## The Menu

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and vi

view demonstrations.			
Influences on the Menu			
1	5		
2	6		
3	7	·	
4			
Types of Menus			
1. Fixed:			
2. Cycle:			
3. À la Carte:			
4. Semi-à la Carte:			
5. Ethnic:			
6. Table d'hôte:			
7. Prix Fixe:			
8. Breakfast:			
9. Lunch:			
10. Dinner:			

## **Menu Planning and Design**

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

Menu Planning Principles	
1	4
2	5
3	
6. Variety:	
7. Balance:	
8. Truthfulness:	
9. Truth-in-Menu Guidelines	
•	
10. Nutrition:	
Writing Menu Descriptions	
1	2

(Continued on next page)

## Menu Planning and Design, continued

	u Style and Design		
1		5.	
2		6.	
3		7.	
4			
Туре	es of Menus		
1.			
2.			
3.			
	Menu Categories		Examples:
1.			
2.			
<ul><li>2.</li><li>3.</li></ul>			
<ul><li>2.</li><li>3.</li><li>4.</li></ul>			
<ol> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> </ol>			
<ol> <li>2.</li> <li>3.</li> <li>4.</li> <li>5.</li> <li>6.</li> </ol>			
<ol> <li>3.</li> <li>4.</li> <li>6.</li> <li>7.</li> </ol>			
<ol> <li>3.</li> <li>4.</li> <li>6.</li> <li>7.</li> <li>8.</li> </ol>			

## **Pricing Menu Items**

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

What Influences Menu Pricing		
I	4	
2		
3		
Pricing Methods		
1. Factor Pricing Method:		
•		
Example:		
2. Markup-on-Cost Pricing Method:		
Example:		
3. Contribution Margin Method:		
Example:		
4. Average Check Method:		
Example:		
5. Competitors' Pricing Method:		
Example:		
<ul><li>6. Psychological Pricing Method:</li><li>•</li></ul>		
•		
F1		