

FOOD & BEVERAGE EQUIPMENT

OBJECTIVES

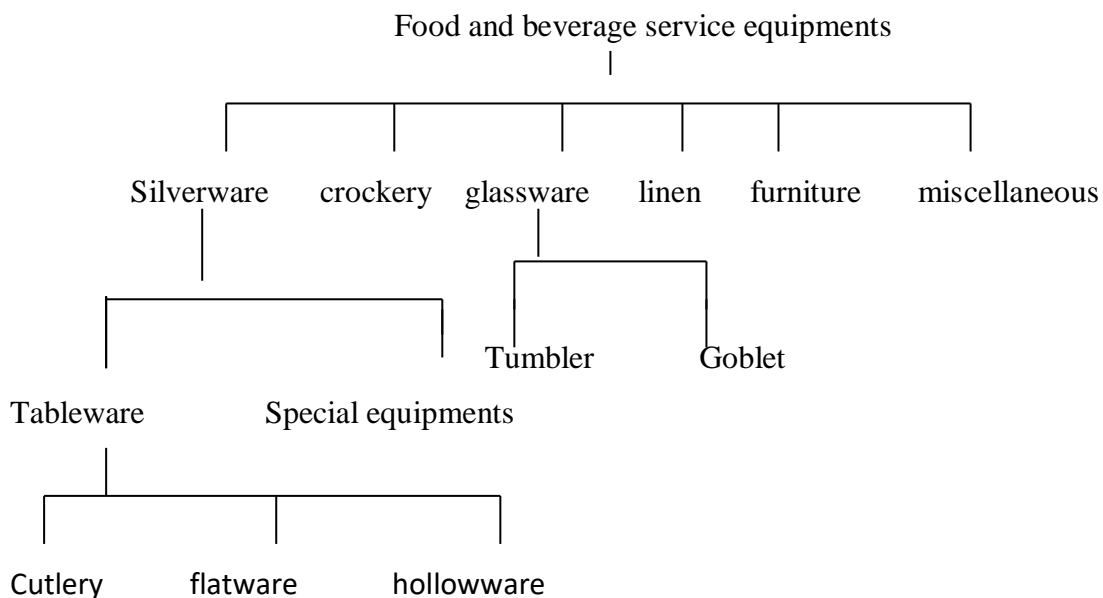
1. Should be able to classify F&B Equipments.
2. Should be able to identify F&B Equipments.

Equipments are expensive items with a high capital cost, so it is essential to obtain equipments in the most cost-effective way. Hence the caterer must stock the level that will ensure a smooth running and efficient operation with minimum capital investment.

Factors to be considered for the purchase of equipment :

1. Cost and Value for money.
2. Durability and expected life.
3. Easy storage or stocking.
4. Hygienic design and easy cleaning.
5. Compatibility with the style and image of the unit.
6. Established pattern range for easy replacement or procurement.
7. For a service staff, one of the most important skill and knowledge requirement is the comprehension of different equipments, their use and identification.

Classification of equipment found in a good F&B Service department:



Standard Sizes Of Cutlery, Flatware And Hollowware, Commonly Found In The F&B 'S Department.

Sr.no	Name of equipment	Size (in inches)	Use
	Cutlery and flatware		
1	Large knife	9.5	To eat the main course
2	Small knife	8	To eat the side courses
3	Fish knife	8	To eat fish dishes
4	Butter knife	5	To cut and apply butter cubes
5	Fruit knife	7	To cut fruits
6	Service spoon	10	To serve food and gravy
7	Dessert spoon	7	To eat sweets and desserts
8	Soup spoon	7	To eat soup
9	Ice-cream spoon	5.5	To eat ice cream
10	Tea spoon	5.5	To stir sugar in a tea cup
11	Coffee spoon	4.5	To stir sugar/milk in coffee
12	Mustard spoon	3	To pick mustard from a mustard pot
13	Service fork	10	To serve food
14	Large fork	9.5	To eat the main course with the large knife
15	Fish fork	7.5	Used along with the fish knife
16	Dessert fork	7	Used along with the dessert spoon
11	Cheese knife	6	To cut and serve chesse

Sl.No	Hollowware	Capacity	Uses
1	Tea pot	½ pot 300ml 1 pot 500ml 1 ½ pot 800ml	To serve tea as per different orders
2	Coffee pot	½ pot 300ml 1 pot 500 ml	To serve coffee
3	Creamer	40 ml for 1/2 pot 125 ml for 1 pot 300 ml for 1 ½ pot	To serve milk
4	Water jugs	1.1 Liters small 2.4 liters large	To serve water
5	Entree' dish oval	1 portion 2 Portion 4 portion	To carry portioned food from kitchen as per order

Standard Sizes Of Commonly Used Crockery Found In Food And Beverage Service Department.

