

FOOD AND BEVERAGE OPERATIONS

COMPONENT 2

MENU

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PROGRAMMES: BA INTERNATIONAL HOTEL MANAGEMENT

MODULE: FOOD AND BEVERAGE OPERATIONS

HOTEL TRINITY

WINES

Red wine \$ 5.50
White wine \$ 6.00
Dessert Wines \$ 6.50

COFFEE

Hot Coffee \$3.00
Cold Coffee \$4.50
Espresso \$3.75

TEA

Green Tea \$2.89
Herbal Tea \$ 4.50
Red Tea \$ 5.00

SOUP

Vegetable Soup \$7.00 A healthy and tasty soup which consists of healthy vegetables and the main content consists of vegetables and vegetable leaves

Chicken Soup \$7.50 this soup is purely made of chicken and consists of chicken and boiled water. The main ingredients are chicken, boiled water, some vegetables, and sauces

STARTER

Burrata bruschetta \$ 8.50

Snap peas, broad beans, and radish are mixed and vinegar and oil are added to the mixture of the peas and beans. Then the bread is brushed with oil and some salt. Grilled and the piece of toast and Burrata are spread on the bread. The summer beans are divided and put on top.

Broccoli and potato croquettes \$ 9.50

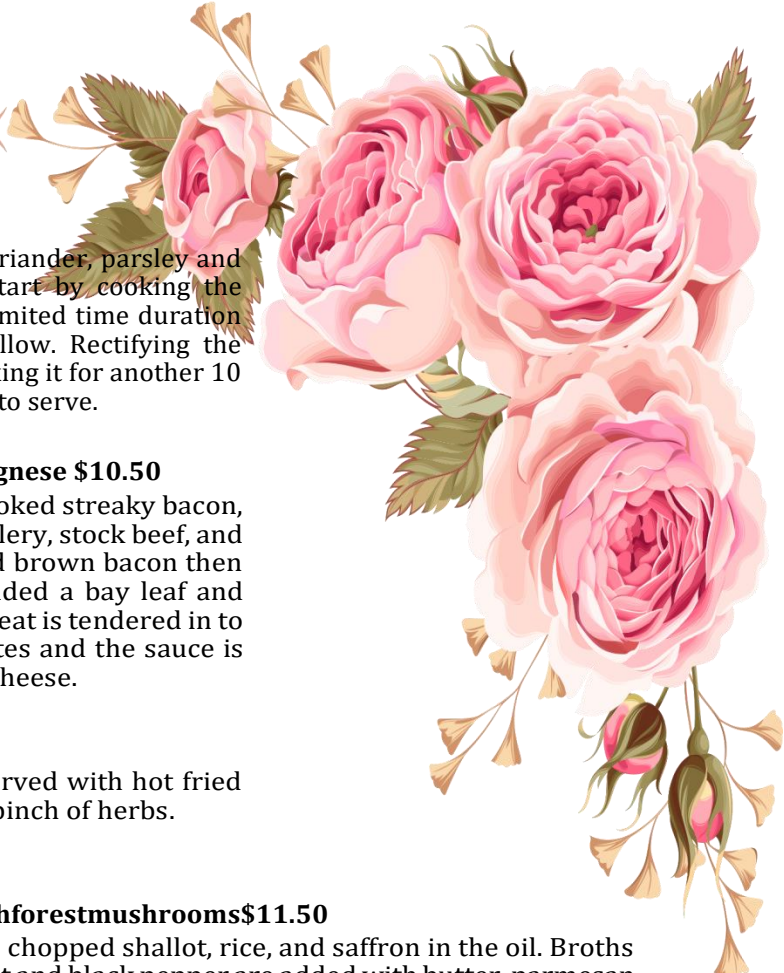
The potatoes are boiled until fully cooked and mashed once cooled and the mashed potatoes are cooked for 2 minutes to remove moisture. Broccoli is boiled for 6 minutes once cooked the broccoli is chopped and added to potatoes and egg York and cheese and yogurt are added. The croquettes are boiled in low heat for 5 minutes until turned golden.

