

Creative Use Guide: Footed Bowl

Imperial White Collection by Cameo China

Product Overview

Item Number: 210-554

Size: 5- $\frac{1}{2}$ inches (W) x 2- $\frac{6}{8}$ inches (H)

Capacity: 14 oz

Case Pack: 3 Dozen Per Case

- **Distinctive Footed Design:** The elevated pedestal base creates sophisticated presentation that lifts the bowl above the table surface, adding visual interest and elegant height while the 14-ounce capacity provides generous portions for soups, salads, sides, and creative presentations across diverse service contexts.
- **Perfect French Onion Soup Vessel:** The footed form with adequate depth creates ideal geometry for classic French onion soup service where the elevated presentation showcases the melted cheese cap while the capacity accommodates traditional soup portions with bread and cheese toppings.
- **Elegant Salad Presentation:** The elevated bowl form creates upscale salad presentation where the footed base adds sophistication to side salads, specialty salads, and composed salad presentations, transforming simple salads into elegant courses.
- **Versatile Side Dish Service:** The 14-ounce capacity and elevated form work excellently for side dishes including pasta sides, vegetable preparations, grain sides, and accompaniments where the footed design adds visual interest to standard side service.
- **Generous Soup Capacity:** The 14-ounce volume provides substantial soup portions for appetizer soups, main course soups, or specialty soup presentations where the

depth accommodates hearty preparations while the elevated form creates elegant presentation.

- **Upscale Dessert Vessel:** The sophisticated footed form elevates dessert presentations including ice cream, puddings, fruit desserts, and sweet preparations where the pedestal base creates fine dining aesthetic for dessert courses.
 - **Visual Height Advantage:** The elevated footed base creates vertical dimension in table compositions, adding architectural interest to place settings and composed presentations while the raised bowl draws attention to featured preparations.
 - **Comfortable Eating Geometry:** Despite the elevated base, the bowl rim height and diameter create comfortable eating experience with easy spoon access for soups, salads, and various preparations, balancing elegance with practical functionality.
 - **Stable Pedestal Base:** The footed design provides stable support despite the elevated form, with the pedestal base creating solid foundation that prevents tipping while the weight distribution ensures secure service.
 - **Premium Vitrified China:** High-temperature firing creates dense, non-porous body with exceptional durability that withstands repeated handling, commercial dishwashing, and diverse applications from hot soups to cold salads without performance degradation.
 - **Brilliant White Glaze:** Pure white finish creates clean canvas that showcases colorful soups, vibrant salads, and artistic presentations while maintaining professional appearance through thousands of service cycles.
 - **Imperial White Collection Excellence:** Part of Cameo's premium Imperial White line, combining distinctive footed form with contemporary commercial performance, proven reliability in professional foodservice, and enduring aesthetic appeal across diverse service contexts.
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Features and Benefits

- **Distinctive Elevated Presentation:** The footed pedestal base creates sophisticated visual impact that elevates standard service to upscale presentation, differentiating your operation through distinctive form that signals attention to detail and quality service.

- **French Onion Soup Ideal:** The elevated form and adequate depth create perfect vessel for classic French onion soup where the footed presentation showcases the iconic melted cheese cap while the capacity accommodates traditional portions.
 - **Versatile Multi-Purpose Form:** The bowl adapts to soups, salads, sides, desserts, and creative presentations, allowing operators to maintain single SKU that serves multiple applications across meal periods while creating consistent upscale aesthetic.
 - **Generous 14-Ounce Capacity:** The substantial volume provides appropriate portions for main course soups, hearty salads, generous sides, or substantial desserts, satisfying guests without excessive portions that might lead to waste.
 - **Visual Table Impact:** The elevated form creates architectural interest in table compositions, adding vertical dimension and visual sophistication that enhances the overall dining experience through thoughtful presentation.
 - **Upscale Service Signal:** The footed design communicates fine dining quality and attention to presentation, elevating perceived value and creating memorable impressions that differentiate upscale operations from standard service.
 - **Stable Despite Elevation:** The pedestal base provides solid support and stable service despite the elevated form, ensuring practical functionality while maintaining the sophisticated aesthetic that defines the design.
 - **Comfortable Functionality:** Despite the distinctive form, the bowl maintains comfortable eating geometry with appropriate rim height and easy spoon access, balancing elegant presentation with practical usability.
 - **Commercial-Grade Durability:** The premium vitrified china construction withstands high-volume service demands, repeated handling, and commercial dishwashing while maintaining the pristine appearance required for upscale presentation.
 - **Consistent Upscale Aesthetic:** Using footed bowls across applications creates cohesive fine dining presentation that signals quality service and attention to detail while the distinctive form creates memorable visual impact.
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Traditional Applications

