

# 13. F&B Services — Equipment

The equipment forms an inevitable part of food and beverage service. It plays an important role to build the mood of the guests, to complement the outlet theme, and to elevate guest experience. Right from the largest commodities used for food preparation and interior decoration such as chandeliers or ovens to the smallest piece of cutlery, furniture, or linen participate in creating overall ambience of the outlet.

Let us discuss in detail the equipment used in food and beverage services:

## Furniture in F&B Services

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Furniture is an important part of any F&B Services outlet. It needs to be strong, easy to use and clean. The furniture plays an important role in bringing the look and creating an ambience of the outlet. The furniture, fixtures, and fittings are fixed commodities.

### Indoor Furniture

It mainly consists of tables, chairs, push-down chairs, racks, and lockers.

### Outdoor Furniture

It needs to be sturdy as well as attractive. It includes coffee tables and chairs, bar chairs, dining sets, day beds, loungers, hammocks, and swings.

### Fixtures and Fittings

A **fixture** is any item bolted to the floor or walls. For example, air conditioners, electric plugs, sinks and toilets, art pieces, and television screens mounted on wall are fixtures.

A **fitting** is any free standing item or an item that can be hung by a nail or hook. For example, paintings, mirrors, curtain rails, and lamps are fittings.

## Tableware in F&B Services

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Tableware consists of crockery, cutlery, glassware and linen used while serving and eating meals at a table. These are circulating equipment which can be grouped into the following types:

### Chinaware

This is a collection of fine dishes, bowls, food platters, section dishes, ramekins, cups and saucers, soup spoons, vases, and ash trays made using a translucent ceramic material.

### Hollowware

This consists of containers such as serving bowls, pots, kettles, ice jugs, and water. These containers are either made from glass or metals such as copper, brass, or stainless steel.

### Glassware

This consists of articles made of fine glass. Glassware includes jugs, pitchers, drinkware, ash trays, vases, and similar articles.

### Silverware

The objects in silverware are made of Electro Plated Nickel Silver (EPNS). These are made from an alloy of brass, zinc, stainless steel or nickel with silver plating of 10 to 15 microns. Silverware includes spoons, forks, knives, hollowware, drinkware, tongs, ice bucket, and a salver.



### Chaffing Dishes (Chafers)

These are food warming dishes. They keep the food warm for an adequate time and temperature. They come in two variants: electric or chafer fuel candle.

Chaffing dishes are available in multiple sizes, shapes, and lids. Modern-day chaffing dishes are made of light metal or ceramic with handles, sometimes covered with a see-through lid.

# 14. F & B Services — Use of Cutlery

Cutlery comprises of any hand-held implement for eating or serving food. It includes various spoons, forks, knives, and tongs. It is also called silverware or flatware. Cutlery is made of metals like stainless steel or silver.

In modern days, cutlery has come up in wonderful combinations — *spife* (spoon + knife), *spork* (spoon + fork), and *knork* (knife + fork).

## Types of Spoons, Forks, and Knives

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There are different types of spoons for serving or eating different kinds of food. The forks often accompany spoons or help independently to pick food bites. The knives are used to portion the food.

- **Dinner Spoon (Table Spoon):** It has elongated round cup. It is used to eat main course food items. It can pick up just the right amount of rice, stew, or curry. It is always paired with a fork (with four tines) of the same length or a dessert knife.
- **Dessert Spoon, Dessert Knife, and Dessert Fork:** These are smaller than their main course peers and are used to have desserts.
- **Soup Spoon:** It has a round cup bigger than that of the table spoon. It is as long as a dinner spoon.
- **Tea/Coffee Spoons:** These are smaller than the dessert spoon in length and size of cup. We use these spoons to stir tea or coffee.
- **Sugar Spoon:** It has a flower shaped round cup. It is used to take sugar from sugar bowl of tea set.
- **Ice Cream Spoon:** It is a small spoon with flat rim that can help to cut the right amount of ice cream. It can come in small, medium, and large sizes according to the quantity of the ice cream served and the size of the bowl.
- **Cocktail (Soda) Spoon:** It is a drink spoon with a long handle that helps the spoon to reach the bottom of a tall glass.
- **Butter knife:** It has short rectangular blade that is sharp on the lower side to form an edge. It is useful in cutting semi-firm pieces of butter and apply them on food items such as breads.
- **Salad Spoon:** It is always used in pair with salad fork. It helps mixing and serving salad efficiently.

