

NUTRITION AND MENU PLANNING N4

MODULE 6 – MODERN SERVICE ORDER

All these Questions are in your Future Managers Textbook, but to ease your work, I have copied it to TWO pages.

Activity 1

Knowledge questions

1. Define the following terms:
 - 1.1 Course
 - 1.2 Hors d'oeuvre
 - 1.3 Farinaceous
 - 1.4 Entrée
2. Explain the normal order in which dishes are served.

Activity 2

Group work

Collect samples of **all** the breakfast menu types from various hospitality industries for your portfolio.

Activity 3

Practical application

Students will compile menus for the following types of breakfast:

1. English breakfast menu
2. Continental menu
3. South African breakfast (typical breakfast)

Activity 4

Practical application

Given the standard order of courses and suitable dishes, students need to compile different luncheon menus.

1. Compile three different luncheon menus for the new CEO of your college inauguration function.

Activity 5

Practical application

Given the standard order of courses and suitable dishes, students need to compile different supper menus.

1. Compile three different supper menus for the new CEO of your college inauguration function. The first menu must be three-courses, second menu five-courses and the third menu must be a 6-course menu in the winter and in the summer.

Activity 6**Practical application**

Given the standard order of courses and suitable dishes, students need to compile different luncheon menus.

1. Compile two different luncheon menus for the new CEO of your college inauguration function. The first menu must be two-courses and the other a three-course menu in the summer.

Activity 7**Group work**

Students will compile menus for the different functions: Luncheon, wedding breakfast, cold buffets, and a birthday dinner for 25 guests.

1. At what sorts of occasions are function menus used?
2. What are the four main areas to consider when planning menus?

Activity 8**Group practical**

You have been asked to arrange a 50 Years Anniversary banquet for the college. List and complete all the documentation for this banquet.

Activity 9**Group practical**

Arrange a 60th birthday formal tea for a staff member on her birthday.

Activity 10**Group practical**

You have been asked to arrange a 50 Years Anniversary banquet for the college. Work out a wine list with alcoholic and non-alcohol drinks.