

MENU PLANNING

TYPES OF MENU

- A LA CARTE
- TABLE D'HOTE
- TABLE DU JOUR
- PLAT DU JOUR
- CYCLIC
- BUFFET

FACTORS AFFECTING THE PROCESS

- **FINANCE AVAILABLE (INITIAL, ROLLING):** Fiscal policies play vital role all along the process; whether it be the starting of an outlet or the operational stage. The money invested determines the variety.
- **COOKING METHODS:** All varieties of cooking has to be incorporated in menu to avoid monotony.
- **MARKET SEGMENT:** Nature of clientele
- **LABOUR (AVAILABILITY, SKILL)**
- **STYLE OF SERVICE**
- **AVAILABLE RAW MATERIALS**
- **PRACTICAL EASE OF PREPARING**
- **INCORPORATION OF LEFTOVERS**
- **NUTRITIONAL VALUE**

PLANNING OF PREPARATION

MOST IMPORTANT STEP

SAVE MONEY (STANDARD RECIPE YEILD)	SAVE LABOUR (ALLOCATE AS PER SKILL)	SAVES TIME (EQUIPMENT/STAF F)
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LABOUR	30-40-50% OF COST
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OVER HEAD	30% OF COST
PREPARATION	50-60% OF TIME
COOKING:	20%
SERVICE:	15%
CLEARANCE:	15%

- FIRST THINGS FIRST
- OBJECTIVE FOOD AT RIGHT TIME / TEMPERATURE

PARAMETERS

- PRESERVATION OF APPEARANCE
- HYGENE MAINTENANCE
- WIDE RANGE OF TASTE AMONG CLIENTS.

MENU ANALYSIS

It stands for application of managerial style by dissection of menu (ie job simplification) to facilitate smooth and easy flow of task.

ANALYSIS PROCEDURE

1. Dish/menu to be analyzed: First chef will scrutinize menu thoroughly. According to that the staff schedules and indents are made.
2. Whether prepared (convenience) or made to order: After analyzing the menu he will make a list of dishes/items to be prepared in the hotel and list of things to purchase from out side which is already packed.
3. Categorized method of preparation: This is done in the formative stages of the kitchen even before selling takes place. Then chef will think about the preparation, recipe, garnish and accompaniment. Then according to this he will make an indent.
4. Determine portion size and numbers: Then chef will take care about the portion size and numbers of meat vegetables which are suppose to serve.
5. Procure the raw material: He will make purchase orders for different ingredients needed for the preparation and the items which is needed for menu which is already packed ones. E.g.: sweets

6. Source from outside: If the chef need any help from outside i.e. if he does not have a 'halwai' for making Indian sweet which is there in the menu? So he will call a person from outside for making sweet.
7. Break down of menu steps, pax, time, section, responsibility: In this chef will make decisions about each dish and inform each department about the menu, pax, pick up time and their responsibility.
8. Assign work: In this degree of mis-en-place to be done, skills required etc to be taken into consideration
9. Feed back/follow up: This is last thing about the menu. It will come after serving the food. It is given by guest and the suggestions and complaints will be verified by the chief in this process.

MENU ANALYSIS FORMAT

Date.....

Kitchen South Indian

kitchen

Sl.no	Function	Pax	Time	Dish	Remark
1	Wipro B/F	40	6.30am	Idli, sambar	Food to be less oil
2	Infotech lunch	120	11.30am	Kheema dosa, chettinadu chicken	State of the art meeting
3	MRF dealers meet dinner	500	8.30pm	Rasam, rice,mutton pepper fry	Food should be less spicy