

TRAINING PROGRAMS

RESTAURANT PERSONNEL

PART XIII

Basic Food Knowledge

DIFFERENT MENUS

Breakfast

- a) Continental
- b) American
- c) A la carte
- d) Buffet (Continental/American)
- e) Oriental

Lunch

- a) Chinese/Western a la carte
- b) Set menus
- c) Daily specials
- d) Buffet
- e) Wagon specials

Dinner

- a) Chinese/Western a la carte
- b) Set menus
- c) Daily specials

- d) Buffet
- e) Wagon specials

Afternoon Snacks

- a) A la carte
- b) High tea menu

Soup Concerned

1. Clear Soup:-
Beef/Chicken Consommee + Garnisher
Consomme Celestine -
2. Cream Soup:
Sweet Corn Soup
Mushroom Cream Soup
3. Cold Soup: -
Cold Vichyssiose
Cold Gaspacho
4. Others
Onion Soup (Asked to serve cheese powder)
5. Consommies: -
Plain Clear Soup
6. Veloute -

Food Products Concerned

- Peeled -
- Cube -
- Ball -
- Batter -
- Trimed -
- Sliced -

Straw -
Cut -
Stripe -
Olivershape -
Shredded -
Au Gratin -
Salamander -
Mashed -
Chopped -

Sauce Concerned (Hot Sauce)

Brawn Sauce -
Gravy -
Red Wine Sauce -
White Wine Sauce -
White Cream Sauce -
Champagne Sauce -
Mornay Sauce -
Tomato Sauce -
Garlic Sauce -
Bolognaise Sauce -
Curry Sauce -
Satay Sauce -
Sauce Veloute -
Meuniere Sauce -
Melted Butter Sauce -

- Bepper Pepper sauce -
- Hollandaise Sauce -
- Bearnaise Sauce -
- Choron Sauce -
- Lemon Butter Sauce -

Cold Sauce Concerned

- Cocktail Sauce -
- Mayonnaise -
- Vinaigrette -
- French Dressing -
- Thousand Island Sauce (1000) -
- Tartare Sauce -
- Russian Sauce -
- Roquefort Sauce (Blue Cheese Dressing) -

Buffet Concerned (Cocktail)

- Cocktail Reception -
- Shaffing Dish -
- Replenishment -
- Pass Around -
- Silver Tray -
- Velvet -
- Table Cloth -
- Butter Scrupture -
- Ice Carving -
- Vegetable Carving -

Juice Concerned: -

Fresh Orange Juice -

Orange Juice -

Lemon Juice -

Grapefruit Juice -

Pineapple Juice -

Apple Juice -

Kiwi Fruit Juice -

Grape Juice -

Tomato Juice -

Squash Concerned: -

Orange Squash -

Lemon Squash -

Pastries (Cake + Dessert) Concerned: -

Black Forest Cake -

Chestnut Cream Cake -

Fruit Cake (any kinds) -

Sponge cake -

Cream Caramel (Custard) -

French Pastries -

Chocolate Cream Cake -

Chocolate Gateau -

Cream Cake -

Sandwiches Concerned: -

- Plain -
- Toasted -
- Grilled -
- Open Face -
- Garnished -
- Double Deckers -
- White Bread -
- Brown Bread -
- Bun -
- French Bread -
- Cold Slaw -
- French Fries -
- Finger Sandwiches -

Breads Concerned: -

- French Bread -
- French Rolls -
- Rye Bread -
- Brown Bread -
- Toast -
- Muffins -
- Croissants -
- Brioche -
- Danish Pastries -

Beverages Concerned: -

- Freshly Brewed Coffee -
- Tea (Pot Of) -
- Sanka Coffee (Decafenated) -
- Lemon Tea (Hot) -
- Ice Tea -
- Hot Chocolate -
- Fresh Milk (Hot or Cold) -
- Chinese Tea -
- Irish Cofee -
- Black Coffee -
- Espresso Coffee -
- Cuppercino -
- Holick -
- Vanilla Milkshake -
- Strawberries Milkshake -
- Chocolate Milkshake -

Ice-cream Concerned: -

- Chocolate Ice-cream - w/Chocolate Sauce
- Vanilla Ice-cream -
- Strawberries Ice-cream -
- Sundaes -

Sherbet Concerned: -

- Lemon Sherbet -
- Black Current Sherbet -
- Grapefruit Sherbet -

Potatoes Concerned: -

- French Fries -
- Boiled Potatoes -
- Baked Potatoes -
(served w/sour cream, spring onions, chopped bacons)
- Pommes Souffle -
- Croquette Potatoes -
- Mashed Potatoes -
- Potato Parisiennes -
- Swiss Roti Potatoes -
- Fondant Potatoes -

Vegetables Concerned: -

- Broccoli -
- Cauliflower -
- Green Beans -
- Sweet Corns -
- Carrots (Baby) -
- Turnips (Abbage) -
- Tsin-Sin Cabbages -
- Cucumbers -

Splush -

Fennels -

Lettuce -

Green Kale -

Leeks -

Onions -

Eggs Concerned: -

Double Eggs -

Three Eggs -

Boiled Eggs -

- a) 3 minutes -
- b) 5 minutes -
- c) 7 minutes -

Poached Eggs -

- a) Soft -
- b) Hard -

Pan Fried Eggs -

- a) Sunny Shineup -
- b) Turn Eggs -

Scrambled Eggs -

Plain Omelette -

Omelette with Ham -

Omelette with Cheese -

Omelette with Herbs -

Omelette with Mushrooms -

NOTE: -

All egg dishes can be served