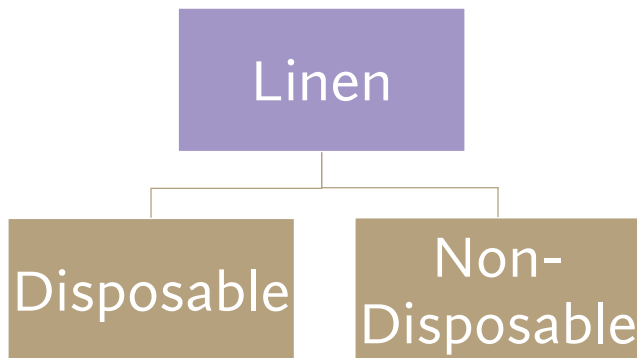

FOOD & BEVERAGE OPERATIONS – Service Equipment & Tools



Equipment and Utensils form an important part of the Food & Beverage services. It contributes to creating and elevating the guest experience from the largest elements to the smallest piece of cutlery or linen that contributes to the overall ambience of the outlet/restaurant. However, not every outlets have the same type of equipment. They may not decide to purchase the same type/variety or amount of equipment for their operation. For e.g. It is normal practice that the outlets may not have more than 2 to 3 different types of wine classes.



<https://www.youtube.com/watch?v=N2zV5qfMMzc>

Linen used in the Food & Beverage outlets are either disposal or non disposable, it comes in various color and materials.

Disposable items can only be used once and the purpose is commonly used for table napkins, restroom tissues, soaked in cologne water for guest used (used as a welcoming gesture). Disposable table linen is usually offered to guest in transport related industry such as trains, aircrafts and private vehicles.

Non-disposable linen are made from flax, which includes napkins, table runners and table covers. These linens need to be clean and pleasantly scented, starched if required. It must be placed on the table neatly. Dinner napkin are usually 21"x21".

Tablecloth:-

Is a piece of cloth that is laid to cover a table, it can be a cloth, paper or plastic materials depending on the set-up

Runner:-

A long and narrow piece of cloth to provide an accent or enhance the table set-up through the design, color and texture

Napkins:-

There are variety of napkin folding techniques and commonly are used for formal dining events whereas paper napkins are used for informal dining. A well designed/folded napkins will grab the guest attentions.

Tableware



Tableware in Food & Beverage consist of items used for setting up a table, serving food as well as dining. These items include glassware, cutlery, servicing dishes and other items that are practical and items that are for decorative purposes. These are called circulating equipment which can be categorized as Chinaware, Hollowware, Glassware, Silverware, Chaffing Dishes (Chafers), etc.

Tableware - Holloware



Holloware consist of sugar bowls, creamers, coffee pots, teapots, soup tureens, hot food covers, water jugs, platters and other items that accompany dishware on a table.

Tableware - Silverware



All dishes, containers, or cutlery made of or are coated with silver. Silverware includes spoon, fork, knife, holloware, drinkware, a salver, ice bucket, etc.

Tableware - Chaffing Dishes



Chaffing dishes (Chafers) are used to warming food dishes. They maintain the food at an adequate temperature keeping it warm for guest consumption either comes with an electric or chafer fuel candle. This items are suitable for marriages, anniversary parties, graduations and catering events.

Crockery - Chinaware



There are a variety of collection under the chinaware category. This include fine dishes, bowls, chopsticks, vases, ash trays made of ceramic materials. They are commonly found in a Chinese restaurant. Chinaware is more resistant to heat compared to glassware

Glassware



Glassware consists of articles that is made of fine glass. This include jugs, pitchers, drinkware, ash trays, vases, etc. Generally, it include drinkware and tableware used to set a table for eating a meal.

Cutleries - Spoon, Fork, Knife



There various type of spoon design for serving and eating different kind of food. The fork is used to accompany the spoons or pick up food bites independently. Knife is used to portion out the food.

Dinner spoon sometimes called as tablespoon, has an elongated round cup and the purposed is used for main course food dishes

Dessert spoon, fork and knife are smaller than their main course peers and the purposed if used for having desserts

Soup spoon, it has a round cup that is bigger than a tablespoon however is as long as the tablespoon

Tea/Coffee spoon, they are smaller than a dessert spoon in terms of its length and cup. It is used to stir coffee or tea

Sugar spoon can be clearly identified, it has a flower shaped round cup. It is used to scoop sugar from its bowl

Ice cream spoon is a small spoon with a flat rim that can help to cut the right amount of ice cream

Cocktail (Soda) spoon, it is considered as a drink spoon which has a long handle. This allow it to reach to the bottom of a tall glass

Butter Knife, is a short rectangular blade that is sharp on the lower side to form an edge. It can be used to cut semi-firm butter and apply it on the bread directly

Salad Spoon is paired with a salad fork. This is for mixing and serving salad efficiently

Serving Spoon has a large round cup designed to serve stews and rice

Deli or Fruit Fork has 2 tines. It helps to pick thinly sliced food such as slices of fruits

Cake Knife, it is a flat, elongated triangle-shaped knife and is used to cut pieces of cake and handle it smoothly

