

Chapter 4

Service of Coffee

Objectives: At the end of this chapter learners would be able to:

1. distinguish between tea cup and coffee cup
2. hold and serve coffee cups and coffee saucers.
3. serve coffee as well as pre mixed coffee.
4. clean and wipe the coffee cups and coffee saucers
5. understand that coffee cups are served hot.
6. clean coffee pot, milk pot and sugar pot
7. know that how much portion of coffee is to be served

Equipments Required:

1. Coffee cups, Coffee saucers, Coffee pots, milk pots, hot water pots, sugar pots, sugar tongs, coffee spoons.
2. Coffee salvers, Coffee pot holders, tray covers, etc.
3. Rectangular trays with covers.
4. Coffee makers for Instant Coffee making in restaurant
5. Cona Coffee makers

Teaching Aid:

1. Projector LCD / OHP, Site Visit to star hotels in the vicinity
2. Practical and Demonstration
3. White Board and marker

Coffee is served from the right hand side. In case guest has ordered only Coffee then coffee cup along with coffee saucer and coffee spoon is placed in the centre of the cover. The handle



Fig 1: Coffee Service on Table





of the cup should be at 45 degree angle and the spoon should be under the handle of the cup placed diagonally. But if some snacks are also served along with coffee then coffee cup is placed on the right side of the cover, adjacent the small knife and about 2 - 3 inches inside the edge of the table. When coffee is served after lunch or dinner then it is served in coffee cup (half the size of tea cup) but if coffee is served at any other time then it is served in the tea cup. The capacity of tea cup is 6 2/3 ozs. But the capacity of coffee cup is 3 1/3 ozs. Tea Cup in French is 'Tasse' and coffee cup in French is 'Demi Tasse'.



Fig 2: Tray Setup for Coffee Service

Coffee pot containing hot coffee along with milk pot and sugar pot is brought together. Coffee can also be served with cream. In case guest orders for coffee with cream then creamer along with fresh cream is served with coffee instead of milk. Before serving coffee, guest is asked whether he would like to have black coffee or white coffee (coffee with milk). Sugar is served first after asking the guest, and then hot coffee is served with a request to the guest - say when (means how much coffee is to

be poured so sufficient space is left in the cup to serve milk). The milk is served at the end. In case of coffee is served with cream, then the cream from the creamer is served at the end instead of milk. After serving the coffee ensure guest has found his coffee perfect and if he desires more milk, sugar, coffee, etc. can be served to make his cup of coffee most acceptable to the guest. Hot water should also be brought while serving coffee, if the guest finds the coffee very strong then hot water can be mixed to dilute the coffee.

The Espresso coffee is served pre plated. The sugar is brought separately. Normally espresso coffee is served black but in case guest desires to have milk or cream then it can be served. The Indian Espresso Coffee served at most of the places in India is served with milk and is frothed. At Cafe coffee day, Barista, etc the espresso coffee is served black.

RULES OF MAKING GOOD COFFEE:

Methods of brewing coffee can vary from instant coffee brewed by the cup to large quantity that may cope with large functions. Coffee beans are roasted and ground



according to requirements. The beans that are freshly ground are used for best coffee flavour and strength, It comes from the oils within the coffee beans. The freshly ground coffee will always have layers of suspended particles no matter how carefully one may filter it. Probably Instant Coffee is the only coffee which will have negligible suspended particles and is the most perfect colloidal solution. Filters used are paper filter of 3 - 10 microns of perforations. The paper filters are kept in metal bowl which is perforated so that coffee in quantity can be held and drips down to lower bowl slowly.

The rules to be observed when making coffee in bulk are as follows:

1. Buy the required quality of coffee beans.
2. Roast the coffee beans to desired degree to have the best and the required flavour
3. Ground seeds just before use.
4. To have the desired fineness of the coffee powder use the right grinding machine.
5. Ensure all utensils, machines, equipments, etc. are clean before use.
6. Measure the coffee powder and water to have the right quality of coffee drink
7. The infusion time should be fixed according to the type of coffee powder being used and the method of coffee making.
8. The coffee should never be allowed to boil as it spoils the taste and develops bitterness.
9. Strain and serve hot / cold.
10. Milk, cream, sugar etc. should be served separately.
11. Coffee should be best served at 82 degree centigrade (180 degree Fahrenheit) and milk at 68 degree centigrade (155 degree Fahrenheit).

Characteristics of good coffee:

- 1 Good flavour
- 2 Good colour
- 3 Good body
- 4 Good aroma
- 5 Good appearance



Fig 3: Coffee Mug





Reasons for producing bad coffee

Reasons for bitter coffee:

- 1 Too much coffee used. Use the right quantity of coffee.
- 2 Infusion / brewing time is very long or brewed at high temperature.
- 3 Coffee is not roasted to required degree.
- 4 Sediments are not strained properly or Coffee is not strained properly.
- 5 Coffee may have been left for very long before use.

Reasons for Weak coffee:

- 1 Water is not boiled properly.
- 2 Quantity of coffee used is not sufficient.
- 3 Infusion / brewing time is too short.
- 4 Coffee may be old.
- 5 The fineness of coffee is not of desired type.

Reasons for flat coffee

- 1 Coffee kept at wrong temperature.
- 2 Equipments might not be clean.
- 3 Water may not be potable or fresh.
- 4 Coffee may have been re-heated.

STORAGE OF COFFEE:

The following points must be kept in mind while storing the coffee.

- 1 Coffee should always be stored in ventilated storerooms.
- 2 Coffee should always be stored in air-tight containers so that the oils of coffee do not evaporate. This will reduce the flavour and strength of coffee.
- 3 The room where coffee is stored should never be humid.
- 4 It should be stored away from other items especially those which have strong flavour as coffee absorbs other flavours very fast.