Sl.no.	Name of the equipment	Size	Use
	Crockery		
1	Large plate	10"	To serve the main course dishes
2	Fish plate	8"	To serve the fish dishes
3	Soup plate	9"	To serve thick soups
4	Half plate	8"	To serve the side course dishes
5	Quarter plate	6 ½"	As a side plate or underliner
6	Soup bowl	10 oz	To serve soups
7	Breakfast cup	10 oz	To serve hot beverages during Breakfast
8	Tea cup	6 2/3 oz	To serve tea other than at breakfast
9	Coffee cup	3 1/3 oz	To serve coffee after lunch/dinner

Standard Capacity Of Glassware Used In The Food And Beverage Service Industry

Sl.No	Name of glassware	Capacity	Use
1	Hi-ball glass	8-9 oz	To serve water
2	Juice glass	5 oz	Service of juices-canned
3	Slim jim	10 oz	Service of long drinks
4	Collins	12 oz	Service of long drinks/cold coffee with I/C
5	Old fashioned	8 oz	Whisky on the rocks
6	Rolly Polly	8 oz	Bloody mary service
7	Beer tankard	½ pint, 1pint, 2 pint	Service of draft and lager beer
8	Pool glass	10 oz	Service of drinks at the poolside
9	Water goblet	10 oz	Service of water
10	White wine glass	5 1/2 oz	Service of white wine
11	Red wine glass	7 oz	Service of red wine
12	German white wine glass	5 oz	Service of German white wine
13	Champagne tulip	6-8 oz	Service of champagne and champagne cocktails
14	Brandy balloon	8 oz	Service of brandy and flamed coffee
15	Champagne saucer	5 oz	Service of champagne, Short cocktails

Commonly Used F & B (S) Linen of Standard Sizes

Sr.no.	Name of linen	Size of linen	Use
1	For a 3 ft square table, a square table cloth	5 ft square	For laying on a 3 ft square Table
2	For a rectangular table 4 1/2 ft x2 1/2ft	6 ½ ft x4 ½ ft	For laying on the standard restaurant rectangular table
3	For a round table of 3 ft diameter	5 ft diameter	For laying on a small restaurant round table
4	Slip cloths or napperon	3 ft x 3ft	To lay on top of the table cloth
5	Waiter's cloth	Damask or cotton size 24" x 24"	Used by waiters during service
6	Cocktail napkins	6-8"square	Small napkins used in bars
7	Tea napkins	12"square	Larger napkins used on the restaurant table
8	Buffet cloth	Any length minimum being12 ft	Long table cloth used on the buffet counter
9	Buffet frills	Cotton or satin of height 30-36" and length 12 ft or more	Used to cover the front of buffet counters

Furniture should ideally be good looking, trendy, durable and easy to clean. Stackable chairs are essential for banqueting whereas speciality restaurant need richly upholstered chairs.

Tables come in different shapes. Other common furniture include the sideboard also known as a dummy waiter or a waiter's console where spare cutlery, crockery, linen, extra saucers are stored. The hostess desk, buffet counter, gueridon trolley may also be included in furniture found in food and beverage outlet. Wooden furniture remains a favourite with F&B service management though wrought iron base, marble, granite tops, stainless steel base etc are also found. PVC is used in cheaper outlets, as they are less costly and easy to maintain.

