

Larder

Definition-

A larder is a cool area for storing food prior to use. Originally, it was where raw meat was larded—covered in fat—to be preserved, : a place where food is stored : PANTRY. The larder or Garde Manger is a department set aside for the storage of perishable food, both raw and cooked and where food stuffs such as meat fish poultry and game are prepared and made ready for cooking.

In this department all cold food items found on the menu such as Hors d'oeuvre cold fish or meat dishes, cold sauces, salad dressings are prepared and dressed. One particular special duty of this department is the preparation and presentation of all types of cold buffet, which are nowadays a feature of so many functions.

Functions of the Larder Department:

- The cold larder or the *garde manger* is set aside for the storage of perishable foods, both raw and cooked, and where food stuffs such as meat, fish, poultry and game are prepared and made ready for cooking.
- In this department, too, all cold items found on the menu such as Hors d' Oeuvre, cold fish or meat dishes, cold sauces, salads, salad dressings, etc. Are prepared and dressed.

For these functions to be effectively carried out, it is essential that:

- The room be separate from the kitchen, and located in a cool place. At the same time, it must be close to the kitchen to avoid undue running about between the two departments which are closely interrelated.
- It should be well lit, airy, well ventilated, and sufficiently spacious to allow the staff to carry out their duties in a clean and efficient manner.

It must be equipped with the necessary fittings, plant, machinery and tools, in accordance with the volume of trade of the catering establishment in which it is situated.

Duties & Responsibilities of Larder Chef:

- He reports to the executive chef for the efficient running of his department.
- He is responsible for the training and discipline of the larder staff and for the proper coordination of their work.
- He has to keep a track of the food stuffs in the dept. Some of which may be stored in the refrigerators or deep freezers or preserved by other means.
- He should keep a record of all such food stuffs and a day to day record of issues to kitchen or other departments.
- He must study the menu in advance, so as to be able to order meat, fish etc. In time so as to be kept ready to be issued to the kitchen on time and also various larder products such as salads, hors d' oeuvre, sauces, buffets etc.

- He is responsible for the efficient storage of food and to avoid deterioration and wastage and for the cleanliness and hygiene in the department.
- He should take efforts to avoid danger of contamination and possible food poisoning.

Equipments used in Larder Dept.

- Refrigerators:
 - These enable perishable food to be stored at low temperature and thus prevent deterioration of food by retarding the growth of harmful bacteria.
 - The temperature range of a refrigerator should be constant between 2-3 c
- Mincing Machines:
 - It is used for mincing of meat for sausages, meat loaf, galantine-farce etc.
 - Mincing of fats prior to rendering or dripping, mincing or chopping of cooked food stuffs as well as raw for various larder preparations.
- Bowl Cutters:
 - It will mix as well as chop the foodstuffs and is particularly useful for sausage meats.
 - It can be used for crumbing fresh, crust-less bread into white bread crumbs.
 - It can also be used for chopping vegetables.
- Slicing machines:
 - This machine is used for cutting slices of cooked meats such as ham, tongue or any other joint which must naturally be bone less.
 - It is also used for cutting bacon or gammon.
 - A calibrated scale is fitted to determine the thickness of the slice
- Scales & weighing machines:
 - Weighing joints of meats
 - Available in various capacities depending upon the purpose.
- Griller / Toaster / Salamanders:
 - It is used principally for toasting bread and making savories and canapés, and for grilling sausages
- Bucher's block:
 - It is used for all butchery work like dissecting, jointing and cutting meat, breaking and chopping bones.

- It is normally made of wood.
- Steel tables:
 - Used as work stations and food stuffs must not be cut directly on them instead use chopping boards.
- Other Larder Tools:
 - **Serving spoons & ladles**
 - **Sieves**
 - **Colanders**
 - **Conical strainers**
 - **Meat pressers**
 - **Pie moulds**
 - **Whisks**
 - **Egg slicers**
 - **Steel basins**
 - **Graters**

Larder control

If the larder is to be run efficiently and economically, it is essential that the chef Garde Manger should exercise strictest possible control over the food stuffs received and stored in the department. This will involve:

1. Checking the quantity and quality of all goods delivered to the larder.
2. Ensuring that all food stuffs are stored at the right temperature and that they can be easily checked.
3. That the food is protected from contamination by vermin.
4. That Portion Control is rigidly carried out eg., a given piece of meat, fish and vegetable should always produce required portions of steaks, fillets, salads or Hors d'oeuvre.
5. That stocks are regularly turned over.
6. That food is not overstocked.
7. A simple daily stock sheet by each sub department be maintained.
8. Every possible effort must be made to maintain the highest possible standard of hygiene.

Every precaution should also be taken to discourage Pilferage.

The stock and order sheet should be as simple and easy to keep up to date as possible. A complicated stock sheet requiring too much writing will defeat the whole purpose as it will be neglected during busy rush periods, the very time it is needed most. For some sub departments, devising an easy and simple system is reasonably easy. In some cases it is not so easy for example, also keeping of the stock of food sent in and returned by the cold buffet can be complicated and time wasting if one is to measure every ounce or inch. Therefore it is

necessary to accept some rule of thumb providing it is well supervised. An experienced chef Garde Manger should be able to tell at a glance the weight, or number of Portion of a given joint or cold dish. The butchery department also presents some Problems and the stock sheet for this department needs careful consideration. Each establishment will devise its own system taking into account its own Problems.

Larder layout for reference

