day use, from the finest Irish linen and cotton to synthetic materials such as nylon and viscose. The type of linen used will depend on the class of establishment, type of clientele and cost involved, and the style of menu and service to be offered. The main items of linen normally to be found are described below.

Crockery sizes

A wide range of crockery items are available (see Figure 3.9(a)) and their exact sizes will vary according to the manufacturer and the design produced. As a guide, the sizes are as follows:

- Side plate: 15 cm (6 in) diameter
- Sweet plate: 18 cm (7 in) diameter
- Fish plate: 20 cm (8 in) diameter



Selection of crockery – traditional style



Selection of contemporary tableware

Tableware (flatware, cutlery and hollow-ware)

Tableware includes all items of flatware, cutlery and hollow-ware and may be classified as follows:

- flatware in the catering trade denotes all forms of spoon and fork, as well as serving flats
- cutlery refers to knives and other cutting implements
- hollow-ware consists of any other item, apart from flatware and cutlery, for example, teapots, milk jugs, sugar basins and serving dishes.



Examples of cutlery (left to right: fish fork, sweet (small) fork, joint fork, fish knife, small (side) knife, joint knife, coffee spoon, tea spoon, soup spoon, sweet spoon, table (service) spoon).

Specialised service equipment

There is an almost unlimited range of flatware, cutlery and hollow-ware in use in the catering industry today. These items are those necessary to give efficient service of any form of meal at any time of the day. Everyone is familiar with the knife, fork, spoon, flats, vegetable dishes and lids, entree dishes and lids, soup tureens, teapot, hot water jugs, sugar basins and so on that we see in everyday use. Over and above these, however, there are a number of specialist items of equipment provided for use with specific dishes. Some of these more common items of specialist equipment are shown below, together with a brief note of the dishes that they may be used for.



Specialised service equipment as listed in Table

Glassware

Well-designed glassware combines elegance, strength and stability, and should be fine rimmed and of clear glass. All glassware should be clean and well-polished.

Glassware contributes to the appearance of the table and the overall attraction of the service area. There are many standard patterns available to the foodservice operator. Most manufacturers now supply hotel glassware in standard sizes for convenience of ordering, availability and quick delivery. Modern drinking glasses take many new forms and shapes, although all are primarily designed to meet the needs of the range of drinks offered.



Cocktail glasses: for cocktails generally and smaller: for Pink Lady and White Lady



The saucer: for Champagne cocktails and Daisies. Not really used much now



The tulip: all Champagne and sparkling wines and also for Buck's Fizz and the Grasshopper



The flute: for sparkling wines generally and also for Brandy Alexander and Kir Royale



Paris goblet: in various sizes and used for wines, waters and beers. Also used for Cobblers, Pina Colada and Green Blazer



Worthington: for bottled beers, soft drinks and for Pimms, Coolers and long drinks such as Fruit Cups



Rocks/Old Fashioned glass: also known as whisky glass, often used for any spirits and mixers. Also used for drinks such as Old Fashioned and Negroni



Highball/Collins glass: used for spirits and mixers and for Highballs, John Collins, Tom Collins, Mint Julep, Tequila Sunrise and Spritzers



Brandy balloon: small for brandies and for B & B and brandy and liqueur-based cocktails, for frappés and for liqueurs. Larger for long drinks such as Pimms



Sour glass: for spirits and mixers and for sours and as an alternative to rocks glass



Martini Cocktail glass: for Dry, Medium and Sweet Martinis and Manhattans but also used for other cocktails



Slim Jim: for spirits and mixers and for sours and as an alternative to highball glass



Copita (sherry): mainly for sherry but also used for sweet wines



Elgin: traditional glass used for sherry in single and double measure (Schooner) sizes. Also in smaller version used for liqueurs



Port or sherry (dock) glass: used for both ports and sherries and also for sweet wines



Lager/pilsner: different sizes used for bottled and draught lager beers



Beer (straight): traditional beer glass in different sizes for half and full measures of any beers and also beer based mixed drinks



Beer (dimple): traditional beer glass in different sizes for half and full measures of any beers and also beer based mixed drinks, including Black Velvet and also Pimms

Examples of drinking glasses and their uses