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BUTCHER COMMISSARY

The butcher commissary prepares, stores, orders and issues all meat and fish requirements for the hotel.

This commissary keeps agreed par stock levels of meat and fish products for restaurants in addition to seasonal menu items and special requirement.

All restaurant /outlets will be issued with their ordered goods twice daily in accordance with the stores issuing time schedule.

KITCHEN PRODUCTION

Portion control pre-cut meat or fish

Meat or fish sliced, diced or any specified cut

Small meat or fish preparation such as : brochette, sate, meatballs, etc.

Mince meat or fish

Farces , mousse

Smoked meat or fish

Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

GARDE MANGER

Portion control pre-cut meat or fish

Meat or fish sliced, diced or any specified cut

Small meat or fish preparation such as : brochette, sate, meatballs, etc. ..

Mince meat or fish

Farces, mousses

Smoked meat or fish

Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

PASTRY

N/A

BAKERY

N/A

STAFF DINING

Portion control pre-cut meat or fish

Meat or fish sliced , diced or any specified cut

Small meat or fish preparation such as : brochette, sate, meatballs, etc.

Mince meat or fish

Farces, mousse

Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

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FRENCH RESTAURANT

Portion control pre-cut meat or fish
 Meat or fish sliced, diced or any specified cut
 Small meat or fish preparation such as : brochette, sate, meatballs, etc. ...
 Mince meat or fish
 Farces, mousses
 Smoked meat or fish

JAPANESE/CHINESE

Portion control pre-cut meat or fish
 Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated
 Whole pieces of meat or fish not processed are to be delivered to the restaurant that will then process it by the respetc. ive restaurant chefs.

GRILL RESTAURANT

Portion control pre-cut meat or fish
 Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated
 Whole pieces of meat or fish not processed are to be delivered to the restaurant that will then process it by the respective restaurant chefs.

BANQUET

Portion control pre-cut meat or fish
 Meat or fish sliced, diced or any specified cut
 Small meat or fish preparation such as : brochette, sate, meatballs, etc. ...
 Mince meat or fish
 Farces, mousses
 Smoked meat or fish
 Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

ROOM SERVICE

Portion control pre-cut meat or fish
 Meat or fish sliced, diced or any specified cut
 Small meat or fish preparation such as: brochette, sate, meatballs, ETC. ...
 Mince meat or fish
 Farces, mousses
 Smoked meat or fish
 Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

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VEGETABLE COMMISSARY

The vegetable commissary prepare, stores, order and issues all processed vegetables and salad for The Hotel Kitchen.

This commissary keeps agreed par stock levels of processed vegetables, salads, leaves and peeled Fruit products for restaurants/outlets in addition to seasonal menu item and special requirements.

All restaurant/outlets will be issued with their ordered good twice daily in accordance with the stores issuing time schedule.

KITCHEN PRODUCTION:

Vegetables cuts, chopped, sliced, diced, floret, paysanne which are ready to be cooked, peeled and washed trimmed vegetables.

GARDE MANGER

Vegetables cuts, chopped, sliced, diced, floret, paysanne which are ready to be cooked peeled and washed trimmed vegetables.

Salad leaves ready to be served

Salad leaves head trimmed, ready to be processed

STAFFS DINNING

Vegetables cuts, chopped, sliced, diced, floret, paysanne which are ready to be cooked peeled and washed trimmed vegetables.

JAPANESE/CHINESE

Vegetables cuts, chopped, sliced, diced, floret, paysanne which are ready to be cooked peeled and washed trimmed vegetables.

BANQUET

Vegetables cuts, chopped, sliced, diced, floret, paysanne which are ready to be cooked peeled and washed trimmed vegetables.

ROOM SERVICE

Vegetables cuts, chopped, sliced, diced, floret, paysanne which are ready to be cooked peeled and washed trimmed vegetables.

Salad leaves ready to be served

Salad leaves head trimmed, ready to be processed

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GARDE MANGER PRODUCTION / BANQUETING

Garde-manger production. Prepare, all basic cold processed items such as cold sauces, salad dressing, composed salads, appetizers, antipasto, cold cuts, mezza, terrines, mousses, cold canapés, Sandwiches, finger sandwiches, buffet set up and special request for The .

All department restaurants/outlets have to pick up their ordered items from garde manger twice daily in accordance with garde manger's issuing time schedule. The exception to this rule is for the banquet department, where garde mangers provide full service and delivery for plated banquets and set up for buffet banquets.

STAFF DINING

Salad for Salad bar
Salad dressings, cold sauces

BANQUETS

Full set up of Cold food platters for buffet ready to be displayed: breakfast, lunch, dinner
Banquet cold entree, salad course, cheese course
Cold canapés

THE PATIO

Cold food platters for buffet ready to be displayed: breakfast
Composed salad
Salad dressings cold sauces
Pates, terrines

LA VISTA

Composed salads
Salad dressings cold sauces

GRILL RESTAURANT

Cold food platters for buffet ready to be displayed: lunch, dinner
Composed salads in bowls for buffet ready to be displayed: lunch, dinner
Salad dressings cold sauces
Pates, terrines

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KITCHEN PRODUCTION / BANQUETING – HOT SETCION

Kitchen production produces various food items. Pre-cooked or those ready to be regenerated such as wet dishes, Arabic food, hot mezza, cooked vegetables, basic stocks, basic sauces, soup in cook chill or sous-vide technique, in addition to preparing any special cook or sous vide dish required for the hotel.