## Food and Beverage Services

- **Serving Spoon:** It is a spoon with large round cup designed to serve stews and rice.
- **Deli (Fruit) Fork:** It has two tines. It helps to pick thinly sliced food such as slices of fruits.
- **Roast Fork:** It is the largest fork. It has longer and stronger tines that help to hold and pick large meat or vegetable pieces.
- **Cake Knife:** It is a flat, elongated triangle-shaped knife and is used to cut pieces of cake and handle it smoothly.

## Types of Glasses

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The glasses and tumblers come in a wide variety of shapes and sizes. They are either footed with stem or non-footed. They can also be high-ball or low-ball. Some of the widely used shapes are:

- **Cooler:** It is used to serve welcome drinks or appetizers.
- **Flute:** It is a glass with a long cup and is mainly used to serve champagne.
- **Goblet:** It is a round glass with or without stem. The goblets with stem are used to serve wines and brandy. A non-footed version is used to serve whisky.
- **Margarita:** It is a variant of goblet with a wide round dish-like cup. Margarita is used as a cocktail, mocktail, or a sorbet glass.
- **Mug:** It is used to serve beers.
- **Nonic Glass:** It is a tall glass with a broad rim. It is used to serve beers.
- **Pilsner:** It is a high-ball glass used to serve cold coffee, iced tea, juices, and beer. A pilsner can support beers or aerated drinks gracefully.
- **Pint:** It is a glass used to pour distilled alcohol into other glasses.
- **Shot Glass:** It is a small glass used to consume fermented or distilled alcohol directly. It can also be used to pour distilled alcohol into other glasses for mixing with water or sparkling water.
- **Snifter:** It is used to serve spirits.
- **Thistle Glass:** Its silhouette is shaped like a thistle flower. These glasses have tapered broad rims with round cups attached to a stem and disk. It is used to serve ales and aerated drinks.
- **Tulip Glass:** It is used to serve beer, cocktail, or mocktail.

# 15. F & B Services — Use of Linen

The linen at any food and beverage service outlet is either disposable or non-disposable.

## Disposable Linen

This includes items that can be used only once. These items are made of recycled paper with high absorbing capacity.

For example, table napkins, restroom tissues, wrappers, and facial tissues. Facial tissues soaked in Cologne water are given to the guests. It is considered a good welcome gesture. Disposable table linen is usually offered to guests in trains or aircrafts before meals.



## Non-Disposable Linen

The items in this category are made from flax. This includes table cover, dinner napkins, tea napkins, and table runners. Non-disposable linen must be clean and pleasantly scented. It must be starched if required.



Non-disposable linen must be placed on the table tidily. The staff can fold them and arrange them in decorative shapes or just put them through decorative linen rings to catch guests' eyes and start imparting warm experience to them at the table.

# 16. F & B Services — Pantry Equipment

Pantry is the adjoining area or room to the kitchen from where the finished food or a drink is ready to be served. This area serves as an ancillary capacity of the kitchen. The food is given final touch-up for presentation, and then handed over to the serving staff. The pantry is often equipped with a sink attached with normal water and hot water taps. The pantry mainly keeps the following necessary items:

- Refrigerator
- Electric oven
- Toaster
- Coffee Brewing Machine
- Blender
- Electric food whisk
- Knives and chopping boards
- Hollowware like casserole, bowls, and dishes of various sizes
- Crockery
- Drinkware
- Cutlery

## Sideboards in Pantry

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Sideboards are mainly shelves with drawers. These can be used to store hollowware and glassware. The following are the different varieties of sideboards:

- **Buffet:** It has high legs than the sideboard.
- **Credenza:** They are the storage cabinets without legs. They mostly have sliding glass doors.
- **Server:** A server is smaller, shorter, and more formal than a buffet or sideboard.
- **Sideboard:** It has short legs.

### Trolley

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It is a serving cart used for serving as well as storing. It has wheels which enable it to move easily around the kitchen. It is also used in elite food and beverage outlets for serving the guests. It is available in various designs, sizes, and shapes. You can choose on number of shelves and sections, and burners. When not in use, it is preferably parked at the wall.

