



Hospitality and Catering

Menu Production

Lesson 1

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





Learning objectives

- Recognise what meals are offered in different types of venues
- Describe the different types of menus
- Outline how to use seasonal food in a menu
- Consider the type of service when constructing a menu
- Understand how cooking times play a role in planning a menu
- Summarise how location and staffing should be considered when planning a menu
- Identify menu trends when constructing a menu

FOOD		7A-4P
GGET GRANOLA		
W MILK		6
W ALMOND MACADAMIA MILK		7.5
W YOGURT		7.5
ADD MARKET FRUIT		4
NICE BISCUIT		6
YEAST RAISED WAFFLE		
W MAPLE SYRUP & BUTTER		10
W FRUIT, RICOTTA & HONEY		12.5
GGET BREAKFAST BURRITO		11
EGGS ON A BISCUIT & AVO		12
GGET BREAKFAST SANDWICH		9
PROTEIN BRE KIE		13
OVERNIGHT OATS		8
CHICKPEA FRITTATA		12
AVOCADO TOAST		11
SALMON SALAD		16
TURKEY BAGUETTE		12
SIDES		
2 EGGS	4.5	ROASTED POTATOES 3
BACON	4.5	MARKET FRUIT
		RUSTIC TOAST 3
		JAM & BUTTER 6



Learning objectives

- Explain how cost and competition should be considered
- List how the occasion can have an influence on the menu
- Define what information should be included on a menu
- Describe the different diets which need to be examined when producing a menu
- Recognise the allergens which should be clearly labelled on a menu
- Summarise how to cost a menu
- Explain how to produce a balanced, varied, attractive menu

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What is a menu?

The food available or to be served as a meal in a specific location.

Menu planning is very complex and requires knowledge and appreciation of many different factors.





Where will I find a menu ?

Any food outlet that has a variety of foods to choose from.

e.g. Restaurant, café, takeaway, recreation outlet, schools etc





Hotels

A wide offering of food throughout the day.

- Breakfast
- Lunch
- Dinner
- Room service
- Afternoon tea





Restaurants

Open at set times through the day,
menus will include:

- Breakfast
- Lunch
- Dinner





Cafes

Tend to be open day time only,
menus might include:

- Snacks
- Breakfast
- Lunch





Fast food and takeaways

Designed for quick service, their menus will offer:

- Meal deals
- Individual items for sale

BETTER. JUICIER. TASTIER.
THE CLASSICS. REIMAGINED.



Most include your choice of side salad or
medium fries and medium beverage drink.

McChicken
£3.50 with £1.20
440 Cals 580-880 Cals

Spicy Habanero McChicken
£3.50 with £1.20
440 Cals 580-880 Cals

BE7 Barbecue Chicken
£2.50 with £1.20
600-710 Cals 740-1210 Cals

McMurray
£3.50 with £1.20
650-800 Cals 800-1170 Cals

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650-800 Cals 800-1170 Cals

Chicken McSpagetti
£3.50 with £1.20
390-510 Cals 430-600 Cals

Chicken McSpagetti
£3.50 with £1.20
410-530 Cals 530-700 Cals

Filet O' Fish
£3.50 with £1.20
340 Cals 580-630 Cals





Leisure and tourism outlets

Usually servicing quick meals for short stops or takeaway snacks.





Special Events

Weddings will have a set menu for that occasion.





Hospitals, care homes, schools

- Special diet menus
- Cost effective menus
- Meal time menus





Revision Activity 1

What meals do hotels usually serve?