

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
- SESONAL
- 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=HfHtaq1GWUcC&pg=PT176&lpg=PT176&dq=breakfast+doorknob+card&source=bl&ots=0AG_XEdSqP&sig=qr4SJP4wdx_WhiGtsTOp3kAinsl&hl=en&ei=tzn4TZPDFof0vwPz06yDDA&sa=X&oi=book_result&ct=result&resnum=4&ved=0CDMQ6AEwAw#v=onepage&q&f=false