

GUERIDON SERVICE AND FLAMBEEING DEMONSTRATION FOR 3RD YEAR STUDENTS OF SURYADATTA COLLEGE OF HOSPITALITY MANAGEMENT, TRAVEL AND TOURISM, PUNE

Mr Sachin Joshi who is a Chef and entrepreneur demonstrated to the 3rd Year SCHMTT students the skills of Gueridon Service. Gueridon means trolley in French . It involves making salads and salad dressings, carving, filleting , preparation of different dishes and flambeeing. Fine dining and expensive restaurants have this service for their elite clientele. Gueridon Service is an art and a skill. A chef and a Server work together at the Gueridon to prepare and serve the guests' orders.

Mr Joshi showed the students how to prepare and serve Crepes Suzette(the first flambee dish in the world), Caesar's salad, Grilled chicken breasts and Irish Coffee.



