

Menu

Part I



menu

- **=bill of fare** is a list of prepared dishes of food which are available to a customer.

Types of menues

- **A la carte** menu lists all the dishes that are available in a restaurant. The guest chooses a dish and the dish is prepared to order.
- **table d'hôte** /,tɑː.blə 'dəʊt/ menu lists the dishes of food that are served in a restaurant as a complete meal at a fixed price but with little or limited choice of dishes.

The compiling of a menu (to compile)

to collect information from
different places and arrange it in a book, report, or list

Factors to consider before a menu is written

1. The kind of menu
2. The season of year
3. The capabilities of kitchen staff
4. Size and equipment of kitchen
5. Capabilities of serving staff
6. Price of the menu
7. Type of customers
8. Supplies
9. Balance
10. Colour
11. Wording of menus.

Menus are
usually based
on:

- traditional cookery methods and recipes.
- new dishes, different combinations of food and fresh ideas (Cuisine Nouvelle)
- **Cuisine Nouvelle** represents new thinking, new food combinations and a lighter style of cooking with the accent on creativity, presentation and simplicity

The menu gives

- the name of a dish
- and its description
-so that the customer gets the idea of the quality, size, preparation and composition of the dish.

Read the text on p. 167
and answer the
questions

Find the dishes mentioned in the text and explain them

- **Paté maison**
- liver pate, made with chicken livers and pork sausage, (wrapped in bacon)
- **fried fillets of sole / dover sole** (light dusted with flour before frying)
- an **8-oz rump steak (oz – ounce)** (226. grams)
- sauce tartare
- Bearnaise sauce (egg yolks, butter and vinegar with herbs)



- What is a menu?
- What factors must be considered when compiling a menu?
- What is the general principle in menu-compiling?
- What cookery methods does the caterer rely on in menu-compiling?
- Why is it important to be aware of changes in contemporary cooking?
- What are the main requirements to the description of dishes on the menu?
- In what order are dishes listed on the menu?
- What kinds of menu do you know?
- What is 'à la carte (table d'hôte) menu?
- How many courses does a lunch (dinner) menu usually consists of? What are they?

Parts of the menu:

starter/appetizer/hors d'oeuvre,
soup, fish course, entrée/main (meat)
course/dessert, coffee/fruit/cheese

hors d'oeuvre
/ˌɔː ˈdʒ:v/

  Moderate Advanced	
STARTERS	SPECIALS
Manual enrolments _____ CORE Add users to courses manually by searching from a list of users. 🗡️	MNet remote enrolments _____ CORE Establish a link with another Moodle site, share resources and enrol users. 🗡️🗡️
Self enrolments _____ CORE Users can signup for a course themselves (with or without an enrolment key). 🗡️	Publish as LTI tool _____ CORE Allow users on different sites (including non-Moodle LTI consumer sites) to access selected courses. 🗡️🗡️
Guest access _____ CORE Anyone can view the contents of a course but can't participate in any activities. 🗡️	IMS Enterprise File _____ CORE Use an international standard XML file to control user enrolments on a course. 🗡️
MAINS	SIGNATURE DISHES
Cohort sync _____ CORE Users in a cohort (site-wide group) are enrolled to a course, either manually or automatically. 🗡️	Auto enrol _____ FREE Automatically enrol users to a course upon login or visiting a course. 🗡️
Category enrolments _____ CORE Users are enrolled to a category which cascades to each course within that category. 🗡️	Enrol by user profile field _____ FREE Users are automatically enrolled on courses based upon values in their user profile. 🗡️
Flat File _____ CORE Enrol users in bulk using a CSV file from a specific server location. 🗡️	Course completed enrolment _____ FREE Users are enrolled to a course based on the completion of another course. 🗡️
Course meta link _____ CORE Enrol users with parent and child courses (enrolments	DESSERTS

Menu

Appetizer

Butternut Squash Ravioli
Rosemary Browned Butter

Salad

Baby Kale Greens
Asian Pear, Grapes, Candied Walnuts, Goronzola
Honey Vinaigrette

