

## Unit 304: Contribute to the guest experience

### Worksheet 3: Plan menus to meet guest requirements

---

1. Explain what is meant by a food preference:

---

---

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

---

---

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

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

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

---

---

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

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_