

Chapter 5 *Service of Lassi And Butter Milk*

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

1. hold tray and serve lassi / butter milk.
2. clean glasses
3. understand that to whom to serve first and why

Equipments Required:

1. Hi Ball glasses and Collins glasses
2. Trays with tray covers to carry glasses
3. Straw holder with straws
4. Tea spoons and parfait spoons
5. Quarter plates with doily paper.
6. Glass washing machine



Fig 1 : Tray Cover

Teaching Aid:

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

While taking order for Lassi / Butter milk always ask whether guest would like to have sweet or salted. Lassi / Butter milk is served pre plated in a glass. Salt or sugar syrup can be served separately. In case guest desires then it can be served pre mixed with salt / sugar. Lassi / Butter milk is served with straw holder containing straws. The straw holder can be placed on quarter plate as under liner with doily paper. The Lassi / Butter milk is served in Hi-Ball or any tall glass / Collins glass placed on doily papered quarter plate and tea spoon / parfait spoon. Spoon is served in case guest desires to stir the drink before drinking or if he wants to add salt / sugar syrup. Lassi / Butter milk is served chilled.



