

# Gueridon Service



Gueridon is simply defined as a small ornamental, movable table or, trolley from which food may be carved, filleted, flamed or prepared for service and served. It carries sufficient equipment for service. It is fitted with a gas burner on the top and a small gas cylinder at the bottom.

# Brief History

- Gueridon trolley originated from Russia in early 18<sup>th</sup> Century.
- However the popularity gained from Monte Carlo (situated between Italy and France and ruled by Monaco Monarchy) in 1894.
- The first claimed flambéed dish was Crepe Suzette, which was invented by Henry Carpenter when working as a Commi at Café de Paris.

# Crepe Suzette



- **This is a meal served to a guest by the waiter from a trolley or side table.**
- **In other words it is the final preparation of product cooked or prepared in front of the guest.**
- **It is the most advanced form of food service and demands dexterity and skill on the part of the waiter who in turn must have good organizational ability.**
- **He or she has to carry out such procedures as filleting, carving, flambéing and cooking specialty at the table.**
- **Special equipment and utensils are required on the trolley for ease of operation.**



# Types of Trolley

## 1. Pastry Trolley



Usually consists of 3 tiers, the top being covered by glass or fiber. 1<sup>st</sup> & 2<sup>nd</sup> tier displays desserts and pastries and the bottom tier is used for storage of crockery and cutlery.

## 2. Flambé Trolley



- It is glamorous and produces the most showmanship.
- It consists of a cupboard for storing a gas cylinder, foods, liqueurs and the top with cooking equipment for flambé on copper pans.
- Gas cylinders are usually hidden.

# 3. Hors D'oeuvre Trolley



- This is similar to dessert trolley except that the top should be filled with a series of recesses for holding small rectangular dishes which can hold variety of hors d'oeuvres.
- This trolley may be equipped with a crushed ice container.

# 4. Carving Trolley



- This trolley is most elaborate of all.
- It is usually silver plated with long dome like cover
- The cover slides under the trolley and is used to hold and carve the meat.
- There are 2 deep recesses to hold gravy and sauce, the bottom shelves accommodates plates for service



# 5. Wine Trolley



# Special Equipment for Gueridon

- A very sharp knife for carving
- A carving fork for holding the meat
- A clean carving bowl
- Flambe pans
- Suzette pan
- Hotplates
- Flare lamps

# Dishes suitable for Gueridon Service

- Grapefruit with port
- Gazpacho Soup
- Spaghetti Neapolitan
- Steak Tartar
- Veal Parasol
- Crepe Suzette
- Florida Tenderloin

# Qualities of a Service Personnel

- Well groomed
- Pleasing personality
- Confident in subject matter
- Knowledge of the menu
- Fully skilled in the art of Gueridon service
- Efficient
- Communication skill
- Salesmanship
- Showmanship

# Advantages:

- It gives the guest the greatest possible personal attention.
- It makes the guest feel that he is receiving royal treatment.
- It commands higher process than other form of service.
- Enable the establishment to charge a higher price.
- Staff can show off their skills and provide showmanship as a form of entertainment.

# Disadvantages:

- Needs to purchase expensive equipment and utensils.
- Needs skillful and more staff.
- Needs more room space and reduces seating area.
- A slow and time consuming service.
- Can be dangerous and clumsy to other guests.