THE NEW CATERING REPERTOIRE

Volume II Aide-Mémoire du Restaurateur et Sommelier

Also by H. L. Cracknell and G. Nobis

**The New Catering Repertoire
Volume I: Aide-Mémoire du Chef**

**MASTERING RESTAURANT SERVICE
PRACTICAL PROFESSIONAL GASTRONOMY
PRACTICAL PROFESSIONAL CATERING
(with R. J. Kaufmann)**

The New Catering Repertoire

Volume II Aide-Mémoire du Restaurateur et Sommelier

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FOREWORD

For a number of years I, and many of my colleagues working in the front of the house areas, have lamented the absence of a reference book, similar to a chef's repertoire, providing instant information on methods of service. We felt the need for a book that would help to solve the problems encountered by restaurateurs and sometimes barpeople and waiting staff in the course of their duties. It would also codify matters of etiquette, lay down the rules of service and cover all points of restaurant and bar work. In short, a book embodying present day knowledge of food and beverage service.

The need for this kind of book has long been known and, while it is true to say that it has been filled in the past by, for example, the Venetian nobleman Vincenzo Cervio who, in 1571, published his book entitled *Il Trinciante* which dealt with the art of carving, and others who have written on the many and various aspects of the art of the table, to my knowledge this is the first time that all this information has been brought together in one single text.

I have known the authors of this book for several years and hold their work in great esteem, referring to their manuals without hesitation. They are well known for their academic background as well as for their practical expertise. That knowledge is shown in this encyclopaedic work which I feel sure will be an essential book of reference for all who seek to follow a satisfying career in the hospitality industry.

I believe that by bringing some measure of uniformity to the study of restaurant operation this book will help to enhance the status of my profession and will come to be regarded as a milestone in the continuing development of catering education, both in colleges and in the industry. Its close association with Volume I will surely help towards closer liaison and cooperation on both sides of the hotplate.

SILVANO GIRALDIN
Maitre Restaurateur

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INTRODUCTION

In presenting Volume II of *The New Catering Repertoire* the authors would like to make the point that they have endeavoured to bring together the corpus of knowledge concerning the theory and practice of food and beverage service as they have evolved through the years, from very early traditions to the present standards of service. That some value can be had from an observance of traditions is evidenced by the remarks of the great chef Escoffier when he wrote: 'The history of the table of a nation is a reflection of the civilisation of that nation.' This book embraces the knowledge of the present-day state of the art of good service as practised in the best establishments everywhere in the world.

Chefs have long had the benefit of a workbook of instructions on the make-up of dishes and now, with this volume, waiters have their own handbook of all the information they need to know and on the understanding of the manifold aspects of service. The many seemingly minor points of etiquette and minutia of bringing food and drink to the consumer are brought to the fore because together they form the basis of the enjoyment of the arts of the table. It should not be thought that some of the details dealt with are now obsolete or no longer of any importance. The expression 'bow in a deferential stance' may appear to be archaic in this egalitarian age but such an instruction is not given merely to perpetuate a dichotomy between master and servant and certainly not to denigrate the status of restaurant and bar staff. But such an instruction does help to maintain a link with worthwhile traditions, some of which have lasted since Roman times and it can still help to emphasise the respect between fellow-beings whether in the role of customer or colleague. The techniques described herein are those in present-day use and it is the authors' fervent wish that this book will assist in setting or maintaining quality standard practices and further enhance the callings of waiter and barperson.

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