



Types of menus

When planning a meal, a number of factors need to be taken into account. These factors are called menu planning considerations. One major factor is the scale or size of the function, which is often measured by the number of people that need to be catered for.

- 1 Write down at least five different factors that need to be taken into account when planning what will be served at a function, whether it is a large function (such as a wedding) or a small one (such as a family dinner).

_____	_____
_____	_____
_____	_____
_____	_____

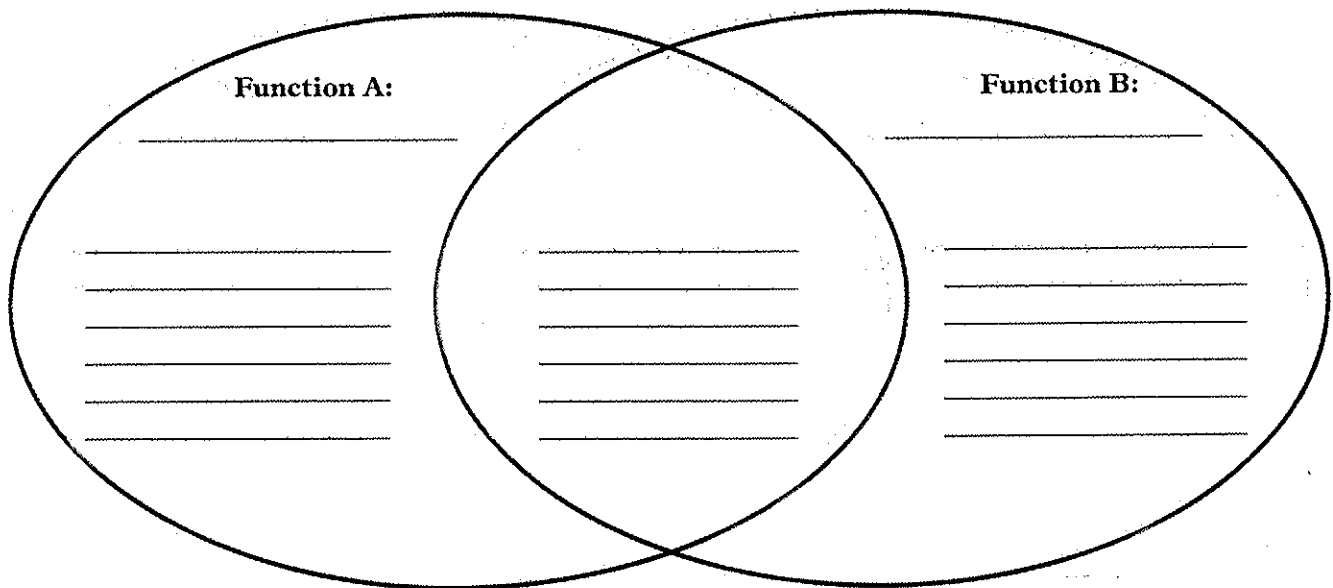
- 2 Use the Venn diagram below to compare and contrast the menu planning considerations of two different scale (size) functions. Choose one function from list A and one from list B. Write two similarities between the two functions in the overlapping area. Then give two menu planning considerations that are unique to each function. Write these in the separate spaces.

List A

- Family barbecue
- Child's 9th birthday party
- Christmas dinner for two families
- Valentine's Day dinner for two

List B

- Wedding reception
- Dinner service at a restaurant
- Afternoon tea at a school fete
- Breakfast at a motel



- 3 Toni is the owner of a catering business. She has a large selection of menus that her company is able to produce for its customers. All are recorded on file cards, which she separates into menus for:

- A large sit-down functions
- B large stand-up functions
- C small sit-down functions
- D small stand-up functions.

Types of menus CONT'D

a Toni has dropped her file box and her menus have been muddled up. Help her by marking whether each savoury dish is suitable for function A, B, C or D, or a combination. Below each dish, note why you have matched it to that function.

Mixed mini vol-au-vents

FUNCTION TYPE: _____

Beef stroganoff

FUNCTION TYPE: _____

Mixed club sandwiches

FUNCTION TYPE: _____

Stuffed chicken breast & veges

FUNCTION TYPE: _____

Individual gourmet meat pies

FUNCTION TYPE: _____

Vegetarian lasagne and salad

FUNCTION TYPE: _____

Pork medallions with jus

FUNCTION TYPE: _____

Spinach and feta filo rolls

FUNCTION TYPE: _____

Rice sushi

FUNCTION TYPE: _____

b Toni also wants to colour code her cards into winter and summer dishes. Using yellow to represent summer or the warmer months and blue to represent winter or the cooler months, colour over the recipe name on the cards above. Some recipes may be suitable for both seasons.

4 The type of menu used also depends upon the type of catering and food service business. There are five different types of menus listed below. Match the menu type with its description.

à la carte

static menu

cycle menu

menu du jour

prix-fixe menu

a The menu does not change very often _____

b The protein, starch and vegetable components of a meal are ordered and paid for separately _____

c The menu offers several different courses for one fixed price _____

d The menu may change each day, depending on seasonable ingredients (translation is 'of the day') _____

e The menu is different each day, but the cycle repeats itself _____



Did you know?

A canapé is a small serve of food that is eaten with the fingers. Canapés are often served as an entrée or at the start of a function. They should be eaten in one bite, and this should be taken into account when making them. Canapés are also known as hors d'oeuvres.