Standard Sizes of F&B (S) Department Furniture

Restaurant chair:

Height from ground to base	18"
Height from ground to top of back rest	39"
Size of base or seat	18"x18"

Restaurant table:

Square	2 ½ x 2 ½ ft for 2 persons
Square	3 ft x 3 ft for 4 persons
Rectangle	4 ½ ft x 2 ½ ft for 4 persons
Round	3 ft diameter for 4 persons
Round	5 ft diameter for 8 persons.
Height of a table	2 ½ ft or 30"

Miscellaneous Equipments: All such equipments used in the food and beverage service department which have not been covered under the above major equipment category are included in this category. This includes

1. Chopping board
2. Straw
3. Swizzle sticks
4. Cocktail umbrella
5. Bottle opener
6. Breadbasket
7. Fruit stand
8. Tea / coffee strainers

- 9. Chaffing dish
- 10. Tooth picks
- 11. Paper napkins
- 12. Doilley

Key Words:

Silverware, Flatware, Cutlery, Hollowware, EPNS, Bone China, Goblet, Tumbler, Napperon

Dummy waiter, Swizzle Stick

Cutlery: All F & B service equipment used by guests on the table to cut food e.g. Joint knife, side knife, fish knife, butter knife, cheese knife etc.

CUTLERY



- 1. All purpose knife
- 2. Butter knife
- 3. Cheese knife
- 4. Fish knife
- 5. Large knife
- 6. Side knife

FLATWARE: SPOONS



- 1. Ice Cream Spoon
- 2. Sundae Spoon
- 3. Jam Spoon
- 4. Bar Spoon
- 5. Salad Spoon

FLATWARE: SPOONS



1. All purpose spoon
2. Service spoon
3. Soup spoon
4. Tea spoon
5. Coffee spoon
6. Mustard Spoon

FLATWARE: FORKS



1. Service Fork
2. All purpose Fork
3. Fish Fork
4. Pastry Fork
5. Salad Fork

HOLLOWWARE



1. Coffee Pot
2. Tea Pot
3. Water Jug
4. Sugar Pot
5. Creamer/Milk Pot
6. Sauce boat

Hollowware



1. Butter dish
2. Condiment's Tray
3. Preserve Pot
4. Toast Rack
5. Entrée Dish
6. Platter
7. Preserve Pot
8. Toast Rack
9. Entrée Dish
10. Platter



CROCKERY

1. Quarter Plate
2. Half Plate
3. Large Plate
4. Coffee Cup
5. Tea Cup



1. Soup plate
2. Soup Bowl
3. Consomme cup
4. Cruet Set

GLASSWARE



1. Champagne Tulip
2. Beer Goblet
3. Club Goblet
4. Red Wine
5. Champagne Saucer
6. Brandy Balloon



1. Rolly Polly
2. High Ball
3. Slim Jim
4. Juice Glass / Pony Tumbler
5. Old Fashioned
6. Tom Collins

A SIDEBOARD OR DUMMY WAITER



Dish wash/care of equipment.

1. Understand how dirty plates are deposited in the dish wash area.
2. All dirties have to be scraped of dirty food and then deposited in the separate trays set aside for cutlery, racks for glasses and plates on the landing table.
3. Notice how the dish wash section cleans the plates, cutlery and glassware.
4. The equipment is allowed to drain on a landing area.
5. Pickup the equipment and take them to wiping area.

Plate Wiping.

1. Hold the plate completely covered in the wiping cloth.
2. Wipe it dry without allowing your palm to touch the plate.
3. Collect in stacks of 25.
4. Carry stacks and store them in the side board.
5. All crockery is stacked separately, however the soup bowls and cups may be stacked in lesser numbers (space permitting).

Wiping glassware.

1. The glass is held in one corner of the wiping cloth usually with the left hand with a part of the cloth below the base.
2. Stuff the other end of the cloth into the glass whilst still holding it.

3. Rotate the glass with right hand with the right thumb inside the glass but not touching the glass surface.
4. Place the wiped glass on a salver so that it can be carried to the sideboard.