French Onion Soup Service

The Footed Bowl is the quintessential vessel for French onion soup where the elevated presentation showcases the iconic melted cheese cap that defines this classic preparation. The 14-ounce capacity accommodates traditional soup portions with caramelized onions, rich broth, toasted bread, and generous cheese topping while the depth allows the cheese to melt and cascade down the sides for authentic presentation. The footed form elevates the soup above the table surface, creating dramatic presentation that highlights the golden-brown cheese cap and allows guests to appreciate the visual appeal before the first spoonful. Perfect for French restaurants, bistros, steakhouses, and upscale casual dining where French onion soup is signature menu item. The white surface showcases the rich brown broth and golden cheese while the elevated form creates the fine dining presentation that this classic soup deserves.

Salad Presentations

Use the footed bowl for upscale salad presentations where the elevated form transforms simple salads into elegant courses. Present side salads, Caesar salads, specialty salads, or composed salad presentations where the footed base adds sophistication and visual interest. The 14-ounce capacity accommodates generous salad portions while the bowl depth contains dressings and facilitates comfortable eating. The elevated presentation signals upscale service and creates memorable visual impact for salad courses. Use for fine dining salads, signature salad preparations, or any context where salad presentation matters as much as flavor. The footed form works equally well for tossed salads or composed arrangements where ingredients are artistically arranged.

Side Dish Service

Present side dishes including pasta sides, vegetable preparations, grain sides, and accompaniments where the footed bowl adds visual interest to standard side service. The 14-ounce capacity provides generous side portions while the elevated form creates upscale presentation that complements main courses. Use for pasta sides, risotto, polenta, vegetable medleys, grain preparations, or any side dish that benefits

from elegant presentation. The footed design elevates side service from functional to memorable, creating cohesive fine dining aesthetic across all courses.

Soup Service

Beyond French onion soup, use the footed bowl for diverse soup presentations including cream soups, bisques, chowders, and specialty soups where the elevated form creates upscale presentation. The 14-ounce capacity provides substantial soup portions for appetizer courses or main course soups while the depth accommodates hearty preparations with garnishes and accompaniments. The footed form signals fine dining quality and creates visual impact that enhances the soup course experience.

Dessert Presentations

Transform into elegant dessert vessel for ice cream, puddings, mousse, fruit desserts, and sweet preparations where the footed form creates fine dining aesthetic. The elevated presentation adds sophistication to dessert service while the 14-ounce capacity accommodates generous dessert portions. Use for upscale dessert presentations, signature sweet preparations, or any context where dessert presentation creates lasting impressions. The white surface showcases colorful desserts while the footed base creates the elegant presentation that defines fine dining sweet courses.

Creative Applications

Elevated Seafood Presentations

Create dramatic seafood presentations featuring shrimp cocktail, ceviche, seafood salads, or cold seafood preparations where the footed bowl adds height and sophistication. The elevated form showcases colorful seafood while the capacity accommodates generous portions with accompaniments. Use for upscale seafood service, raw bar presentations, or creative seafood preparations where visual impact matters.

Pasta Bowl Service

Transform into contemporary pasta bowl for upscale pasta presentations where the footed form adds elegance to pasta service. Present pasta dishes, risotto, or grain-based preparations where the 14-ounce capacity provides appropriate portions while the elevated form creates fine dining aesthetic. The bowl depth contains sauces while the footed base creates sophisticated presentation that elevates pasta from casual to upscale.

Grain Bowl Concepts

Use for upscale grain bowl presentations featuring quinoa, farro, rice, or specialty grains with proteins, vegetables, and sauces. The footed form adds sophistication to contemporary grain bowl concepts while the capacity accommodates layered presentations. Build composed grain bowls where the elevated presentation showcases the artistic arrangement of components.

Chilled Soup Service

Present chilled soups including gazpacho, vichyssoise, or cold fruit soups where the footed bowl creates elegant presentation for cold preparations. The elevated form adds visual interest to chilled soups while the capacity provides appropriate portions. Use for summer menus, upscale service, or creative cold soup presentations where the distinctive form creates memorable impressions.

Breakfast Bowl Presentations

Create upscale breakfast bowl presentations featuring oatmeal, yogurt parfaits, fruit preparations, or morning grain bowls where the footed form elevates breakfast service. The elevated presentation signals fine dining quality for breakfast courses while the capacity accommodates generous morning portions. Use for hotel breakfast service, upscale brunch, or breakfast-focused concepts where presentation differentiates the experience.

