

# **NUTRITION AND MENU PLANNING N4**

## **MODULE 7 – FIXED MENUS, MENU SPECIFICATION, ORDER FORMS AND DISPATCH LIST**

All these questions are in your Future Managers Textbook, but to ease your work, I have copied it to ONE page.

### **Activity 1**

#### **Short and application questions**

1. List the different types of fixed menus.
2. Describe the term 'cycle menu'.
3. Give TWO advantages and TWO disadvantages of a cycle menu.
4. Compile table d'hôte menu for a lunch.
5. Give ONE reason why a fixed menu with a limited choice is becoming popular in South Africa.

### **Activity 2**

#### **Application question**

Explain briefly what you understand by 'Menu specifications' in the Hospitality industry.

### **Activity 3**

#### **Practical component for a function of your choice.**

Students will compile and complete:

1. A function order form
2. A banquet or function prospectus

### **Activity 4**

#### **Practical assignment**

1. Compile an outside catering van dispatch list with a checklist included for a function of your choice.