

DESCRIPTION OF TECHNOLOGICAL PROCESSES IN RESTAURANT SERVICES

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ABSTRACT:

The main task of the catering company is to prepare meals from food products, organize sales, sell prepared meals, deliver them to customers and provide quality service. In performing the most important task, catering establishments should take the above into account. It is necessary to satisfy the needs of customers with food products, to increase the biological properties, taste and flavor of food, to expand the range. Depending on the type of catering establishment, this task is performed in different ways. In the article it defined very clearly.

KEYWORDS: restaurant services, departments, workshops, enterprises, materials, technology

INTRODUCTION:

If the kitchen offers good nutrition, food delivery is recommended, which will be added to the range of restorative meals and groceries. The restaurant does not accept marginal limits by distributing food to customers and is served here.

Instead of three forms of training for training in general education institutions:

- To start the training of experienced specialists from raw materials, to complete the training;

- Cooking of semi-finished products;
- Conduct a nutrition course and take part to their home, and b.

Thus, focusing on technological processes by ending and assisting with movement development and production.

The process of ready-to-use technology in enterprises related to the process of receiving raw materials, removal from the warehouse, production of finished products

MATERIALS AND METHODS

In an incomplete technological process, the semi-finished product arrives in a centralized manner, which is prepared and sold by the trade organization.

The catering products that come to the catering establishments can be divided into raw materials, semi-finished and finished products.

Raw materials - culinary products (vegetables, meat, fish, eggs, cereals, flour, etc.) that are brought to the enterprise and processed on the basis of a complete technological process:

- processing of raw materials;
- cooking;
- Realization.

Semi-finished products - culinary products that have undergone one or more culinary processes, but have not yet reached the standard of culinary processing, need to be

brought to the level of food, because it cannot be consumed as food. As a result of processing semi-finished products, they have different levels of readiness.

High-quality semi-finished products are foods that have undergone mechanical, thermal, or chemical processing, in whole or in part, and, if processed a little, are delivered as food or culinary products.

Culinary products are dishes that have reached the level of culinary readiness and can be slightly heated or processed, shaped and filtered.

RESULTS AND DISCUSSION

In kitchens, cafes and restaurants, these products are manufactured by mechanical and heating companies before sale. Products and goods sold without culinary processing are called purchased goods.

Catering companies not only supply ready-made culinary products, but also sell a variety of semi-finished products.

There is the following sequence of technological process in public catering establishments using raw materials:

- Raw materials are shipped to warehouses, but do not stay their long. In one part of the warehouse will be a refrigerator for perishable products (meat, fish, vegetables, etc.), in another part will be a normal place for dry products (flour, cereals, sugar, etc.), in the third - potatoes, melons and similar products are stored. There will also be storage space for dishes and utensils.
- Raw materials are mechanically processed; semi-finished products are made in hot shops.
- Semi-finished products are sent to the preparation shop. It produces food and culinary products, high-quality semi-finished products;
- Ready meals are sent to the distribution department;
- Finished and semi-finished products are sold in the hall, buffet, culinary shops.

- Food waste from all shops is sent to the waste chamber.

In public catering establishments there is a state of quality in the division of labor: in one organization semi-finished products are produced, and in others finished products are produced from them. This approach allows the introduction of industrial methods of cooking, mechanization of some labor processes. The use of waste can reduce production costs.

The cost of processing meat products in processing plants is 2.5 times less than in kitchens that produce semi-finished products from raw materials.

It is useful to get culinary products from centralized freezing and cooling areas. In public catering establishments, food and culinary products are prepared on the basis of special recipes, the names and quantities of the products are indicated. A register of consumables, semi-finished products and finished products is an official document in all catering establishments.

The process of production of culinary products is conventionally divided into two stages: mechanical processing and heat cooking.

As a result of mechanical processing of raw materials, a semi-finished product is obtained, which in turn is used to prepare food and culinary products. Mechanical processing consists of:

- Defrosting of raw materials;
- Cleaning contaminated and unfit for consumption areas;
- Break into pieces;
- To fit into the appropriate shape and size;
- Product packaging.