Composed Appetizer Presentations

Use for composed appetizer presentations where multiple components are artistically arranged in the elevated bowl. Create layered appetizers, composed small plates, or

artistic starter presentations where the footed form showcases the culinary artistry. The white surface provides clean canvas for colorful ingredients while the elevated base creates dramatic presentation.

Specialty Sides and Accompaniments

Present specialty sides including truffle mac and cheese, loaded mashed potatoes, or upscale side preparations where the footed bowl signals premium quality. The elevated form creates fine dining presentation for sides that command premium pricing while the capacity accommodates generous portions that satisfy guests.

Interactive Tableside Service

Create tableside service theater by bringing footed bowls with base preparations to the table, then adding toppings, sauces, or finishing elements in front of guests. The elevated form creates visual focus for tableside presentations while the distinctive design adds drama to interactive service that creates memorable dining moments.

Signature Service Techniques

French Onion Soup Broiling

Master the technique of broiling French onion soup in the footed bowl, ensuring the cheese melts and browns perfectly while the bowl withstands oven temperatures. The elevated form showcases the golden-brown cheese cap while the capacity accommodates traditional soup portions with generous cheese topping.

Layered Salad Composition

Create layered salad presentations where ingredients are arranged in visible layers within the footed bowl, showcasing colors and textures. Build from bottom to top with dressings, greens, proteins, vegetables, and garnishes arranged for visual appeal that highlights the elevated presentation.

Sauce Pooling and Drizzling

Pool sauces at the bowl bottom, then arrange main components on top with additional sauce drizzled for visual appeal. This technique creates both flavor integration and artistic presentation that leverages the elevated form for maximum visual impact.

Garnish Crowning

Float garnishes on soup surfaces or crown salads and sides with dramatic garnishes that take advantage of the elevated presentation. The footed form creates visual focus that draws attention to garnish work and artistic finishing touches.

Tableside Finishing Theater

Bring footed bowls with base preparations tableside, then add finishing elements—cheese, sauces, garnishes, or toppings—in front of guests. The elevated form creates visual focus for tableside theater while the distinctive design adds drama to interactive service.

Professional Applications

Fine Dining Restaurants

The Footed Bowl is essential for fine dining operations where distinctive presentation differentiates the experience. Use for French onion soup, upscale salads, elegant sides, and sophisticated desserts where the elevated form creates the visual impact expected in upscale service. The footed design signals attention to detail and quality that defines fine dining.

French Restaurants and Bistros

For French dining concepts, the footed bowl is the authentic vessel for French onion soup while also serving for salads, sides, and classic French preparations. The elevated form creates the traditional presentation expected in French service while the versatile capacity adapts to diverse menu applications.

Steakhouses and Upscale Casual

For steakhouse and upscale casual concepts, use the footed bowl for signature French onion soup, premium salads, upscale sides, and desserts where the distinctive form creates memorable presentations. The elevated design differentiates the operation through thoughtful presentation that justifies premium pricing.

Hotel Fine Dining and Banquets

For hotel restaurants and upscale banquet service, the footed bowl creates consistent fine dining aesthetic across courses. Use for soup service, salad courses, elegant sides, and dessert presentations where the elevated form maintains upscale appearance throughout multi-course service.

Contemporary Fine Dining

For contemporary fine dining concepts, use the footed bowl for creative presentations that leverage the elevated form for artistic impact. Present modern interpretations of classic preparations, creative composed dishes, or innovative applications where the distinctive design creates visual interest that complements culinary creativity.

Seasonal Applications

Spring: Light Soups and Fresh Salads

During spring months, use the footed bowl for light spring soups, fresh salads with seasonal greens, and delicate preparations that celebrate spring ingredients. The elevated presentation showcases spring's vibrant colors while the versatile form adapts to seasonal menu changes.

Summer: Chilled Preparations and Cold Salads

In warmer months, the footed bowl excels in chilled soup presentations, cold salads, refreshing sides, and summer preparations. Use for gazpacho, cold fruit soups, summer salads, and chilled preparations where the elevated form creates elegant presentation for seasonal offerings.

Fall: Hearty Soups and Harvest Sides

During autumn, use the footed bowl for hearty fall soups, harvest salads, warming sides, and comfort preparations. Present French onion soup, autumn bisques, harvest grain bowls, and fall sides where the elevated form creates sophisticated presentation for seasonal comfort foods.

