

SS2 SECOND TERM E-LEARNING NOTES

SUBJECT CATERING CRAFT PRACTICE

SCHEME OF WORK

WEEK 1: MEANING AND SCOPE OF MENU

WEEK 2: CLASSIFICATION OF MENU/ FACTORS THAT AFFECT MENU PLANNING

WEEK 3: SAFE AND HYGIENIC PRACTICES FOR MEAL PREPARATION.

WEEK 4: Evolution/development of menu and factors to consider when planning a menu.

WEEK 5: DIFFERENT MENUS AND THEIR USES

WEEK 6: Types of food service, table laying(**practical**)

WEEK SEVEN: MID TERM

WEEK 8: Beverages- the bar, types of alcoholic and non alcoholic drinks, cocktails and drinking glasses used in the food and beverage service

WEEK 9: Beverages- the bar, types of alcoholic and non alcoholic drinks, cocktails and drinking glasses used in the food and beverage service.

WEEK 10: Practical- comprehensive practical on topics taught.

WEEK ONE: 1

DATE.....

TOPIC: MEANING AND SCOPE OF MENU

CONTENT: MEANING AND SCOPE OF MENU

Sub-Topic: Meaning and Scope of Menu

Meaning of menu: Menu is a list of food that is available at a restaurant or to be served at a meal. Menu is primarily a selling. But English people calls it 'bill of fare'.

Meaning: Ordinarily, the term menu refers to the list of dishes available. The word 'menu' is a French word depicting, the bill of fare in English. Menu dates back to the eighteenth century, although the custom of making a list of the courses for a meal is much older.

Originally the bill of fare (English) or menu (French) was not presented at the table. Banquets generally consisted of two courses, each made up of a variety of dishes, anything from 10-40 in numbers. The first set of dishes were placed on the table before the diners entered-hence the word **entrée** and when consumed, these dishes were removed or relieved by another set of dishes-hence the words **releves** or **removes**. The bill of fare was originally very large and was placed at the end of the table of everyone to read. As time progressed the menu became smaller in size and a number of copies were made which allowed individuals to read their own copy.

Scope of Menu: Menu's may be divided into two classes, traditionally called '**a-la-carte**' (from the card) and **table d'hôtel** (table of the host). The key difference between these two is that 'a-la-carte' menu has dishes separately price, whereas the 'table d'hôtel' menu has an inclusive price either for the whole meal or for specified number of courses for example any two or any four courses. Other menus include special party, ethnic or specialty menus, hospital, menus for people at work, menus for children, cyclical menus and pre-planned/pre-designed menus. The courses for the various menu may be taken from the under listed sequence:

1) Hors-d'oeuvres; 2) Soups (potatoes); 3) Egg dishes (oeufs); 4) Pasta and rice (farinaeux); 5) fish (Poisson); 6) Entrée; 7) Sorbet; 8) Releve; 9) Roast (roti); 10) Vegetables (legumes); 11) Salad (salada); 12) Cold buffet (buffet froid); 13) Cheese (fromage); 14) Sweets (entremets); 15) Savoury (savoureux); 16) Fruit (dessert); 17) Beverages.

However a number of courses are often now grouped together as:

A: Starters (course 1-4); B: Main Courses (Courses 5, 6, 8 to 12); C: After (Courses 13-16)

D. BEVERAGES

The above could serve as a guide for compilation and determination of the order of courses for function and special party menus.

EVALUATION

- What does menu mean?
- List the courses that make up the starter courses in a meal?
- What do you understand by 'afters'? Give example.

General Evaluation: Objective Test

1. **Bill of Fare** is something as
a. Menu b) Banquet c) Bills d) Mis-en-place.
2. List of dishes available is referred to as.....
a) Card b) Bill c) Menu d) Invoice
3. The coursederived its name from the first set of dishes that were placed on the table before the dinners entered.
a) Potatoes b) Farineux c) Entrée d)Releve
4. The tradition of calling for a meal from the card gave origin to
a) A-la-carte b) Farineux c) table d'hôtel d) Ethnic menu
5. All these are menus except
a) Releve b) a-la-carte c) hospital d) function

ESSAY TEST

- i. What is the origin of the word 'menu'?
- ii. List the courses?
- iii. What is the main limit?

WEEKEND ASSIGNMENT

Make an elaborate list of menu types

Theory of Catering by Foskett and Ceserani (page, 357-359)

PRE-READING ASSIGNMENT

Read about factors affecting **Meal Planning**.

WEEKEND ACTIVITY

What are the essential considerations prior to planning menu? Theory of Catering by Foskett and Ceserani (pages, 356-357).

WEEK 2

DATE-----

**TOPIC: CLASSIFICATION OF MENU/ FACTORS THAT AFFECT MENU
PLANNING**

SUB-TOPIC 1 : Classification of menu.

SUB-TOPIC 2: Factors that affect menu planning.

Menu may be divided into two classes, traditionally called **a la carte** (from the card) and **table d'hôtel** (table of the host). The key difference between these two is that 'a la carte' menu has dishes separately priced but the 'table d'hôtel' menu has an inclusive price (dishes priced together) either...