Culinary processing with heat is the process of cooking a dish and making semi-finished products ready by means of heat. When food is heated to the right temperature, the taste, smell and color change. Fire softens cooked food, creates an attractive appearance and gives off a pleasant aroma. All this helps the

food to be better digested. In addition, harmful elements in cooked food are burned, and high temperatures destroy microorganisms. Mechanical and thermal processing consists of the following processes: mechanical, hydro mechanical, thermal, biochemical and chemical.

Mechanical process - sorting, crushing, cutting, mixing, crushing, pressing, quantifying, shaping products;

Hydro mechanical process - washing, drying, immersion, filtration of the product.

Heat transfer - heating, cooling, evaporation, storage at the same temperature.

Biochemical process - fermentation.

A chemical process is the process of adding a substance to a product to change its quality. Adding vinegar or something else can make a difference in the product.

Large catering establishments have a variety of shops, which are designed to process raw materials: meat, fish, vegetables, hot and cold, confectionery, and a product. Warehouse, utensils, plumbing and some other services will be provided by ancillary workshops.

The shop is the first production unit of the enterprise, where the mechanical and culinary production processes of raw materials are carried out, and semi-finished and finished products are produced.

Workshop is divided into:

- The workshop prepares meat, fish, poultry and vegetables for cooking;
- Cooking workshop (cold, hot meals);
- Special shop (pastries, confectionery, culinary products).

As the number of seats in the hall increases, so does the workshop system, and the task of improving service and production expands. In each shop the technological line - the production site equipped with the necessary equipment defining technological process is created. For example, large enterprises prepare salads, vinaigrettes, fruit drinks in the cold shop, soups and second courses in the hot shop.

The advantage of the workshop system is that as a result of performing certain stages of the technical process, employees are constantly improving their skills and profession.

The workshop less system is found in organizations that produce semi-finished products, with a small and limited range of products. These include kitchens, restaurants, dumplings, kebab shops and more. There are no special cooks, all work is done by one or two teams.

Pre-cooking workshops are divided into two sections: cold workshops and hot workshops.

Cool shops. There will be a cool shop for cold dishes, snacks, sandwiches, desserts and cold soups. Its products are sold directly in the hall, as well as in buffets and culinary shops. Since no heat is required for the production of cold shop products, it is necessary to strictly follow the rules of sanitation and hygiene in the organization of technological processes. The windows of the cool shop should face north or northwest. Cold dishes, snacks and salads are prepared just before serving. Failure to do so will negatively affect your cool workshop routine. Cool workshop should be closely related to hot workshop. There should also be a convenient connection to the food distribution area and the kitchen sink.

The technological conditions of production require that the shop be equipped with a refrigerator and a low-temperature counter. The preparation of cold dishes and snacks, their appearance depends on the color of the product, the division into parts, the compatibility of the parts. Therefore, in a cool shop, the workplace and the equipment used should be carefully selected.

Enterprises with large halls have modular sections refrigerators

Cupboards are used to store canned fruits, vegetables, lemons, and other cold foods. Modular section tables consist of two sections:

On the left is a dishwasher, and on top of it is a shower hose with cold and hot water. Inside the table is a cupboard

- There will be a moving box, a two-tiered device on the table will be installed.

The section table is designed for storage of spices, kitchen utensils and utensils, electrical appliances. There will be a shelf on the table. At the bottom are five boxes for various items. Kitchen utensils are stored in three moving boxes inside the table. At the bottom of the boxes are auxiliary shelves, and at the bottom there are boards in a special place on the right.

A modular sectional counter can be installed to distribute ready meals and snacks in the shop. Catering establishments sell a variety of desserts, compotes, fresh and canned fruits, ice cream, as well as milkshakes and more. They require special equipment, such as a juicer, trays, knives, food processors, and special squeezing devices. The dessert chef's workplace should have a bath, a production table with a refrigerator, scales, various utensils, and special equipment for cleaning the fruit. Lemons and other drinks, compotes are prepared in pots and then transferred to a cool shop. Here it is divided into portions and placed in glasses.

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