Wiping cutlery and flatware

1. Segregate the cutlery and flatware in to similar type.
2. Hold each item in your left hand with the wiping cloth below

Disposables

1. There has been considerable growth in the use of disposables or throw away as they are sometimes called and this is due to a number of factors.
2. The need to reduce costs
3. The difficulty of obtaining labor for washing up
4. To reduce a high cost of laundering
5. Improved standards of hygiene
6. Breakage cost minimization
7. Reduction in storage space required
8. Changes in cooking and storage technology for example, cook/ chill and cook/ freeze
9. The needs of transport caterers on trains, boats and planes
10. The development of fast food and takeaway operations
11. Increased customer acceptability

For

Outdoor catering
Automatic vending
Fast food
Takeaway

Cost considerations such as

Traditional forms of service equipments
Cost of laundry
Wash up costs

Types of disposables

Storage and cooking purposes
Service of food and beverages for
Example plates, knives forks, cups
Décor- Napkins, tablecloths, slipcloths, banquet roll, placed mats
Hygiene- wipes
Clothing suchas aprons, chef hats, gloves
Packging- for marketing and presentation purposes.

Disadvantages-

Acceptability – customer acceptability may be poor

Cost – Disposables can be more expensive than some conventional equipment

Storage- back up quantities are required

Supply – There is heavy reliance on supply and delivery time

Environment- unless they are made from renewable resources and are completely biodegradable they have negative impact on the environment.

SPECIAL 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. There are number of specialist items of equipment provided for use with specific dishes. Some of these more common items of specialist equipment.

1. Asparagus holder- used to hold asparagus spears when eating
2. Sugar tongs- Required for cube sugar
3. Pastry slice- sweet trolley- serving portion of gateau.
4. Oyster fork- shellfish cocktail/ oyster
5. Pastry fork- afternoon tea
6. Corn-on –the- cob holders- one to pierce each end of the cob
7. Lobster pick – to extract the flesh it onto the fork
8. Fish knife- to break the fish and push it onto the fork
9. Sauce ladle- service from sauce boat
10. Fruit knife and fork – dessert- cover
11. Nutcrackers- dessert- fruit basket
12. Grape scissors- to cut and hold a portion of grapes
13. Grapefruit spoon – grapefruit halves
14. Ice cream spoon- for all ice cream dishes served in coupes
15. Sundae spoon- ice cream sweet in a tall glass
16. Snail tongs- used to hold the snail shell
17. Snail dish- dish is round with two ears, having six indentations to hold a portion (6) of snails
18. Snail fork- used to extract the shell from its shell.
19. Cheese knife- cheese board
20. Stilton scoop- service of stilton cheese
21. Butter knife- to serve a butter portion
22. Gourmet spoon- sauce spoon for cover
23. Preserve spoon- used with preserve/ jam dish.

Care and maintenance:

Silver cleaning method- all the silver should be cleaned on a Rota basis. It is the duty of the head plate to ensure that this is carried out and that all silver is cleaned regularly. It required more attention. The head plate person will also put on one side any articles of silver that are broken or that require buffing up so that they may be sent to the manufacture for any faults to be corrected.

There are various method of silver cleaning

Silver dip- items to be cleaned are completely immersed in dip in a plastic bowl for a very short time, rinsed in clean water and polished with a tea cloth. This is a very quick method but is hard on metal if left in dip too long.

Burnishing Machine- Items to be cleaned are placed in a drum containing ball bearings, soap powder and water. The drum rotates and tarnish is rubbed off. All items are rinsed in hot water and dried with a tea cloth.

Polvit- items to be cleaned are placed in an enamel or galvanized iron bowl within which is the polvit aluminum metal sheet containing holes, together with some soda. Atleast one pieces of silver needs contact with polvit. Boiling water is poured onto the silver being cleaned. A chemical reaction causes the tarnish to be lifted. After three to four minutes remove silver and rinse in boiling water. Drain and then polish with a clean , dry tea cloth.

Plate powder- pink powder is mixed with a little methylated spirit to a smooth paste. The smooth paste I rubbed well onto the tarnished silver with a clean piece of cloth. The article is left until the paste has dried which is then rubbed off with a clean cloth. The article must be rinsed well in very hot water and given a final polish with a clean dry tea cloth. For a design or engraving use a small tooth brush to brush the paste into the design and a clean toothbrush to remove it. This method is both time consuming and messy , but produces very good results. Stainless steel- stainless steel is finished by different degrees of polishing

High polish finish

Dull polish finish

Light grey matt, non reflective finish

Stainless steel resist scratching far more than other metals and may therefore be said to be more hygienic. Although it does not tarnish it can stain. Special cleaning products for stainless steel can be used to keep stainless steel looking clean and polished, for example there is a commercial powder that is applied with a wet sponge or cloth and rubbed on the surface before rinsed off. Table knives require attention to keep the sharpness of the blade and recommendation of the cutlery and allied trades research association. (CATRA).

