

E-MENU

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In a restaurant, a menu is a presentation of food and beverage offerings. A menu may be a la carte – which guests use to choose from a list of options – or table d'hôte, in which case a pre-established sequence of courses is served. The menu sets the tone for the restaurant. It is why people keep coming back. However, creating a restaurant menu involves a lot of work and research. Before you begin writing your menu, you must have a definite concept in mind, as well as a general price range. Finally, the look and layout of your menu is just as important as what it says.

The first restaurant menus arose roughly one millennium ago, during the Song Dynasty in China- the only region of the world at the time where paper was abundant. At this time, many merchants often congregated in city centers and had little time or energy to eat during the evening. Because of the large variation found in Chinese cuisine from different regions, the restaurants could no longer cater to the local palates, giving rise to the menu.

The word "menu," like much of the terminology of cuisine, is French in origin. It ultimately derives from Latin "minutus," something made small; in French it came to be applied to a detailed list or résumé of any kind. The original menus that offered consumers choices were prepared on a small chalkboard, in French a carte; so foods chosen from a bill of fare are described as "à la carte," "according to the board."

The original European restaurants did not have menus in the modern sense; these table d'hôte establishments served dishes that were chosen by the chef or proprietors, and those who arrived ate what the house was serving that day, as in contemporary banquets or buffets. In Europe, the contemporary menu first appeared in the second half of the eighteenth century. Here, instead of eating what

was being served from a common table, restaurants allowed diners to choose from a list of unseen dishes, which were produced to order according to the customer's selection. A table d'hôte establishment charged its customers a fixed price; the menu allowed customers to spend as much or as little money as they chose.

E-menu for the restaurant - the latest word in the restaurant business. It saves money and delight visitors. Technically e-menu is in the form Android-tablet with a special application which is customized for corporate identity of your restaurant. System e-menu - is an online ordering system, which allows you a quick and easy read with all variety of dishes on offer at any time without the help of a waiter to order or ask for the bill. Electronic order sent through the interactive menu, processed much more quickly than usual.

The e-menu System was created to solve all issues that can happen in a restaurant. Owners want to maximize profits while keeping quality and affordability in check. The problem begins when customers are waiting too long for a waiter to take their order. They want the best service in the shortest amount of time. E-menu solution gives the customer the opportunity to order what they want when they want. While waiting for the food they can entertain themselves with games, apps, webcam, and more.

The e-menu gives the visitor the opportunity to fully enjoy your hospitality and appreciate the uniqueness of the service, this making the visit to your cafe or restaurant unforgettable. Once, having been in place, equipped with e-menu, your guest will come back to you again and again for positive emotions and a modern quality service, inaccessible to competitors.

The restaurant e-menu is also present the pictures of the dishes, detailed description and extra information. The e-menu for restaurants is classy and is perfect for tourists – it allows the customers to change the language of the menu to any language they desire.

Perhaps the era of the slow and grouchy waiter and waitress is coming to an end, and the only way our food won't be coming quickly to our tables is if the "server" is down.

Tech companies in Israel and Japan have already installed the new touch screens at diners' tables, and say that they're very popular. But what will happen to all of those out-of-work actors? According to the National Restaurant Association, food service is the nation's second-largest private sector employer, with a current workforce of 12.8 million. Restaurants still welcome the news of electronic servers, though, because the industry is growing faster than it can fill positions.

A restaurant menu sets the tone for the restaurant. It is what will keep your customers coming back. However, creating a restaurant menu involves a lot of work and research. Before you begin writing your menu, you should have concept or theme in mind. Next you need to think about the link between your restaurant kitchen and your menu. Next you need to make sure your food and operating costs are covered in your menu prices. Finally, the look and layout of your menu is just as important as what it says. We live in the century of technological progress. That is why this innovation just become popular. But it has really great potential and will spread soon all over the world.

References:

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