

## **WHAT IS A KITCHEN LARDER?**

A kitchen larder was once a mainstay of any functional kitchen. Often a room in itself, with a marble topped area for keeping meat and dairy products cool, it eventually fell out of flavour after domestic fridges became more commonplace.

However, kitchen larders are making a huge comeback in modern homes. Although they are no longer a necessity for preserving food, they still offer a great storage solution that can be modelled to suit the needs.

**Definition:** The Larder is a department set aside for the storage of all perishable foods both raw and cooked and is also used for processing and preparation of all cold items.

### **Functions of larder kitchen.**

**Functions:** The Larder or Garde Manger or Cold Kitchen is a department in the professional kitchen for:

1. The storage of all perishable raw food items which needs a storage temperature of minus-18 degree C.
2. The storage of all prepared and cooked items like cold appetizers, cold meats, cold sauces, salads etc. and all cold items found on the Menu.
3. In order for the Larder to function properly, it is essential that the Larder is separate from the hot Kitchen and is located in a cool place but not very far.
4. It must be well lit, airy and well ventilated.
5. It must be sufficiently spacious for staff to carry out their duties in a hygienic and efficient manner.
6. It must be well equipped with the necessary fittings, plant and machinery, tools, etc. in accordance with the and / or quality of work.

### **Sub-Sections of the Larder Kitchen**

Its main responsibility is to cater to the requirements of the Hot Kitchen for raw materials such as fish fillets, steaks, etc, and to supply the finished products as required by the Room Service, Buffets, Banquets, etc, for all cold dishes. The Sections of the Larder can be divided depending on the volume of work into:-

1. BUTCHERY. 2. FISH MONGERY. 3. HORS D'OEUVRE / COLD SAUCES. 4. SALADS. 5. COLD BUFFETS.

The Area which processes raw materials like meat, fish, etc, is the Butchery and the Fish Mongery. Basic cuts are produced, marinated, roasted, smoked, or poached over here. The portion or cuts or joints are prepared according to the demands from the different outlets within the hotel.

### **Difference between larder kitchen and pantry.**

You can store food in both kitchen larders and pantries. The former was traditionally designed to preserve perishable goods, whereas a pantry was storage space for more durable goods, such as flour and preserves, as well as dishes and linens. However, the two can also be combined to create a pantry larder, where you can keep all types of food as well as your kitchenware.

### **The Three E's**

- 1- Efficiently.
- 2-Effectively.
- 3-Economically.

### **LARDER CONTROL**

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

1. Checking the quantity and quality of all goods delivered to the larder.
2. Ensuring that all foodstuffs 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 simply 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.
9. 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. 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. For example, keeping the stock of food sent in and returned by the cold buffet can be time-wasting.

### **Essentials of Larder Control:**

- 1) All invoices to be checked for quality and quantity against goods delivered to the Larder.
- 2) To ensure that all goods received must be stored at the right place and the right temperature.
- 3) Portion control while pre-preparation must be carried out to ensure „yield“ and the required number of portions.
- 4) Stock of food both raw and cooked must be regularly turned over. (FIFO).
- 5) Do not overstock.
- 6) Food items stored must be protected from vermin and pests.
- 7) Proper record of issues must be kept from the Larder both raw and cooked.
- 8) A daily stock/consumption sheet to be maintained.
- 9) Ensure complete hygienic standards are followed as per H.A.C.C.P.
- 10) Precautions must be taken to avoid pilferage.

### **Duties and responsibilities of the Chef Garde Manger:**

- 1) He is responsible directly to the Chef de Cuisine.
- 2) He is responsible for all perishable and frozen foods stored in the Larder.
- 3) He is responsible for all cold foods that are issued from the Larder.
- 4) He is responsible for supplying different cuts, joints, etc. of meat and fish as required by the outlets.
- 5) He is responsible for all the staff in the Larder and their Training.
- 6) He is responsible for Hygiene in the larder as per H.A.C.C.P. standards.
- 7) He is responsible for maintaining Larder control, like checking for quality and quantity, storing, keeping records of issues, daily stock sheets, etc.
- 8) He is responsible for controlling pilferage.

### **LARDER EQUIPMENT**

#### **Large or heavy-duty equipment**

- 1) Buffalo Chopper or bowl chopper
- 2) Mincing machine
- 3) Bone saw machine
- 4) Gravity slicer or meat slicer
- 5) Vegetable processor
- 6) Dough mixer
- 7) Vacuum packing machine
- 8) Sandwich counter
- 9) Hanging rail system.
- 10) Sausage stuffer
- 11) Smoking machines
- 12) Grinding machine
- 13) Refrigerator
- 14) Walk in
- 15) Steel work tables
- 16) Weighing scale
- 17) Salamander
- 18) Butcher's blocks
- 19) Fish kettle
- 20) Steam kettle

### **Tools and small equipment**

- 1) Zester
- 2) Channeller
- 3) Can and bottle openers
- 4) Corer
- 5) Pitters
- 6) Egg slicer
- 7) Mandolin slicer
- 8) Butcher's chopper and cleavers
- 9) Boning knife
- 10) Filleting knife
- 11) Oyster knife
- 12) Buntz knife or wavy knife
- 13) Cheese knife
- 14) Mezzaluna or mincing knife
- 15) Sieves
- 16) Chinois
- 17) Pie moulds
- 18) Terrine moulds
- 19) Trauchelard
- 20) Larding needles
- 21) Trussing needles
- 22) Perissienne scoops
- 23) Steak hammer
- 24) Meat thermometers
- 25) Brining syringe & pump

### **Benefits of larder kitchen.**

Providing heaps of storage space, kitchen larders are distinctive statement pieces in their own right. Read on to discover the latest styles and benefits of adding a larder to your kitchen so you can bring your design ideas to life.

### **LAYOUT OF LARDER KITCHEN**

