

- a. Menu History
- b. Standard costing
- c. Menu structure
- d. Poisson course
- e. Classical Horsd' oeuvre
- f. Standard purchase specification
- g. Self service
- h. Entremet course
- i. Beverages
- j. Standard portion

SECTION-B

- Q2 What are the different types of menu?
- Q3 How can all pricing of menus be done?
- Q4 Explain the objectives of a menu.
- Q5 Describe the various Cost and Profit concepts.
- Q6 Do you think menu can be used as good marketing tool? Explain.

SECTION-C

- Q7 What are the objectives and advantages of Menu Engineering?
- Q8 Describe the constraints of menu planning.
- Q9 Draw the format of Standard recipe card & explain its use.