Arancini Balls \$ 8.00

The onion is fried for 15 minutes with garlic and the rice is stirred after some time wine is poured. The stock and simmer are poured and the rice is cooked nicely. Parmesan and lemons are stirred according to the state and risottos are scooped into different portions. The risotto is dipped into flour, egg, and breadcrumbs and the risotto is cooked in vegetable oil until turned brown and served with tomato dipping.

Quinoa, goat's cheese & peach salad \$ 9.00

The quinoa is cooked and drained, mixed well with chard, and kept to cool down. The sliced peaches are drizzled with the lime juice and the peaches are kept on a baking tray. Oil is added and roasted for some time the hazelnuts are gutted and put with the peaches until turned golden. The herbs, peaches, and quinoa mix are combined using a dash of vinegar or oil.



MAIN COURSE

Chicken Tagine Makful \$11.00

Marinate the chicken with olive oil, onion, coriander, parsley and saffron, salt, pepper, and ginger powder. Start by cooking the chicken in a glass or ceramic oven dish for limited time duration until the chicken and chicken stock are yellow. Rectifying the seasoning for the dish and batching then cooking it for another 10 minutes then Chicken Tagine Makful is ready to serve.

British classic slow-cooked spaghetti Bolognese \$10.50

Ingredients involved are Braising steak, Smoked streaky bacon, garlic, chopped tomatoes, bay leaf, onion, celery, stock beef, and butter. Butter with seasoning of pepper and brown bacon then involves celery, garlic, and onion. Then added a bay leaf and fired for a minute. Once cooked nicely then eat is tendered in to small pieces cook the spaghetti for 2 minutes and the sauce is added and served hot and with Berks well cheese.

Sea food and Chicken Paella \$12.00

Stuffed prawns sautéed in chicken stock served with hot fried chicken with butter, peas and garlic with a pinch of herbs.



Saffron risotto with forest mushrooms \$11.50

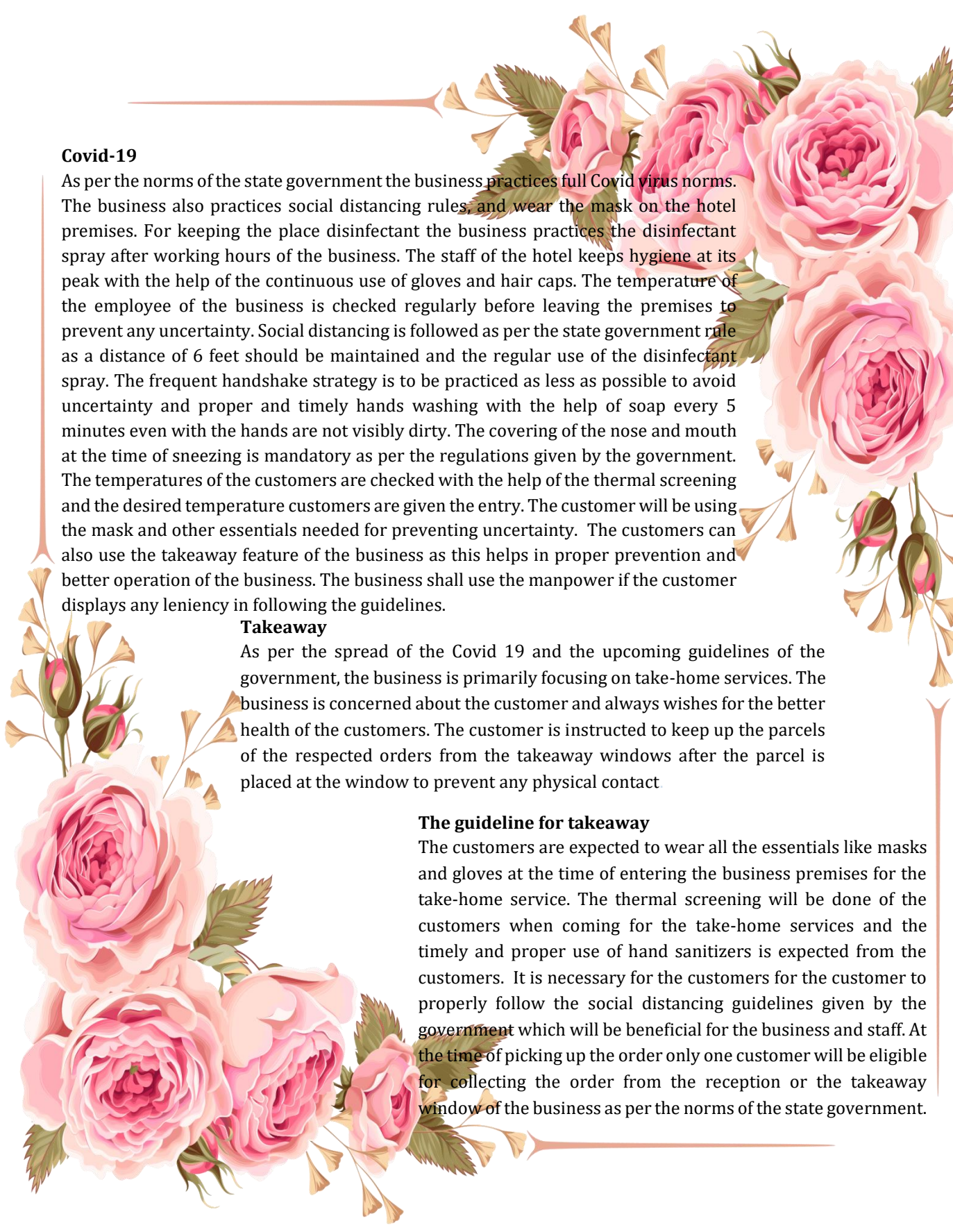
Rice is added with chopped shallot, rice, and saffron in the oil. Broths are poured and salt and black pepper are added with butter, parmesan cheese, chopped parsley, and lemon juice. The mushrooms are cooked with oil, garlic, salt, and pepper.

