



RESOURCE LIBRARY - STEWARDING
Cleaning Chafing Dishes 清洁自助餐炉

CODE: 03.16.016

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Standard:

All chafing dishes must be cleaned before being put away and also wiped before use for a banquet. All chafing dishes must be maintained in high standard.

标准:

自助餐炉在归库前要擦净，在使用前也必须要清洁好。所有的自助餐炉都要保持高标准的情况下。

Procedures:

1. Cleaning

Chafing dishes will be emptied of water and left over food will be returned to the chef. (it is not to be eaten by staff)

- Chafing dishes are to be dismantled and washed by hand. Only the insert should be washed in the dishwashing machine.
- After chafing dishes have been washed, check for cleanliness, and then dry them with a clean cloth.
- Chafing dishes should then be placed in their covers and placed into storage.

NB: Care should be taken to avoid scratching or denting the chafing dishes as they are prominent service items that the guest views.

2. Setting Up

The chef will request a particular amount of different size chafing dishes to be used in Banquets or in the other outlets. These must be retrieved from storage, and removed from the storage bags.

- Chafing dishes should be checked for cleanliness and polished using a stainless steel polish before being placed into the outlet.
- Chafing dishes should be filled with boiling hot water, no later than 45 minutes prior to the food being placed in the dish.

程序:

1. 清理

自助餐炉里的水要倒空，剩下的食物要退回给厨房。

- 自助餐炉要用手来拆卸与清洗，只有内胆可用洗碗机清洗。
- 清洗完自助餐炉后要检查是否达到清洁标准，然后用干净的毛巾擦干。
- 自助餐炉要储存在安全的地方并盖好。

注意：时刻注意避免自助餐炉刮花和塌陷，因为自助餐炉是在服务过程中是比较醒目的物品。

2. 摆台

厨师会告诉我们需要准备自助餐炉的样式和数量，我们要按要求准备好。

- 在把自助餐炉摆放进餐厅前要检查是否干净，如有必要，要进行清洁和抛光。
- 要在食品放入自助餐炉前45分钟自助餐炉加入开水，水量不低于2厘米并打开加热器(在某些情况下可能会用固体燃料)，将盖子盖好。
- 在开餐前10分钟食品会被放入自助餐炉，此后，要对自助餐炉的外围做最后一次检查和清洁。

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At least 2cm of water should be placed into the pan. Heating elements should be turned on (solid fuel burners may be used in some situations). Chafing Dish lids should then be closed to retain heat.

- Food should be placed into the dishes, no later than 10 minutes prior to the commencement of the service. After food has been placed into the pan, the outside of the dishes should be checked for spills and given a last minute polish with a clean rag.

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