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MENU PLANNING Specific Objectives By the end of this sub-module unit, the trainee should be able to: define terms used in menu planning state the importance of menu planning identify types of menu explain factors to consider when planning menus explain factors to consider when compiling menus explain how to cost and price menus prepare a time plan for production of a menu.

ISBN: 9780138025106 013802510X: OCLC Number: 817256061: Description: xvii, 246 pages : illustrations ; 28 cm: Contents: Factors that define a menu --Nutrition and menu planning --Menu styles and categories I: traditional basics --Menu styles and categories II: beyond the basics --Beverage menus --Standardized recipes and recipe costing --Menu pricing --Product descriptions --Unwritten menus ...

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Menu Planning A MENU or “bill of fare” is a means of communication, informing what the caterer has to offer. The compiling of a menu is one of the caterer’s most important jobs – whether for establishments such as restaurants aiming to make a profit, or for those working to a budget, such as hospitals and schools.

Menu Planning and Product Development HND 1

Menu Planning Principles

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The meal plan also includes ideas for you to still have a little bit of what you fancy - in moderation! To help understand how to meet recommendations on free sugars and fibre in practice, BNF has done some simple dietary modelling to develop a 7-day meal plan f or adults. The plan illustrates, in practice, what a diet that meets the UK recommendations of no more than 5% of total energy from free sugars and at least 30g fibre may look like.

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