



Unit 7 — Restaurant Menus and Taking Orders

Reading: Restaurant Menus and Taking Orders

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One of the most important jobs in any restaurant is taking an order from a customer. If there are mistakes in the order then there will be mistakes in the preparation of the order and the customer will inevitably complain.

To be able to take an order correctly, you need to be able to understand the menu. This is not just a case of being able to read the menu but also understand what certain terms mean. For example if a dish is described as being "Au Gratin" then you need to be able to tell the customer that it either comes with a layer of cheese or breadcrumbs and is lightly grilled.

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Thank you for your interest!

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Discussion Questions

What factors need to be taken into account when choosing a type of menu to use in a restaurant?

Discuss the reasons why it is important for a waiter/waitress to know what ingredients a dish has been made from.

Compare the benefits of using a Table d'hote menu for a wedding party, rather than an A la carte menu.