

## Unit 304: Contribute to the guest experience

### Activity 25: Menu planning quiz (Tutor)

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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.**