East Lothian beef, braised truffle barley, and Scottish girolles \$ 13.00

Barley, herbs garlic are added and the beef is fried in a pan the butter is added and cooked for 10 minutes. Broccoli and mushrooms are boiled in a pan with salted water until cooked and added butter. Mushrooms and sauté are added to the pan and broccoli is added and seasoned with salt and pepper.

Allergens Statement

The food prepared in the business might contain a specimen that might be allergic to the customers of the business. The customer is expected to see the ingredients that are mentioned on the menu like eggs, shellfish, fish, wheat, tree nuts (with coconut), and the other ingredients that the customer is allergic to, and the customer is expected to be informed the staff of the business before hand about the allergies of the business.



Covid-19

As per the norms of the state government the business practices full Covid virus norms. The business also practices social distancing rules, and wear the mask on the hotel premises. For keeping the place disinfectant the business practices the disinfectant spray after working hours of the business. The staff of the hotel keeps hygiene at its peak with the help of the continuous use of gloves and hair caps. The temperature of the employee of the business is checked regularly before leaving the premises to prevent any uncertainty. Social distancing is followed as per the state government rule as a distance of 6 feet should be maintained and the regular use of the disinfectant spray. The frequent handshake strategy is to be practiced as less as possible to avoid uncertainty and proper and timely hands washing with the help of soap every 5 minutes even with the hands are not visibly dirty. The covering of the nose and mouth at the time of sneezing is mandatory as per the regulations given by the government. The temperatures of the customers are checked with the help of the thermal screening and the desired temperature customers are given the entry. The customer will be using the mask and other essentials needed for preventing uncertainty. The customers can also use the takeaway feature of the business as this helps in proper prevention and better operation of the business. The business shall use the manpower if the customer displays any leniency in following the guidelines.

Takeaway

As per the spread of the Covid 19 and the upcoming guidelines of the government, the business is primarily focusing on take-home services. The business is concerned about the customer and always wishes for the better health of the customers. The customer is instructed to keep up the parcels of the respected orders from the takeaway windows after the parcel is placed at the window to prevent any physical contact

The guideline for takeaway

The customers are expected to wear all the essentials like masks and gloves at the time of entering the business premises for the take-home service. The thermal screening will be done of the customers when coming for the take-home services and the timely and proper use of hand sanitizers is expected from the customers. It is necessary for the customers for the customer to properly follow the social distancing guidelines given by the government which will be beneficial for the business and staff. At the time of picking up the order only one customer will be eligible for collecting the order from the reception or the takeaway window of the business as per the norms of the state government.

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