ROOM SERVICE

MENU PLANNING
SESSION OBJECTIVES

After the end of the session one should be able to know various menus used in room service & the basic things to be considered while compiling a menu.
Contents

➢ Types of menu
➢ Basic considerations
DIFFERENT MENUS

- BREAKFAST
- LUNCH
- DINNER
- MIDNIGHT MENU

ALL DAY MENU
BASIC CONSIDERATIONS

- VARIETY
- OPTIONS (VEG & NON VEG)
- ITEMS FOR DIFFERENT AGE GROUP
- VARIATION WITH REGARDS TO COLOUR, INGREDIENT, TEXTURE, FLAVOUR & TASTE
- SEASONAL
- AVAILABILITY
- COSTS, equipments & MANPOWER INVOLVED
Review

After the end of the session one should be able to know the various menus used in room service.
BIBLIOGRAPHY

➢ Food & Beverage service, (Danis Lillicrap/ 7th edition.

➢ Google
http://books.google.co.in/books?id=HfHtaq1GWUC&pg=PT176&lpg=PT176&dq=breakfast+doorknob+card&source=bl&ots=0AG_XEdSqP&sig=qr4SjP4wdx_WhiGtsTOP3kAinsl&hl=en&ei=tzn4TZPDef0vwPz06yDDA&sa=X&oi=book_result&ct=result&resnum=4&ved=0CDMQ6AEwAw#v=onepage&q&f=false