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A LA CARTE MENUS

Utmost care must be taken when preparing new menus for the outlets because they are making a statement to the customer about the product and service sold in The Hotel the menu must reflect the creativity and flair of the Chefs at The Hotel wants to be recognized in Jordan for uniqueness of food served in all of its outlets. The food must be innovative, made from the freshest ingredients with an emphasis on taste, uniquely presented and recognized as being valued for money.

Menu Revision :

The menus will be revised every 5-6 months and 35% of the content will be changed according to the menu analysis undertaken. This will enable The Hotel to serve only the freshest seasonal food available.

Every restaurant will change its menu on a different date to avoid overloading the Commissary Kitchen. An outlet specific memorandum will be distributed detailing the menu change schedule all menu proposals must be ready 1.5 months before the actual menu starting date and submitted to Executive Chef for review.

Size of Menus :

In order to avoid having slow moving food items in the kitchens, all menus will be kept short and practical for the employees to use.

Short menus ensure that the food is always fresh, well presented and of consistent taste.

Menu content :

A menu must be well balanced offering a selection of appropriate appetizers, soups and salads in line with the season. For instance a nice combination of fish, seafood and meat dishes that are creatively prepared will complement one another, as will a unique selection of desserts and ice-creams.

Food Standards :

Constant quality can only be achieved by always preparing and presenting the food in the same way. Once the menu content, recipes and presentations have been finalized changes should not take place without prior approval from Executive Chef or Executive Sous Chefs. This will ensure consistent standards throughout all meal periods irrespective of who is in charge of the kitchen operation.

Note: Special customer requests will always be honoured irrespective of the standard recipe and presentation.

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SET MENU

Set menus will be separated into the following categories :

- Set menu for lunch – for a fast, reasonably priced meal
- Set menu for dinner – for a more elaborate meal

The set menus must reflect the creativity and flair of the Chefs of The Hotel. The Hotel wants to become recognized for the uniqueness of the food served in all of it's outlets. The food must be innovative, made from the freshest ingredients with an emphasis on taste, uniquely presented and recognized as being value for money.

Menu Revision :

The Sous Chef from the assigned outlet should contact the Commissary Chef and Executive Pasty/ Bakery Chef to inquire about special food products available on the market or special dessert which can be included in the set menus. By revising menus, a seasonal, appetizing food selection that is constantly changing is assured. The menus will be revised according to an individual outlets schedule. All set menu which require printing should be submitted to Chef's office for printing one week ahead of time.

Size and Content of Menus :

The content of set menus for lunch must be kept very limited in order to assure a good quality meal with speed of service. The set menus for dinner should be more elaborate, providing the guest with a dining experience at a reasonable price. The menus must be well balanced, offering a selection of dishes which complement each other and are prepared from the freshest products available on the market.

Food Standards :

The Executive Sous Chef will be responsible for selecting and serving daily set menus, in addition to ensuring that the best quality products are used. Creativity is also of vital importance. Before starting a new set menu, a sample must be prepared for the training of all kitchen and service employees.