Winter: Warming Soups and Holiday Sides

In winter months, the footed bowl provides perfect vessel for warming soups, holiday sides, and festive preparations. Present classic French onion soup, winter bisques, holiday sides, and celebration preparations where the elevated form creates fine dining presentation for winter dining and special occasions.

Care and Maintenance

- **Dishwasher Safety:** Fully dishwasher safe for efficient cleaning in commercial operations. The footed design requires careful loading to ensure stability during wash cycles, with the pedestal base needing adequate support.
- **Oven and Broiler Safe:** Safe for oven and broiler use for French onion soup preparation and other applications requiring high-temperature finishing. The vitrified china withstands broiler temperatures for cheese melting and browning.
- **Microwave Compatibility:** Safe for microwave heating for warming soups, reheating sides, or heating preparations immediately before service. The footed form requires careful handling when removing from microwave due to elevated base.
- **Stain Resistance:** The vitrified glaze resists staining from soups, salads, and colored preparations. For any stubborn stains from prolonged contact with intensely colored foods, use mild abrasive cleaner appropriate for china.
- **Rim and Foot Inspection:** Regularly inspect both the rim and the pedestal foot for chips that might create sharp edges or compromise stability. The foot experiences stress during handling and storage, making regular inspection important for safety.
- **Metal Mark Removal:** Remove metal marks from utensil contact using a mild abrasive cleaner or baking soda paste. The durable glaze withstands gentle scrubbing

without damage to the finish.

- **Thermal Shock Avoidance:** While the vitrified china is highly durable, avoid extreme temperature changes to prevent potential thermal shock, particularly when moving from refrigerator to oven or broiler at high temperatures.

Storage Recommendations

Careful Stacking: The footed design requires careful stacking with adequate spacing to prevent foot damage. Stack with protective layers between bowls or use specialized racks that accommodate the elevated base without excessive pressure on the pedestal.

Specialized Storage: Consider specialized storage solutions that accommodate the footed form, such as padded racks or individual compartments that protect the pedestal base from damage during storage.

Service Station Positioning: Store near soup stations, salad prep areas, and plating lines for rapid access during service. The distinctive form makes these bowls easily identifiable, facilitating efficient workflow during busy periods.

Moderate Inventory: Given the specialized form and upscale applications, maintain moderate inventory appropriate for French onion soup service, fine dining applications, and upscale presentations. The 36-unit case pack provides adequate supply for most operations.

Protective Handling: Train staff in proper handling techniques for footed bowls, emphasizing the need to support the bowl body rather than lifting by the foot alone. Proper handling prevents foot damage and ensures long service life.

High-Value Storage: Given the upscale applications and distinctive form, store in secure areas with careful organization that prevents damage and maintains the pristine condition required for fine dining presentation.

Conclusion

The Imperial White Footed Bowl represents the perfect synthesis of distinctive elevated form and versatile functionality, where the sophisticated pedestal base creates visual impact that elevates standard service to upscale presentation while the 14-ounce capacity and thoughtful design adapt to French onion soup, elegant salads, upscale sides, sophisticated desserts, and creative applications that leverage the elevated form for memorable dining experiences. The footed design creates architectural interest in table compositions, adding vertical dimension and fine dining aesthetic that differentiates upscale operations through thoughtful presentation that signals attention to detail and quality service. Whether presenting classic French onion soup with its iconic melted cheese cap, elegant salad courses that transform simple greens into sophisticated presentations, upscale side dishes that complement premium main courses, refined dessert presentations that create lasting impressions, or creative applications that leverage the elevated form for artistic impact, the Footed Bowl provides a distinctive foundation that proves specialized forms can serve diverse purposes when designed with genuine understanding of fine dining needs. This bowl is essential for fine dining restaurants, French bistros, steakhouses, hotel fine dining, contemporary upscale concepts, and any venue seeking distinctive presentation pieces that create memorable visual impact while maintaining the commercial-grade durability and practical functionality required for professional service. The Footed Bowl demonstrates that when elegant form meets versatile capacity, the result is a vessel that serves faithfully across diverse applications while creating the sophisticated presentation that defines upscale dining experiences.

Imagine the Possibilities

While we've outlined traditional applications and creative uses throughout this guide, remember that these are merely starting points. The true potential of the Imperial White Footed Bowl is limited only by your imagination. Don't let conventional thinking constrain your creativity—experiment, innovate, and discover new ways to showcase your culinary artistry. Every dish tells a story, and this distinctive elevated vessel is your canvas.

Imagine the Possibilities.