Drinking glasses are normally stored in a glass pantry and should be placed in single rows on thin plastic grid matting, upside down to prevent dust settling in them. Plastic racks are also convenient method of transporting glassware from one point to another, reducing breakage. dishwasher used but not all glassware it is clean with warm water with wiping cloth by hand.

Glassware

- Food and Beverage service outlets use variety of glasses for different types of drinks.
- At most of the situation Glasses are named by the drinks served in them.
- There are two types of glassware
 - Plain glass
 - Cut glass
- Glasses have any or all of the following parts
- Bowl
- Base or foot
- Stem
- The raw material used for glassware is Silica & soda ash & then the lead is added into it to make the glass crystal clear.
- Glassware is classified into the following according to their parts
 - **Tumbler:** It is a bowl without stem or foot. Its sides may be straight or widened. Examples Rock glass, Collins, highball, juice glass
 - **Footed ware:** In this, the bowl is attached to the base/foot without stem. Examples Brandy balloon, Beer goblet
 - **Stemware:** This type has all three parts. The stem connects the bowl with the base. Examples Red wine glass, white wine glass, Champagne saucer etc
- The capacity of the glasses is either expressed in 'out', oz, or ml
- The glassware chosen should
 - be free from air bubbles
 - have smooth, transparent, and even finish
 - be relatively heavy and durable
 - be resistant to impact and thermal shock
 - be easy to replace

not be cracked or chipped

Handling of Glassware

- Glassware is highly fragile and most delicate and expensive: hence at most care has to be taken while handling glass equipment's.
- Glasses are normally stored in a glass pantry and should be placed upside down in single rows on paper-lined shelves, to prevent dust settling in them.
- Tumblers should not be stacked inside one another as this may result in heavy breakages and accidents.
- The appearance of the drink mainly depends on the glass and therefore, the glass should be sparkling clean and attractive in shape and style.
- When glassware is machine or hand washed, each individual item must be polished and dried with a glass cloth made of linen, as water leaves stains on the glasses.
- Glasses whether clean or dirty have to be handled by the base or stem, since the finger prints left on the glass necessitates polishing.

- Highball (Spirits & ixers)
- Champagne Saucer
- Champagne Tulip/Flute
- Cocktail Glass
- Sherry/Port Glass
- Worthington (Beer/Soft Drinks)
- Lager Glass
- Brandy Balloon
- Liqueur Glass

- Slim Jin/Tumbler (Spirits & Mixers)
- Beer
- Wine Goblets
- Sherry copita
- Brandy snifter
- Sour glass (spirits and mixers)
- Sherry Elgin
- Brandy cordial
- Roly poly (whisky on the rocks)
- Mosel glass
- Brandy inhaler
- Tom Collin (juices, spirits)
- Cognac glass
- Beer tankard
- Mixers
- Hock glass
- Pilsner glass
- Pony tumbler (juices)
- Aperitif glass
- Dimple glass (beer)
- Claret glass
- Paris goblet (wines, water, beers)
- Hurricane glass (cocktails)
- Water goblet
- Dock glass (sherry/port)
- Margarita glass (cocktails.)
- Brandy goblet
- Rock/old fashioned (whisky)

Table 3.6 Glasses and Their Sizes

S. No	Glass	Recommended Size (oz)
1	Beer	10–12
2	Brandy balloon/Snifter	8–10
3	Champagne (flute/tulip, saucer)	6–8
4	Cocktail	4½
5	Collins	10–12
6	Cooler	15–16½
7	Cordial	1¾
8	Highball	8–10
9	Margarita	5– 6
10	Old-fashioned	7
11	Rocks	5–7
12	Sherry	3
13	Sour	4½
14	Wine	8–9
15	Liqueur glass	25 ml

