

TVL FOOD AND BEVERAGE SERVICES – GRADE 12

Name: _____ Date: _____

Grade: _____ Section: _____

Quarter: II Week: 13 SSLM No. 1 MELC(s): Take Food and Beverage Orders

- Objectives: 1. Identify types of Menu; and
2. Familiarize the proper way of presenting menu.
- Title of Textbook/LM to Study: TVL-HE Food and Beverage Services Manual
- Chapter: None Pages: 117-123 Topic: Types of Menu and Menu Presentation



Let Us Discover

BASIC TYPES OF MENU

Before presenting menu to the guest, let us first know the types of menu used by the restaurants. There are two different types of menu which are differentiated by the manner in which they are served and priced. A menu may be an A La Carte or Table D' Hôte.

A. Types of Menu

À La Carte menu is a multiple choice menu, which list items is priced and ordered separately. All items are cooked Depending on the dish chosen by the guest, the cooking time will vary. It is necessary to inform the guests about the time the preparation might take.

<i>A La Carte</i>	
Appetizer	
Chicken bola-bola	P 90.00
Kwek-kwek	50.00
Lumpia	80.00
Cheese Stick	70.00
Main Course	
Chicken Inasal	P 100.00
Crispy Tilapia	120.00
Adobong Manok	110.00
Sugbang Bariles	150.00
Dessert	
Mango Float	P 75.00
Chocolate Cake	60.00
Ice Cream	60.00
Leche Flan	75.00

Table D'Hôte is a French phrase also called PRIX FIXE, which literally means "host's table". It offers one or more variants of each dish for fixed prices. It usually includes three or five course meals available at a fixed price. It is also referred to as a fixed menu. Because the menu is set, the cutlery on the table may already be set for all of the courses; the first course cutlery on the outside, working towards the plate as the courses progress.

This menu offers a variety of food choices and a multiple option for each course and the guest will receive the same number of choices. The guest will pay same standard price for the full menu whether he consumes a certain dish or not.

<i>Table D' Hote</i>	
<i>Menu @ 400</i>	
<i>--- SOUP ---</i>	
Nilangang Baka	
Tinolang Manok	
<i>--- SALAD ---</i>	
Ensaladang Pinoy	
Pako Salad	
<i>--- MAIN COURSE ---</i>	
Adobong Manok	
Baka Mechado	
Sugbang Bariles	
<i>--- DESSERT ---</i>	
Buko Pandan	
Cassava Cake	

Other Types of Menu

- a. **Static Menu** is the most common type of menu that is offered all-year long. This type of menu is popularly used by the fast food chain such as Jollibee, Mc Donald and etc. These menus are usually divided into categories of appetizers, salads and soups, entrees, and desserts.
- b. **Du Jour Menu or Daily Menu** – means “of the day” as in "soupe du jour" or soup of the day. This menu changes every day and focused on seasonal items. It is also called “chalkboard menus” because they are often written on chalkboards.
- c. **Cycle Menu** can be changed on a daily, weekly or monthly basis. These menus maybe found in the hospitals, canteen and etc.
- d. **Breakfast Menu** is a menu that offers variety of breakfast dishes.
- e. **Lunch Menu** is composed of dishes specific for lunch time which vary from light to elaborate meals. Food included therein must be prepare and served quickly.
- f. **Dinner Menu** offers a wide variety of dishes, as guests have more time and leisure for eating, this menu is usually accompanied with an alcoholic menu.
- g. **California Menu** features items that are traditionally available for breakfast, lunch, and dinner offered throughout the day.
- h. **Children's Menu** is designed for kids, offers different choice of food in a smaller portion.
- i. **Dessert Menu** is a list of the desserts offered by restaurants that have good patisserie.
- j. **Tourist Menu** is designed to attract the tourists, usually posted on the board outside a restaurant with an attractive headline price.

B. Menu Presentation

As soon as the captain waiter/ waiter or Maître D' Hotel sees that all of the guests are comfortably seated, he/she should now present the menu.

Important things to remember:

- ✓ Make sure menus are clean, presentable (not damaged) and correct (up-to-date).
- ✓ Some menus may contain inserts such as the day's special. Make sure that all menus have these inserts.
- ✓ Offer the menus to each guest, start the women then to men and finally the host. Never put the menus on the table where the guests have to pick them up.
- ✓ Present menus with the right hand while standing on the right side of the guest, maintaining eye contact with each of the guests.
- ✓ When handing out the menus, ensure these are positioned the right way, not upside down.
- ✓ Open the menu on the first page while offering it to the guest. Hold the menu at the upper part with your right hand, and when needed, assist with your left hand the bottom part.
- ✓ Present the menu when the guests are already comfortably and properly seated.
- ✓ Menu should be presented right side up. One-piece menu is presented handed cover face-ups. Book type with multiple sheet menus are presented on page of first appropriate major course.

- ✓ Hand menus to the guests with politeness and a smile accompanied with some introductory suggestive selling recommending "Today's Special," for example.
- ✓ Correction of items in a menu should be in a very neat manner.

Let the guest take their time to choose what to order, never rush them! Thus, the FBSA/Waiter must leave for a while (3-5 minutes) to allow guests to choose food and drink from the menu. Say "Excuse me, Sir/ Ma'am, may I present to you the menu. I will be back for your orders in a short while".



Let Us Try

ACTIVITY 1: IDENTIFY ME

Directions: Fill each blank with the correct answer. Write your answer on the blank provided.

1. _____ menu offers one or more variants of each dish for fixed prices.
2. A _____ is a list of all food and drinks that is offered in a food establishment.
3. Each food item is priced individually is called _____ menu.
4. California menu features items that are traditionally available for _____, _____, and _____ offered throughout the day.
5. Fast food restaurant often used _____ menu.

ACTIVITY 2: CORRECT OR WRONG

Directions: Write ✓ if the statement is correct and X if it is wrong.

- _____ 1. Distribute menus to the guests from their left-hand side.
- _____ 2. Ensure there are inadequate menus for everyone to read.
- _____ 3. Make sure menu are clean and not damaged.
- _____ 4. Present the menu when the guests are properly seated.
- _____ 5. Hold the any position you are comfortable with.



Let Us Do

Directions: Write the things what you have learned. Complete the space provided.

5 important things in presenting the menu
1.
2.
3.
4.
5.



Let Us Apply

ESSAY TEST

Directions: Answer the following questions.

1. Differentiate à la carte menu from a table d'hôte menu.

2. Name at least five (5) types of menus, other than those mentioned in number one (1). Give a brief description for each type.

3. Why is it important that a Food and Beverage Service Attendant (FBSA) or Waiter must be familiar with the menu of the restaurant where he/she is working?



Rubrics

Let me know rubric:

Excellent (5 points)	Good (3 points)	Fair (1 points)	Points
Showed a deep understanding of the given situation	Showed understanding of the given situation	Showed little understanding of the given situation	
Completely and orderly showed procedure in presenting menu	Showed complete procedure but in order or not in order procedure in presenting menu	Showed incomplete and not in order procedure in presenting menu	

Essay Writing rubric:

Criteria	5 Excellent	3 Good	1 Fair
Relevance of answer to the question	Answers showed relevance to the question with sufficient details	Answers showed relevance to the question but with significant errors	Answers were not relevant to the question
Organization and logic of answer	Answers are stated clearly and logically	Answers showed minor problems on the organization or logic	Answers are not clear and not organized



References

CG TLE Food and Beverage Services: Code: TLE_HEFBS9-12GO-Ile-f-3 page 11
TVL Food and Beverage Services 12 Learning Activity Sheets. Take Food and Beverage Orders.

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