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|  | **MAHARASHTRA COSMOPOLITAN EDUCATION SOCIETY**  **Azam Campus, Pune – 411 001** |

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DUTIES & RESPONSIBILITIES OF LARDER CHEF

The responsibilities of the Chef Garde-Manger, therefore, are many and varied. This person is

responsible: –

For the efficient running of the Larder department and

For the co-ordination of the work of its staff;

For the training and discipline of larder staff;

For the foodstuffs in the department, some of which may be stored in refrigerators or even in deep freeze, or preserved by other means.

The Chef Garde-Manger is responsible for keeping a record of such foodstuffs and a day-by- day record of issues to kitchen or other departments.

The Chef Garde-Manger must study the menus in advance, so as to be able to order meat, fish, etc., in time for the foodstuff to be prepared and cleaned and made ready for the kitchen in time for it to be cooked.

Responsible to order all necessary stores for the various larder productions such as salads, hors d’oeuvres, sauces, buffets, etc.

The Larder Chef is responsible for the efficient storage of food to avoid deterioration and wastage.

For cleanliness and hygiene in the department, to avoid any danger of contamination and possible food poisoning.

He should also advise the Head Chef as to what foodstuff items require using to prevent eventual wastage.

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