

**TAKE FOOD
AND
BEVERAGE
ORDERS**



WHAT IS MENU?

Is a list of food and drinks that is offered in a food establishment.

In French, menu means ‘in minute detail’ and in English, it is also termed as “bill of fare”. the term menu first used in 1541.



TYPES OF MENU

- **Table d' hôte:** Literal meaning is “Table of the host”. This is a fixed menu served at a fixed price.
- **A' la Carte:** Literal meaning is “From the card”. Dishes as prices separately and the Guests can make his/her own choice.



DIFFERENCE A LA CARTE AND TABLE D'HOTE



Joseph's Kitchen



COFFEE

Item Name.....\$10
Item Descreption Here

Item Name.....\$10
Item Descreption Here

Item Name.....\$10
Item Descreption Here

DESSERT

Item Name.....\$10
Item Descreption Here

Item Name.....\$10
Item Descreption Here

Item Name.....\$10
Item Descreption Here



DELIVERY NUMBER
0123-456-789

A LA CARTE

\$10



\$10



SPECIAL DISH

Item Name.....\$10
Item Descreption Here

Item Name.....\$10
Item Descreption Here



A la Carte



Table d'Hôte Menu

foodandbeverageknowledge.com

Price: \$49.99 per person

Appetizer (Choose One)

1.Caprese Salad
Slices of fresh mozzarella, vine-ripened tomatoes, and basil, drizzled with balsamic glaze.



2.Crab Cakes
Golden brown crab cakes served with a zesty lemon aioli.



3. Stuffed Mushrooms
Large mushroom caps filled with garlic, herbs, and cream cheese, baked to perfection.



Soup (Choose One)

1.Tomato Bisque
A creamy tomato soup garnished with fresh basil and a side of garlic crostini.



2.French Onion Soup
Classic caramelized onion soup topped with a cheesy crouton.

Main Course (Choose One)

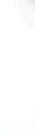
1.Herb-Crusted Chicken Breast
Juicy chicken breast with a blend of herbs, served with mashed potatoes and sautéed green beans.



2.Pan-Seared Salmon
Fresh salmon fillet with lemon-butter sauce, accompanied by wild rice pilaf and asparagus.



3.Mushroom Risotto
Creamy arborio rice with wild mushrooms, finished with truffle oil and parmesan cheese.



Dessert (Choose One)

1.Tiramisu
Layers of coffee-soaked ladyfingers and mascarpone cream, dusted with cocoa.



2.Crème Brûlée
Classic vanilla custard with a caramelized sugar crust and fresh berries.

Table d'hote

OTHER TYPES OF MENU

- **STATIC MENU**- Pre - determined menu that does not change everyday.
- **DU JOUR MENU (Dy zhoor)** or **Daily menu**- this menu changes daily and focused on seasonal ingredients.
- **CYCLE MENU**- is a set of dishes or menu items that is different for each day during a cycle and repeats.
- **BREAKFAST MENU**- is a fairly standardized. Offers a choice of juices, cereals, eggs and breakfast meats.
- **LUNCH MENU**- is composed mostly of light meals and often informal meals.

OTHER TYPES OF MENU

- **DINNER MENU**- is more elaborate as guests have more times and leisure for eating.
- **CALIFORNIA MENU**- features item that are traditionally available for breakfast, lunch and dinner offered throughout the day.
- **CHILDREN'S MENU**- typically has burgers, fried chicken, hotdogs, sandwiches, French fries, noodles, ice cream, and soft drinks.
- **DESSERT MENU**- offers pastries.
- **TOURIST MENU**- is posted on the board outside a restaurant, usually with an attractive headline price, primarily designed to attract tourist.

MENU PRESENTATION

- Make sure menus are clean, presentable and up-to-date.
- Present the menu when the guest are already comfortably and properly seated.
- Never put the menus on the table where the guest have to pick them up.
- In presenting menu, one can say, “May I present to you our menu”.





MENU PRESENTATION

- Present menus half opened with the right hand while standing on the right side of the guest, maintaining eye contact.
- Hand Menus to the guests with politeness and a smile accompanied with some introductory suggestive selling recommending “Today’s Special”, for example.

TAKING FOOD ORDERS

Step 1: Approach the table and stand at the right side of the host.

Step 2: Present the menu.

Step 3: Take the food orders and write down the order .

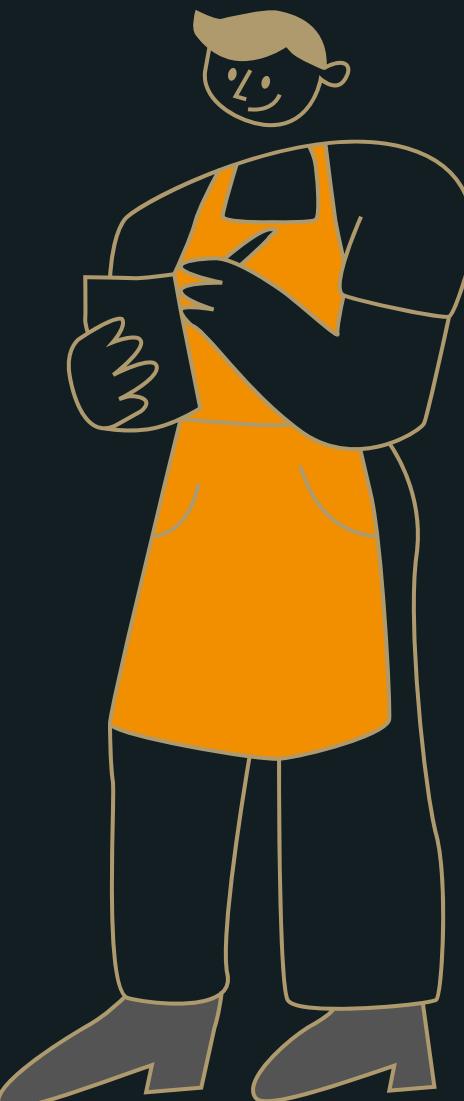
Step 4: Take effort to sell a complete meal. (suggestive Selling)

Step 5: Repeat the order to the guest:

Step 6: Inform the timeline.

Step 7: Thank the guest politely and collect all the menu.

Step 8: Place the order to the kitchen.



IMPORTANCE THINGS TO REMEMBER WHEN TAKING ORDERS:

- Always have a sharp pencil or pen and order slip ready.
- Approach the guest after you have given them the time to look at the menu .
- Stand erect to the left of the guest with order slip supported in the palm of your hand and ball pen ready.
- always jot down orders with other instructions.
- incorporate suggestive selling techniques throughout the order- taking process.



IMPORTANCE THINGS TO REMEMBER WHEN TAKING ORDERS:

- Give attention to orders with special requests.
- Record proper sequence of serving starting with the appetizer, soup, salad, ,aim course, dessert and coffee.
- If the guests is hurry and seeks your assistance, suggest to him some “ready to serve” food items rather than “ cooked to order” items.
- Identify your guest or customer before you apply suggestive selling.
- Use appropriate and uniform abbreviations in your restaurant restaurant as directed by house policy.



QUIZ TIME!

THANK YOU!

