

Module Title: MENU PLANNING AND COSTING

Department: Hospitality Management

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Position: Lecturer in Hospitality Management/ RP-

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Assignment 1

- Assume that you are about to launch a new Restaurant in local city, knowing that Planning a profitable menu requires an extensive knowledge of food and beverage trends, by performing financial calculation and analysis. From the acquired knowledge on lecture 1 up to 5, Plan your restaurant:

A) Food menu

B) Beverage list

Note: You should be aware of competitiveness situation in your area.