



Hospitality and Catering

Menu Production

Lesson 3

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





How to plan a menu?

There are many factors to consider when planning a menu. It is not as easy as you might think.





How to plan a menu?

By taking planning seriously you can ensure that you can order, cook and serve food at a price that will sustain your business.





Seasonality

Fresh local produce is usually the healthiest and most environmentally friendly food you can find.

It is not available all year round.





Seasonality

If you plan to use this type of food then your menus will change weekly.

Usually found in restaurants, cafes and hotel.





Seasonality

You can buy food from around the world to keep the same items on the menu all the time, but this can be expensive or mass produced and frozen.





Seasonality

Large catering operations like schools and hospitals will use large quantities of frozen foods that can be stored without any risk of losing supply.





Revision Activity 3

What is the problem with using seasonal foods on a menu?