

# Food and Beverage Management

## For the hospitality, tourism and event industries

**The third edition**

**John Cousins, David Foskett and  
Andrew Pennington**

**The Food and Beverage Training Company, London**

**The London School of Tourism, Hospitality and Leisure, University  
of West London**

 Published by Goodfellow Publishers Limited, Woodeaton, Oxford, OX3 9TJ  
<http://www.goodfellowpublishers.com>

Copyright © John Cousins, David Foskett and Andrew Pennington 2011

All rights reserved by Goodfellow Publishers Limited. The text of this publication, or any part thereof, may not be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, storage in an information retrieval system, or otherwise, without prior permission of the publisher.



Design and setting by P.K. McBride

# 5

# Food production

## Aim

This chapter aims to demonstrate the importance of sound menu planning and emphasise its importance in the planning, implementation and management of food production systems.

## Objectives

This chapter is intended to support you in:

- Identifying types of menus and the classic menu sequence
- Planning menus
- Identifying key influences on modern menus
- Managing food production as an operating system
- Managing volume within food production systems
- Developing and managing the purchasing function
- Developing and applying operational control procedures.

## 5.1 Types of menus

Menus may be divided into two main classes, traditionally called à la carte (from the card) and table d'hôte (table of the host). The key difference between these two is that the à la carte menu has dishes separately priced, whereas the table d'hôte menu has an inclusive price either for the whole meal or for a specified number of courses, for example, any two or any four courses. There are, however, usually choices within each course.

All menus, no matter how simple or complex, are based on the two basic menu classes of table d'hôte or à la carte. Some menus also offer combinations of these two classes, with a number of menu items being offered together at a set price and other menu items being priced separately.

Sometimes the term 'menu du jour' is sometimes used instead of the term 'table d'hôte menu'. Another menu term used is 'carte du jour' (literally 'card of the day'), or 'menu of the day', which can also be a fixed meal with one or more courses for a set price. A 'prix fixe' (fixed price) menu is similar. A 'tasting menu' ('menu degustation') is a set meal with a range of courses (often between six and ten). These tasting menus are offered in restaurants where the chef provides a sample of the range of dishes available on the main menu. These tasting menus can also be offered with a flight (selection) of wines (sometimes this can be a different wine for each course). For all menus the price of the meal might also include wine or other drinks.

### ■ Classic menu sequence

Over the last 100 or so years the sequence of the European menu has taken on a classical format or order of dishes. This format is used to layout menus as well as to indicate the order of the various courses. Although the actual number of courses on a menu, and dishes within each course, will depend on the size and class of the establishment, most follow the classic sequence. This sequence is given in Table 5.1.

Although beverages are listed in Table 5.1 to indicate the sequence for meals, beverages are not counted as a course as such and therefore should not be included when the number of courses for a meal is stated. Thus if a meal is stated as having four courses, this means that there are four food courses and that the beverages at the end are an addition to these. Additionally although the sequence outlined in Table 5.1 shows the cheese course after the main course and before the sweet course, the sweet course is still sometimes offered before the cheese course.

**Table 5.1:** Classic menu sequence

<b>1 Hors-d'oeuvres</b>	Traditionally consisted of a variety of compound salads but now includes such items as pâtés, mousses, fruit, charcuterie and smoked fish.
<b>2 Soups (potages)</b>	Includes all soups, both hot and cold.
<b>3 Egg dishes (oeufs)</b>	There are a great number of egg dishes beyond the usual omelettes, but these have not retained their popularity on modern menus.
<b>4 Pasta and rice (farineux)</b>	Includes all pasta and rice dishes. Can be referred to as farinaceous dishes.
<b>5 Fish (poisson)</b>	Consists of fish dishes, both hot and cold. Fish dishes such as smoked salmon or seafood cocktails are mainly considered to be hors-d'oeuvres dishes and therefore would be served earlier in a meal.
<b>6 Entrée</b>	Entrées are generally small, well garnished dishes which come from the kitchen ready for service. They are usually accompanied by a rich sauce or gravy. Potatoes and vegetables are not usually served with this course if it is to be followed by a main course. If this is the main meat course then it is usual for potatoes and vegetables to also be offered. Examples of this type of dish are tournedos, noisettes, sweetbreads, garnished cutlets or filled vol-au-vent cases.
<b>7 Sorbet</b>	Traditionally sorbets (sometimes now called <i>granites</i> ) were served to give a pause within a meal, allowing the palate to be refreshed. They are lightly frozen water ices, often based on un-sweetened fruit juice, and may be served with a spirit, liqueur or even Champagne poured over.
<b>8 Relevé</b>	Refers to the main roasts or other larger joints of meat, which would be served together with potatoes and vegetables.
<b>9 Roast (rôti)</b>	Traditionally refers to roasted game or poultry dishes.
<b>10 Vegetables (légumes)</b>	Apart from vegetables served with the Relevé or Roast courses, certain vegetables (e.g. asparagus and artichokes) may be served as a separate course, although these types of dishes are now more commonly served as starters.
<b>11 Salad (salade)</b>	Often refers to a small plate of salad that is taken after a main course (or courses) and is quite often simply a green salad and dressing.
<b>12 Cold buffet (buffet froid)</b>	Includes a variety of cold meats and fish, cheese and egg items together with a range of salads and dressings.
<b>13 Cheese (fromage)</b>	Includes the range of cheeses and various accompaniments, including biscuits, breads, celery, grapes and apples. This course can also refer to cheese-based dishes such as soufflés.
<b>14 Sweets (entremets)</b>	Refers to both hot and cold puddings.
<b>15 Savoury (savoureux)</b>	Sometimes simple savouries, such as Welsh rarebit or other items on toast, or in pastry, or savoury soufflés, may be served at this stage.
<b>16 Fruit (dessert)</b>	Fresh fruit, nuts and sometimes includes candied fruits.
<b>17 Beverages</b>	Traditionally this referred to coffee but nowadays includes a much wider range of beverages being generally available, including tea, coffee (in both standard and de-caffeinated versions) and a range of other beverages such as tisanes, chocolate, milk drinks (hot or cold) and proprietary drinks such as Bovril or Horlicks. These are commonly available throughout the day, with a choice of milks, creams (including non-dairy creamers) and sugars (including non-sugar sweeteners).

**Chapter extract**

**To buy the full file, and for copyright  
information, click here**

[http://www.goodfellowpublishers.com/academic-publishing.php?promoCode=&partnerID=&content=story&st](http://www.goodfellowpublishers.com/academic-publishing.php?promoCode=&partnerID=&content=story&storyID=258)

[oryID=258](http://www.goodfellowpublishers.com/academic-publishing.php?promoCode=&partnerID=&content=story&storyID=258)



All rights reserved. No part of this publication may be reproduced, stored in a retrieval system, or transmitted, in any form or by any means, electronic, mechanical, photocopying, recorded or otherwise, without the written permission of Goodfellow Publishers Ltd

All requests should be sent in the first instance to

[rights@goodfellowpublishers.com](mailto:rights@goodfellowpublishers.com)

[www.goodfellowpublishers.com](http://www.goodfellowpublishers.com)