



Hospitality and Catering

# Menu Production

## Lesson 4

Learn how to produce a menu correctly and understand the different factors to consider during development.





# Types of service

Planning a menu around the people you will serve will help to decide the type of food you buy in.





# Types of service

For an A la carte menu you will buy in smaller finer cuts of meat that require little preparation and look good on the plate as an individual portion.





# Types of service

For a function menu buffet you will buy in large whole pieces of meat and fish because they look good on the buffet table for carving and are also cheaper to buy whole.







# Types of service

Schools and hospitals need to cook large quantities of food at set times. Most food that will be bought needs to be pre-prepared, cheap and easy to cook in time.





# Types of service

Different types of service will require a suitable food to be served quickly and efficiently.

A three course wedding menu does will not offer a 'stew' on the menu if the main course is to be silver served. It will take too long.





# Types of service

A school can serve large volumes of stew by ladling portions on to a tray for a person in a queue.





# Revision Activity 4

**What type of service  
would serve a stew?**