Main Course

White Bean Puree
Balsamic Glazed Lamb chops

Dessert

Honey Yogurt Panna Cotta
Blood Orange Sauce

a) appetizers
b) soup:
c) fish course:
d) main
course:
e)desserts

- **Divide the dishes given below into four groups:**
- Tomato salad/ grilled tuna steak/ crepe/ fillet of sole/ lamb cutlets/ apple pie/ goulash/smoked salmon/ beef soup/ noodle chicken soup/ braised leg of mutton/ Trout in aspic/pork leg jelly/ iced cucumber soup/ apple fritters/ dumplings/

Dish names

I. Name contains basic ingredients of a dish

- Bacon and eggs
- Cod with herbs
- Potatoes with bacon
- Carrots with cream

II. Name of the kind of dish/food + basic ingredient

- **Carrot salad**
- Leek soup
- **Walnut pie**
- Chestnut puree
- Tomato juice

III. Past participle

- Boiled carrot
- Baked potato
- Breaded cheese
- Fried fish
- Smoked salmon
- Poached eggs

Cooking methods

baked

boiled

fried

grilled

poached

scrambled

smoked

steamed

cooked

chopped

to chop

to dice

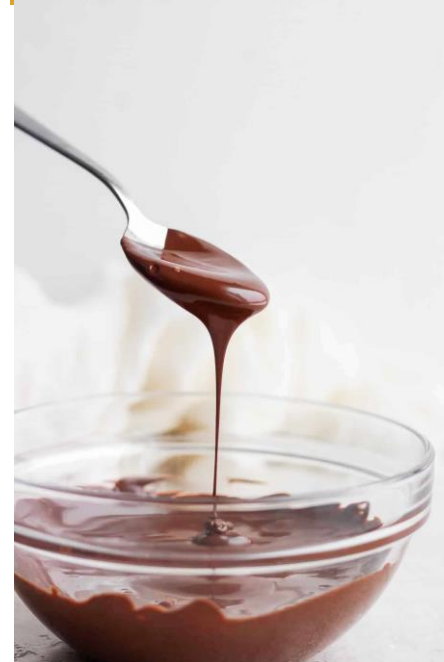
to mince

sliced



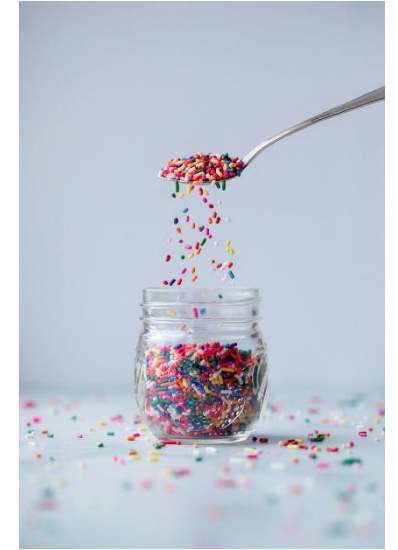
Cooking methods

- Grated
- Mashed
- Melted
- Roasted



Cooking methods

- Seasoned
- Sprinkled
- Stuffed
- whipped



IV. A dish name (including national cuisine)

- Chicken soup Serbian style
- Salman English style (Losos na engleski nacin)

V. National specialities that are not translated (but described)

- Sarma, prebranac, ajvar etc.
- aivar, kaymak/kaimak etc.



casserole / goulash
/
fritter / croquette /
pilaf /



1. a slice of fruit, vegetable, or meat covered with batter (= a mixture of flour, egg, and milk) and then fried
2. a dish made by cooking meat, vegetables, or other foods in liquid inside a heavy container at low heat, or the heavy, deep container with a lid used in cooking such dishes
3. a dish, originally from Hungary, consisting of meat cooked in a sauce with paprika (= a spice that tastes hot)
4. rice cooked in spicy liquid, often with vegetables or meat added
5. a small, rounded mass of food, such as meat, fish, or potato, that has been cut into small pieces, pressed together, covered in breadcrumbs and fried

Describe the
following
dishes

filo*

- Gibanica (stuff/ phyllo* pastry/ cheese, eggs, kajmak/ baked)
- Pljeskavica (minced meat/ shape of a burger/ grilled)
- Sarma (sauerkraut/ minced meat/ rice/onions/ rolled/ simmer)

Compile a restaurant menu

- five different food/drinks sections (e.g. starters, mains, wines etc.)
- Each section must contain at least 5 different items
- Every item needs to have a name and a short description