Cutleries - Tong

- Utility tong
- Serving tong
- Stainless steel tong
- Barbeque tong
- Scissor tong
- Silicon tong
- Cooking tong
- High heat tong
- Pasta tong
- Pom tong



- 1. Utility Tongs (D)** - The best all-around tongs you could buy are aptly the named “utility tongs.” Typically, these tongs have a comfortable non-stick handle, stainless steel design, and medium-sized pincers with scalloped edges. Utility tongs are excellent for general kitchen tasks like flipping meats on the stovetop, handling veggies like asparagus, and scooping food in your pan.
- 2. Serving Tongs (A)**- Serving tongs are all about show. These smaller-than-average tongs are fantastic if you like sharing appetizers with friends and family. In restaurant settings, you might see waiters use these shiny, spoon-tipped tongs to put a dazzling herbal flourish on your dinner plate.
- 3. Stainless Steel Tongs** - Stainless steel remains the most commonly used material in modern cooking tongs. Many people swear by stainless steel models because they can get a fantastic grip on whatever food they’re working with. Plus, since steel is so durable, these tongs could last a lifetime. On the downside, steel conducts heat, so you can’t use these tongs for long when handling hot food.

4. **Barbeque Tongs** - When cooking on the grill, you should put as much space between you and the flames as possible. It's for this reason all barbeque tongs typically measure at minimum 16" long. These large tongs are ideal for handling BBQ meats from a safe distance.
5. **Scissor Tongs (B)** - It's understandable why new chefs might believe scissor tongs have something to do with cutting food. In reality, scissor tongs have thin pincers great for grabbing bulkier objects. Most commonly, people use scissor tongs to grab corn on the cob, but you could also use these tongs to pick up deep-fried goods, toast, and pastries.
6. **Silicone Tongs** - Silicone is one of the hottest materials used in modern tongs—because it can handle the hottest temps! Nowadays, you'll find many tongs with silicone-padded tips and a stainless steel body. Since silicone can usually withstand temps of as high as 600° F, they are a perfect material when working on sizzling cooking surfaces. Silicone-tipped tongs are especially good on non-stick pans because they won't leave scratch marks.
7. **Cooking Tongs** - For convenience, many shops divide tongs into two categories: cooking and non-cooking. In the cooking category, the most common varieties you'll find are barbeque and utility. While there's a lot of crossover between these two styles, BBQ tongs are longer than utility ones. Usually, cooking tongs have scalloped grabbers to help you get a good grip on whatever food you're working with.
8. **High-Heat Tongs** - The easiest and safest way to handle hot food is to use tongs with high-heat resistance. Usually, these "high-heat tongs" have a layer of silicone or nylon on the tips. You should add high-heat tongs to your kitchen toolkit if you frequently cook on a non-stick pan or handle deep-fried foods.
9. **Pasta Tongs (C)** - With their terrific teeth-like design, pasta tongs are the ultimate "spaghetti scoopers." You could use these tongs to get a firm handle when plating, tossing and serving noodles. Although these tongs are designed with pasta in mind, some people also use them for tossing salads. If pasta night is almost every night in your household, then be sure to invest in some pasta tongs.
10. **Pom Tongs (H)** - Usually made with steel, pom tongs have curved

pincers with jagged edges to help you grab delicate edges. Many cooks say these tongs are fantastic for flipping bacon or serving salad.

Equipment – Ice Cube Machine



Dice Cube Machines shape of dice cubes making this type of ice cube ideal for general purpose **cooling of drinks**. They can be made very quickly and are ideal for outlets needing high volumes of ice.

Equipment – Warmer Machine



A plate warmer gives you the capability of warming up many plates and keeping them to temperature. This is ideal when you need many pre-warmed plates for serving food

Dishwasher

[Dishwasher Deb - YouTube](#)



A dishwasher is an automatic machine used to clean dishware and cutlery. The automated dishwasher cleans by spraying hot water, between 45 and 75 degree Celsius at the dishes with lower temperature for delicate items. It dispense detergent automatically and shooting the water through jets to get the dishes cleans. It drains the dirty water and spray more water to rinse them and drain itself again



A tray is a shallow platform designed for the carrying of items. It can be fashioned from numerous materials, including silver, brass, sheet iron, paperboard, wood, etc. Trays range in cost from inexpensive which are disposable and inexpensive melamine trays used in cafeterias, to mid-priced wooden trays used in a home, to expensive silver trays used in luxury hotels. Some examples have raised galleries, handles, and short feet for support.

Types of Equipment/Utensils



Equipment/Utensils/Tools	Description/Example
Linen	Tablecloths, napkin, service cloths, table runner, place mat
Tableware	Flatware, cutleries, silverware
Glassware	Wine glasses, champaign flutes
Crockery	Plates, bowl, jug
Service Utensils	Ladles, tongs
Service Equipment	Tray, tray jacks, wine bucket, decanter, bar equipment
Equipment/Appliances	Coffee machine, blender, plate warmer
Waiter's Tool	Corkscrews, wine key, wine knife, bottle opener