

Unit 304: Contribute to the guest experience

Activity 25: Menu planning quiz (Tutor)

1. How would the menu for a small function differ from the menu for large function?
Less prep time would be required.
2. What is menu planning?
The selecting of food/dishes for a menu, usually for a specific event.
3. Which of the following is not an important factor when menu planning?
 - a) Kitchen availability
 - b) Costs
 - c) Transportation**
 - d) Type of establishment
4. The type of service affects menu planning
True
False
5. Determining food and labour costs does not have to be considered when planning menus
True
False
6. Cultural beliefs influence food choice. Which statement is incorrect?
 - a) Jewish people cannot eat meat and dairy together
 - b) Muslim people cannot drink alcohol
 - c) Catholic people cannot eat red meat on Fridays
 - d) African people cannot eat deer**
7. Why is a work flow plan necessary when planning menus?
 - a) To ensure the product is completed in time successfully**
 - b) To ensure the product's taste flow together well
 - c) To ensure that the chef's don't get confused
 - d) To ensure that the chef has thought about what they are doing before hand
8. What are the benefits of using seasonal produce when planning menus?
Cheaper, can be locally sourced, better flavours, freshness.
9. Why is it important to consider customer requirements when planning menus?
To ensure dietary needs can be met
To ensure customer preferences can be accommodated.
10. What costs need to be considered when menu planning?
Ingredients, labour, energy, waste, disposables.