

SIR ARTHUR LEWIS COMMUNITY COLLEGE  
Division of Technical Education and Management Studies

EXAMINATION SESSION : December 2004 – Final Examination  
TUTOR(S) : Ms. Patricia Pascal  
PROGRAMME TITLE : Food and Beverage Operations  
PROGRAMME CODE(S) : 3HS-FAB-AD  
COURSE TITLE : Menu Planning  
COURSE CODE(S) : FAB109  
CLASS(ES) : Year 1  
DATE : 6<sup>th</sup> December 2004  
TIME : 9:00 a.m.  
DURATION : 2hours  
ROOM : HOS R1  
INVIGILATOR(S) : Ms. Patricia Pascal, Ms. A. Jean



Hm 22



**INSTRUCTIONS:**

This examination comprises two sections : Section A and B.

Section A : Answer eight questions out of the ten question (worth 80 marks)

Section B : Attempt all questions (20 marks)

Student Name : \_\_\_\_\_

Student I.D : \_\_\_\_\_

## SECTION A

**Instructions :** This section comprises ten questions, answer any eight questions.

- 1) Give a brief description and examples of a table d'hote menu, a la carte menu, buffet menu and banquet menu. *[10 marks]*
  
- 2) What is a cycle menu? List two (2) advantages and two (2) disadvantages of a cycle menu. Name five (5) establishments in which cycle menus may be used. *[10 marks]*
  
- 3) When planning a menu list ten (10) points that should be taken into consideration. *[10 marks]*
  
- 4) In your own words explain the importance of the following terms:
  - a. standardized recipes (recipe cards)
  - b. Cost cards
  - c. A. P
  - d. E. P
  - e. Q Factor*[10 marks]*
  
- 5) What is a bar tariff? *[2 marks]*  
 List the various headings or classification in their correct order as seen on a bar tariff. *[8 marks]*
  
- 6) Explain the importance of descriptive terminology. What is negative terminology. Give examples. *[10 marks]*
  
- 7) Explain the following terms as they apply to menu planning.
  - a. variety
  - b. texture
  - c. shape and size
  - d. colour
  - e. balance*[10 marks]*
  
- 8) What are the differences and similarities of a theme and ethnic restaurants? *[10 marks]*
  
- 9) List ten of the thirteen categories of the menu listing, giving an example of each course. Placing them in the correct order. *[10 marks]*
  
- 10) Prepare a buffet luncheon menu for a group 17 years old (40 students) *[10 marks]*

## **SECTION TWO**

**Instructions :** Explain the following foreign words used on menus. *[20 marks]*

a. A La

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b. Bouquet garni

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c. Al Dente

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d. Au Gratin

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e. Du Jour

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f. Farci

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g. Flambé

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h. Frappe

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i. Fruit De Mer

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j. Gnocchi

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k. Lyonnaise

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l. Mornay Sauce

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m. Petits Fours

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n. Quiche

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o. Vichyssoise

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p. Ravioli

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q. Minestrone

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r. Fondue

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s. Bechamel

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t. Fume

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**END OF EXAMINATION**

