

- a) Menu Planning
- b) Table d'hote
- c) Menu Engineering
- d) Layout of menu card
- e) Cost Control
- f) Menu structure
- g) Entre
- h) Standard recipe
- i) Menu merchandising
- j) Dessert

SECTION-B

2. Explain different types of menu.
3. List the advantages of Menu engineering.
4. What are the basic principles of Menu planning?
5. How menu can be used as an effective marketing tool?
6. Describe the constraints of Menu Planning.

SECTION-C

7. Explain general considerations while planning for menus.
8. Write an essay on Menu control and menu structure.
9. List the French classical menu with examples from each course.

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