

PRESENT DESSERTS

D1.HPA.CL4.06



Present Desserts

Assessment for this Unit may include:

- ② Oral questions
- ② Written questions
- ② Work projects
- ② Workplace observation of practical skills
- ② Practical exercises
- ② Formal report from employer/supervisor.



Present Desserts

This Unit comprises three elements:

- Plan dessert trolley
- Present plated dessert
- Present dessert display.



Present Desserts

Element 1: Plan dessert display

- Plan dessert display appropriate to location, facilities and equipment
- Plan appropriate amount and variety for event and or service period
- Plan appropriate sauces and garnishes.



Plan dessert display

Plan dessert display appropriate to location facilities and equipment

Different locations??

Conditions

- ⦿ Summer, Winter, rain, snow, covered space

Inside

- ⦿ Functioning kitchen
- ⦿ Private home

Outside

- ⦿ Nice day????
- ⦿ Terrible weather????



Plan dessert display

Plan appropriate amount and variety for event and or service period

Number of people:

- ⦿ Allow 10% more on average

Customer wishes:

- ⦿ Sometime difficult to do

Price paid:

- ⦿ We are all in business to make a profit.



Plan dessert display

Plan appropriate sauces and garnishes

Garnishes:

- ◉ Suitability
- ◉ Expense
- ◉ Ease of production.

Sauces:

- ◉ Is there sufficient
- ◉ Are they at correct mouth feel temperature.



Present desserts

Element 2: Present plated desserts

- ② *Portion* desserts
- ② Plate and *present* and/or *decorate* desserts
- ② Control service *temperature* of desserts.



Present plated desserts

Portion desserts

Number of desserts/ number of customers:

- ⦿ Buffet - Customers help themselves to multiple choices
- ⦿ Function - 50/50 service
- ⦿ A la carte - Order from the card.



Present plated desserts

Plate and present and or decorate desserts

Design:

- How it looks on plate

Elements on plate:

- Base dessert
- Sauce, biscuit, cream.



Present plated desserts

Control service temperature of desserts:

Time: out of controlled atmosphere

Quality: how to keep the required temperature

Food Safety: protect from contamination

Speed and efficiency: co-operation between areas.



Present plated desserts

Element 3: Present dessert display

- ③ Portion, decorate, arrange dessert display
- ③ Prepare dessert *service equipment*
- ③ Control volume for quality during event and/or service period.



Present dessert display

Portion, decorate arrange dessert display

Setting of buffet:

- ⦿ Height of display
- ⦿ Colour
- ⦿ Plate selection
- ⦿ Easy access for customers.

Dessert trolley:

- ⦿ Selection of all available desserts.



Present dessert display

Prepare dessert service equipment

Tongs:

- ⦿ Are there enough.

Lifters:

- ⦿ Are they suitable.

Spoons:

- ⦿ Are there enough
- ⦿ Are they all clean.



Present dessert display

Control volume for quality during event and or service period

Large volume:

- ⦿ How to make it flow
- ⦿ Keeping up the pace
 - Build up/ peak/ slow down.

Quality of last serves:

- ⦿ Need to be as good as the last.



Thank you