All dishes are strictly produced with standardized recipes, prepared according to very strict hygiene regulations and delivered in sous-vide bags or containers.
Regeneration procedures must be strictly followed as per company guides lines.

All department restaurants/outlets have to pick up their ordered items from kitchen production twice daily in accordance with kitchen production s issuing time schedule.

STAFF DINING

Basic stocks and basic sauces

FRENCH RESTAURANT

Soup

Basic stocks and basic sauces

Sous vide products for a la carte : wet dishes, fish, chicken and special requirements

ROOM SERVICE

Soup

All wet dishes and dishes suitable for cook chill

Hot Mezza & pre-cooked Arabic food

Sous vide products for a la carte : wet dishes, fish, chicken and special requirements

COFFEESHOP

Soup

Basic stocks and basic sauces

All wet dishes and dishes suitable for cook chill

Sous vide products for a la carte : wet dishes, fish, chicken and special requirements

MAIN BAR

Soup

Basic stocks and basic sauces

All wet dishes and dishes suitable for cook chill

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JAPANESE/CHINESE PRODUCTION

Japanese & Chinese production. Prepare, all basic Japanese & Chinese items such as Sushi, Sashimi, Special basic sauce & stock, Chinese or Japanese Marinated fish and meat , Japanese Buffet or Station Set up and special request for The Hotel

All department restaurants/outlets have to pick up their ordered items from Japanese & Chinese Kitchen once daily in accordance with the issuing time schedule.

BANQUETS

Set up of Japanese Sushi / Sashimi Platters for buffet & Cooking station for lunch, dinner
Special Chinese & Japanese marinated fish & meat
Special Japanese & Chinese basic stock and sauces

THE PATIO

Set up of Japanese Sushi / Sashimi Platters for buffet & Cooking station for lunch, dinner
Special Chinese & Japanese marinated fish & meat
Special Japanese & Chinese basic stock and sauces

GRILL RESTAURANT

Set up of Japanese Sushi / Sashimi Platters for buffet & Cooking station for lunch, dinner
Special Chinese & Japanese marinated fish & meat
Special Japanese & Chinese basic stock and sauces

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PASTRY PRODUCTION

Pastry production prepare desserts, sweet items, puff pastry and Choux pastry derivative items, fruit salad and buffet for the restaurants/outlets in addition to any special request for the

Desserts for restaurant, are issued by pieces, serve of 10 or in bulk. Final decoration and finishing touches and setting up of the buffet are to be done by the respective restaurant/outlets sous chefs in charge.

All department restaurants/outlets have to pick up their ordered items from pastry twice daily in accordance with pastry issuing time schedule. The exception to this rule is for the banquet department, where pastry provides full service and delivery for plated banquets and set up buffet banquets including fruits and fruits salads.

GARDE MANGER

Puff pastry and Choux pastry cases or special requirements of dough

COFFEESHOP

Full pastry mise en place set up for a la carte menu, in bulk, assembled by the sous chef in charge.
Daily cakes display
Cookies for coffee

GRILL RESTAURANT

Full pastry set up on platters for buffet ready to be displayed, excluding fruits and fruits salads full set up of desserts mise en place required for a la carte menu, in bulk, assembled by the sous chef in charge.
Daily cakes display
Cookies for coffee

GOURMET SHOP

Chocolate and pralines for display

ROOM SERVICE

Full pastry set up on platters for buffet ready to be displayed, excluding fruits and fruits salads full set up of desserts mise en place required for a la carte menu, in bulk,
Full pastry set up on platters with refilling for special rooms function, including fruits and fruits salads. Assemblage, dressage, set up of the buffet, decoration and finishing touch to be done by respective sous chef in charge
Cookies and pralines
Amenities for VIP rooms

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BAKERY PRODUCTION

Bakery production prepares, whole breads, hard and soft Danish for breakfast, etc.....
Co-ordinate the delivery time of any bread not produced in house.

All department restaurants/outlets have to pick up their ordered items from bakery twice daily in accordance with bakery issuing time schedule. The exception to this rule is for the banquet department, where bakery provides full service and delivery for breads banquets and set up buffet banquets.

GARDE MANGER

Assortments of toast breads, baguettes and loaf breads for sandwich, canapé or crouton
And any special requirement from the house line production.

STAFF DINING

Assortments of bread

BANQUETS

Any special requirements, for breakfast, from in house line production.
Cookies, chocolate, pralines and butter cakes for meeting function
All breads, and rolls breads, for the lunch, dinner and special party.