EC 9-43-70

WRITING THE MENU

- 1. Decide first on the main dish, select accompanying dishes and then plan dessert.
- 2. List the foods in the order in which they are eaten.

Appetizer Main Dish

Broiled Ham

Grilled Pineapple Slices Glazed Sweet Potatoes Starchy Vegetable

Other Vegetable

Salad

Bread

Dessert

Beverage

Cole Slaw

Hot Gingerbread with Applesauce Coffee

- 3. Use Capitals for all words except articles, conjunctions, and prepositions.
- 4. Place the main dish alone in the center (a) or at the left with an accompanying dish (b).
 - Broiled Steak (a)
 - (b) Broiled Steak Baked Potatoes
- 5. When a food is commonly prepared in more than one way, avoid confusion by describing method of cooking such as:
 - (a) Roast Turkey
 - (b) French Fried Potatoes
- 6. Place the accompaniment to any food on the same line to the right (a) or in the center directly below (b). If more than one accompaniment appears, place one at each side on the same line (c), or place both on the same line below (d).
 - Apple Pie Cheese (a)
 - (b)

Hot Rolls

Strawberry Preserves

- Radishes (c) Celery Cheese Crackers
- (d) Buns

Dill Pickles Catsup

- 7. List each food with the exception of butter, cream, sugar or salad dressing unless it is something special such as Sour Cream Dressing.
- 8. Weite the beverage last.

Favorite Foods Contest

Į	Placing			
Excellent	Very good	Fair	Needs Improvement	Comments
to total daily needs? Are the flavors, textures and colors pleasingly combined? Is it suitable for the occasion?				
Are the dishes and flatware suitable for the menu?				
Does the participant speak up and answer questions?				
e participant show understanding of time management, food preparation, meal planning and daily food needs?				
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