

Unit 304: Contribute to the guest experience

Worksheet 3: Plan menus to meet guest requirements (Tutor)

1. Explain what is meant by a food preference:

A choice a customer makes in relation to the food they prefer to eat – vegan, vegetarian, healthy options, religious beliefs.

2. Explain what is meant by a special dietary requirement:

A customer's need due to a medical condition, an allergy or an intolerance. If not observed, it may result in illness or death.

3. List five factors to be considered when planning menus:

Any of the following:

- the size and design of the kitchen
- the style of restaurant or menu being produced
- the skills levels of the kitchen team
- the type and quantity of equipment available
- the availability of commodities/ingredients
- the budget available – food costs
- the occasion the menu is being planned for
- guests' requirements – preferences, special dietary needs.

4. Why is it necessary for a chef de partie to consider how dishes on the menu can be adapted?

To ensure customer preferences or special dietary needs can be met.

5. State three ways a dish can be adapted to meet dietary needs:

- changing the recipes
- changing the cooking methods
- using alternative/replacing ingredients.