Table 3.5 Drinking Glasses and their Uses

S. No	Name of the Glass	Uses
1	Cocktail glass	For all kinds of cocktails
2	The champagne saucer	For champagne, not preferred as the effervescence goes off soon due to wider surface area
3	The tulip	Champagne and sparkling wines, effervescence stays longer
4	The flute	Champagne and sparkling wines, effervescence stays longer
5	Paris goblet	Available in various sizes for wines, water, juices, beers, and cocktails, especially Cobblers and Pina Colada
6	Worthington	Bottled beers, soft drinks, juices, coolers, and long drinks
7	Rocks/Old-fashioned	Used for spirits and mixers. Traditionally called as whisky glass
8	Highball/collins	Spirits and mixers, highballs, John Collins, Tom Collins, mint Julep, and water
9	Brandy balloon	Brandies, B&B, brandy- and liqueur-based cocktails, frappes, and liqueurs
10	Sour glass	Spirits, mixers, and sours
11	Martini cocktail glass	Dry, medium and sweet Martinis, Manhattans, and for other cocktails
12	Slim Jim	Spirits, mixers, and sours. Alternative to highball glass
13	Copita (sherry)	Mainly for Sherry but also for sweet wines
14	Elgin	For sherry and smaller version is for liqueurs
15	Port or sherry	Port, sherry, and sweet wines
16	Lager/pilsner	Bottled and draught lager beers
17	Beer (straight)	Traditional beer glass available in different sizes, used for any beers and beer-based mixed drinks
18	Beer (dimple)	Traditional beer glass comes in different sizes, used for any beers and beer-based mixed drinks

Linen

Linen' in food service area refers to tablecloths, napkins, tray cloths, slip cloths, buffet cloths, waiter's cloths, and tea cloths. The fabric chosen should be long lasting, with non-fading colors and must withstand frequent laundering and stain removal process.

Table cloth

- All tables with wooden top are covered with tablecloths
- The color of the cloth must blend with color scheme of the interior
- Hotels with many restaurants may use different colored tablecloths for each outlet for better control of linen movement

- The size of the table cloth depends on the size of the table to be covered
- The minimum fall of the table cloth from the edge of the table is 9"
- To cover the table of 2'6" square table, the minimum size of the cloth is 48" x 48" which is calculated as
- Width of the table : 30"
- Add: fall of tablecloth on two sides : 18"
- Total : 48"

Napkins

- Napkins are used for guests' use, folded and kept either in the glass, on side plate, or in the centre of the cover.
- The folded napkins are kept in the glass for the dinner, and on side plates or at the centre of the cover for lunch. However this is not followed rigidly.
- All covers must have one type of fold and all covers must have napkins placed in one position
- 46-50 cm (18 to 20 in) square if linen.
- 36-42 cm (14 to 17 in) square if paper.

Points observed while folding the napkins

- Always use square, clean, and starched napkins
- Do not use torn or frayed napkins
- Make simple folds that do not require too much of handling
- Crease well at every stage of fold
- Avoid complicated folds as they look unimpressive when unfolded

Slip Cloth :

- It is used to cover the soiled table cloth during the operations
- 1 m x 1 m (3 ft x 3 ft)
- Waiter's Cloth :
- It is used by waiters during the service for wiping the edges of the dishes and for carrying the hot dishes.
- This should be folded and carried just above the wrist and never over the shoulder, around the neck, or tucked inside the pocket.
- The cloth should be clean and changed immediately if stained.

Buffet Cloth:

- Buffet cloths of various sizes are used for covering the buffet tables.
- 2 m to 4 m (6 ft to 12 ft) this is minimum size; longer cloths will be used for longer tables
- The following must be remembered while covering the buffet tables
- Centre crease of the cloth should run in the middle of the table
- When more cloths are used, the overlapping of the cloth should not be facing the entrance
- The fall of the cloth should be even all over, especially on the front side

Satin Cloth:

- It is draped around the front side of the buffet table to cover the legs and to make the buffet counter attractive.
- It is available in attractive colors.

Tea Cloth:

- It is used for wiping cutlery and crockery.
- The cloth should be lint free and changed frequently .

Uses and control of linen:

- Use of the linen
- Storage of the linen
- Issuing of linen
- Flow of the linen