

RECIPES

It is our aim at The Hotel to serve food of a consistent high quality standard whilst remaining profitable. This is only possible if recipes are completed for all of the food dishes served from the Outlet Kitchens at The Hotel. A recipe is a training tool which provides guideline for the preparation of a dish, thus ensuring a consistent taste and quality.

A recipe is also a calculation tool, which provides an exact costing of food used for a particular dish. The recipe calculation is completed with the aid of the centralized computer system to Check.

The Check system keeps track of all food ingredients from the moment they arrive in the The Hotel. Food is tracked during the storage and cutting process in the Commissary. The system then charges the requesting kitchen and registers the sales of the dish in the outlet. The Check system can only be 100% accurate if the information input into the system is correct. The Executive Sous Chef will be responsible to input all the correct information required to calculate the cost of the food.

The information required is divided into two (2) categories :

1/ The Commissary Conversion Recipes

2/ The Outlet Standard Recipes

1/ The Commissary Conversion recipes are the recipes which can be retrieved into any outlet conversion recipes :

- All basic food preparations which are needed in other conversion recipes
- All Conversion recipes from cooked food which are needed for outlet conversion recipes.

2/ The Outlet Standard Recipes are the recipes of the finished dish as served to the customer. Note that an outlet standard recipe will consist of several conversion recipes.

- Butcher tests
- Vegetable yield tests
- Fish tests

It is the responsibility of Executive Sous Chef to input the recipes for every food dish served in the restaurant and it is also his responsibility to update the recipes on a regular basis.

FOOD PICTURES

It is our aim at The Hotel to serve the most creative and well-presented food on a consistent basis. This is only possible if standards are established with the use of menu pictures which are taken for all food dishes served within the The Hotel. A food picture is a training tool which provide set guidelines as to the presentation of a dish.

All menu pictures must be displayed on the picture board next to the food service counter to allow all cooks to check that the dishes are being served correctly. The Executive Sous Chef will keep a set of the menu pictures with the menu recipes in their outlet recipes file for future reference.

It is the responsibility of Executive Sous Chef/ Sous Chef to prepare the menu pictures for every food dish served in the restaurant and it is also his responsibility to up-date the pictures on a regular basic.