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# **UNIVERSITY INSTITUTE OF COMPUTING**

## **PROJECT REPORT ON MENU CARD**

Program Name: BCA

Subject Name/Code: Desktop Publishing Lab (23CAP-204)

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# **ABSTRACT**

## **Introduction:**

A menu card serves as a printed or digital document that showcases the food and beverage offerings of a restaurant, café, or event. It typically includes sections for appetizers, main courses, desserts, and drinks, along with descriptions and prices for each item. A well-designed menu card reflects the establishment's theme and ambiance, often incorporating appealing visuals, such as high-quality images or illustrations of dishes. It acts not only as a guide for customers but also as a marketing tool, enticing diners with mouth-watering descriptions and highlighting special items or chef's recommendations. The layout and design play a crucial role in creating an inviting and enjoyable dining experience.

## **Technique:**

Here are three techniques used to create a menu card in Adobe Photoshop

1. **Layering and Grouping:** Utilize layers to organize different elements of your menu card, such as backgrounds, text, and images. Group related layers together for easier management, allowing you to edit individual components without affecting the entire design. This technique helps maintain a clean workspace and makes adjustments simpler.
2. **Typography and Text Styles:** Experiment with various fonts and text styles to create a visually appealing hierarchy. Use different sizes, weights, and colours to distinguish between sections like headings, item names, and descriptions. Applying text effects such as shadows or strokes can enhance readability and add depth to your design.
3. **Image and Graphic Integration:** Incorporate high-quality images of dishes or decorative graphics to make the menu more engaging. Use techniques like clipping masks to blend images seamlessly into the design. Adjusting opacity, adding filters, or applying layer styles can help images complement the overall aesthetic of the menu card.

## **System Configuration:**

- **OS:** macOS Sequoia
- **Processor:** Apple M2, 8-core CPU, 8-core GPU or higher recommended
- **RAM:** 4 GB (minimum); 8 GB recommended
- **Development Environment:** Adobe Photoshop, and you can also use Photo PEA



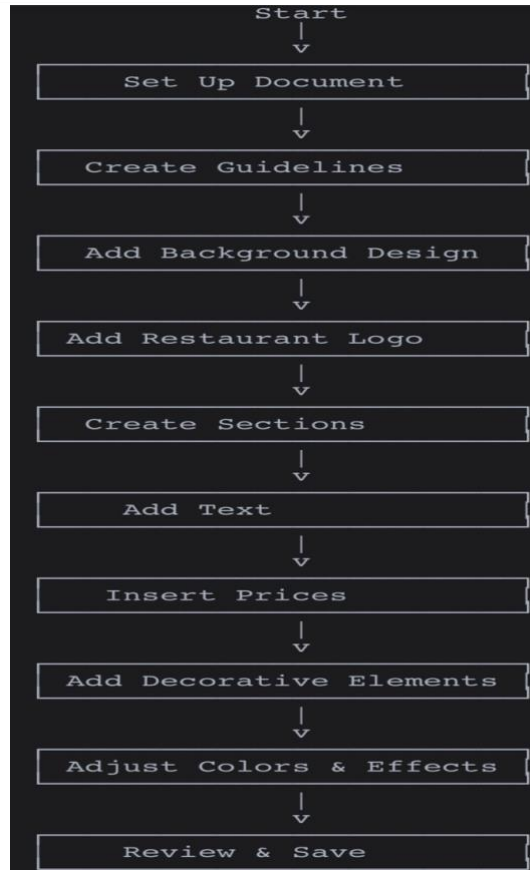
# **SUMMARY**

## **Input:**

1. Restaurant Name and Logo: Prominently display at the top.
2. Tagline: A brief description of the dining experience.
3. Menu Sections:
  - Appetizers: Items with descriptions and prices.
  - Main Courses: Variety of options with prices.
  - Desserts: Sweet treats with prices.
  - Beverages: Drinks available with prices.
4. Specials: Daily specials or chef's recommendations.
5. Contact Info: Address, phone number, and website.

## **Process:**

Here's the flowchart that visually represents the steps to create a menu card in Adobe Photoshop.



**Output:**



# Menu

## MOODY'S FOOD

A healthy restaurant typically focuses on offering nutritious, balanced meals made from fresh, whole ingredients. Dishes are often plant-based or lean protein-centered, with an emphasis on vegetables, fruits, whole grains, and healthy fats like avocados, nuts, and olive oil.

### Main course

Fish and Chips \$10.00

This dish is a must try whilst you are in the UK, no matter where you are, you'll be able to find a delicious plate of fish and chips

Bangers and Mash \$10.00

Also known as sausages and mash, this traditional dish consists of sausages and mashed potato, and is often accompanied with peas and gravy.

Full English Breakfast \$10.00

They say that breakfast is the most important meal of the day, which is why if you are doing something physically or mentally demanding,



### Drinks

Martini \$5.00

Kicking off our list of British cocktails is the iconic Martini. Although this cocktail was first shaken up in America, the first iterations of the drink mainly consisted of vermouth.

Sloe Gin Fizz \$5.00

The English summer may be short-lived, but for a brief moment, it's warm and glorious. The gardens burst into life, flowers bloom, and sloe berries are abundant in the countryside hedgerows

Gimlet \$5.00

The Gimlet is a classic British cocktail with roots in the 19th-century Royal Navy. Scurvy was a big problem back in those days. After much trial and painful error, some clever sausage figured out that vitamin C was the cure.

### Starter

Pani Puri \$10.00

Pani puri is the most popular Indian street food and is loved by everyone whether kids or adults.

Chipotle Queso Blanco \$10.00

promises all the cheesy, smoky flavors you love, perfect for dipping, drizzling, or devouring straight from the spoon.

Punjabi Samosa \$10.00

Samosa is a popular Punjabi snack that you'll find in any restaurant, cafe menu, and street vendor across India. You'll see them at parties or special occasions, get-to-gathers as an appetizer



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**GITHUB LINK-** <https://github.com/AbhinavM1107/DP-MENU-CARD.git>