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RECIPIING SPECIFICATION

KITCHEN RPRODUCTION / BANQUETING – HOT SECTION

FROM BUTCHER COMMISSARY

Portion control pre-cut meat or fish
 Meat and fish sliced 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.

FROM VEGETABLE COMMISSARY

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

FROM THE GARDE MANGER PRODUCTION

Salad dressing, cold sauces

FROM THE JAPANES PRODUCTION

Special Japanese / Chinese marinated fish and meat
 Basic Japanese / Chinese stock and sauces

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GARDE MANGER PRODUCTION / BANQUETING

FROM THE BUTCHER

Portion control pre-cut meat and fish
 Meat or fish sliced, diced or any specified cut
 Small meat and fish preparation such as: brochettes, sate, meatballs, ECT....
 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

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked
 Peeled and washed trimmed vegetables
 Salad leaves ready to served
 Salad leaves head trimmed, ready to be processed
 Peel fruits as per list

FROM KITCHEN PRODUCTION

Sous vide products and special requirements

FROM BAKERY PRODUCTION

Assortment of canapé breads, sandwich, breads rolls, special breads and any special requirement from in house line product

FROM THE JAPANESE PRODUCTION

Special Japanese / Chinese marinated fish and meat
 Basic Japanese / Chinese stock and sauces
 Sushi & Sashimi

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STAFF DINING RESTAURANT

FROM THE BUTCHER COMMISSARY

Portion control pre-cut meat and fish
 Meat or fish sliced, diced or any specified cut
 Mince meat or fish
 Whole pieces of meat or fish trimmed or de-nerved ready to be cooked or marinated

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked
 Salad leaves head trimmed, ready to be processed

FROM KITCHEN PRODUCTION

Basic stocks and basic sauce

FROM PASTRY COMMISSARY

Full pastry set up display on bulk

FROM THE BAKERY PRODUCTION

Assorted rolls, whole breads and any special requirements, from in house line production

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JAPANESE RESTAURANT

FROM THE BUTCHER COMMISSARY

Portion control pre-cut meat and 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 samurai restaurant who will then process it by the respective restaurant chefs

FROM VEGETABLE COMMISSARY

Peeled and washed trimmed vegetables

FROM THE PASTRY PRODUCTION

The pastry chef will act a consultant for the samurai restaurant for any special desserts requirement, promotion or party and a la carte.

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ROOM SERVICE

FROM THE BUTCHER COMMISSARY

Portion control pre-cut meat and fish
 Meat or fish sliced, diced or any specified cut
 Small meat and fish preparation such as: brochettes, sate, meatballs, ECT....
 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

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked
 Peeled and washed trimmed vegetables
 Salad leaves ready to served
 Salad leaves head trimmed, ready to be processed

FROM KITCHEN PRODUCTION

Soups
 Basic stocks and basic sauce
 Wet dishes and dishes suitable for cook chill
 Hot Mezza & pre-cooked Arabic food

FROM GARDE MANGER PRODUCTION

Composed salads in bowls for buffet ready, to be displayed lunch, diner
 Mezza platter
 Salad dressing and cold sauce
 Pates, terrines

FROM THE PASTRY PRODUCTION

Full pastry mise en place set up for a la carte menu, in bulk, assembled by the sous chef in charge.
 Sorbets and ices creams
 Petit fours, mignardises and pralines

FROM BAKERY PRODUCTION

Whole breads and breads rolls for the function will be required every time .
 Danish, croissants, and cookies for breakfast

FROM THE JAPANESE PRODUCTION

Special Japanese / Chinese marinated fish and meat
 Basic Japanese / Chinese stock and sauces
 Sushi & Sashimi

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COFFEESHOP

FROM THE BUTCHER COMMISSARY

Portion control pre-cut meat and fish
 Meat or fish sliced, diced or any specified cut
 Small; eat and fish preparation such as: brochettes, sate, meatballs, ECT....
 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

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked
 Peeled and washed trimmed vegetables
 Salad leaves ready to served
 Salad leaves head trimmed, ready to be processed

FROM KITCHEN PRODUCTION

Soups
 Basic stocks and basic sauce
 Wet dishes and dishes suitable for cook chill
 Hot Mezza & pre-cooked Arabic food

FROM GARDE MANGER PRODUCTION

Cold food platters for buffet ready to be displayed, breakfast, lunch, dinner
 Composed salads in bowls for buffet ready, to be displayed lunch, diner
 Salad dressing and cold sauce
 Mezza platter
 Marinade for fish or meat
 Pates, terrines

FROM THE PASTRY PRODUCTION

Full pastry mise en place set up for a la carte menu, in bulk, assembled by the sous chef in charge
 Sorbets and ices creams
 Petit fours, mignardises and pralines

FROM BAKERY PRODUCTION

Whole breads and breads rolls for the function will be required every time .
 Danish, croissants, and cookies for meeting coffee break

FROM THE JAPANESE PRODUCTION

Special Japanese / Chinese marinated fish and meat
 Basic Japanese / Chinese stock and sauces
 Sushi & Sashimi

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FRENCH RESTAURANT

FROM THE PASTRY PRODUCTION

Plated desserts
 Sorbets and ices creams
 Petit fours, mignardises and pralines

FROM BAKERY PRODUCTION

Whole breads and breads rolls for the function will be required every time.

FROM THE BUTCHER COMMISSARY

Portion control pre-cut meat and fish
 Meat or fish sliced, diced or any specified cut
 Small meat and fish preparation such as: brochettes, sate, meatballs, ECT....
 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

FROM VEGETABLE COMMISSARY

Vegetables cuts, chopped, sliced, diced, floret, which are ready to be cooked
 Peeled and washed trimmed vegetables
 Salad leaves ready to served
 Salad leaves head trimmed, ready to be processed

FROM KITCHEN PRODUCTION

Basic stocks and basic sauce