CULINARY ART

Level-I

Based on March, 2022**, Curriculum** Version 1



Module Title: - Applying Basic Menu

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Acknowledgment

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Acronym

MNU..... Menu

PP..... Per Person

DOSM ..... Director of Sales and Marketing

PMS..... Property Management System

MD..... Menu Definition

MM..... Menu Management

MI ..... Menu Item

IT Information Technology

Introduction to the Module

In culinary art filed; apply basic menu helps to identify several menu items and utilize the basic principles of menu to compose and develop appropriate breakfast, lunch and dinner menu items for established enterprise systems.

This module is designed to meet the industry requirement under the Culinary Art occupational standard, particularly for the unit of competency: apply basic menu

- Different types of menus
- Menu items for breakfast, lunch and dinner
- Evaluating compiled menu

Learning Objective of the Module

- Identify types of Menus
- Compose menu items for breakfast, lunch and dinner
- Evaluate compiled menu

Module Instruction

For effective use this modules trainees are expected to follow the following module instruction:

1. Read the information written in each unit
2. Accomplish the Self-checks at the end of each unit
3. Read the identified reference book at the end this competency

Unit one: Identifying different types of menus

This learning guide is developed to provide you the necessary information regarding the following content coverage and topics:

- Menus for enterprise and customer requirements
- Factors in determining types of menu
- Select and use menu

This learning guide is developed to provide you the necessary information regarding the following content coverage and topics , you will be able to:

- Identify enterprise and customer requirements for menus.
- Consider factors in determining types of menu
- select and use menu

1.1 Menus for enterprise and customer requirements

What is a Menu?

Menu is the statement of food and beverage items available or provided by food establishments primarily based on consumer demand and designed to achieve organizational objectives. In a restaurant, the **menu** is a list of food and beverages offered to customers and the prices. Table Menus may be printed on paper sheets provided to the diners, put on a large poster or display board inside the establishment, displayed outside the restaurant, or put on a digital screen. Since the late 1990s, some restaurants have put their menus online.

Menus are also often a feature of very formal meals other than in restaurants, for example at weddings. In the 19th and 20th centuries printed menus were often used for society dinner-parties in homes; indeed this was their original use in Europe**.**

Communication: by advertising exactly what an establishment can offer its customers, as well as assisting the staff preparing the food

Selling: by enticing a customer to buy a particular dish

Advertising: through the development of a reputation for culinary specialties and/or quality

Public Relations: creating a focus on the establishment as well as awareness in the minds of customers, example a customer may encourage his/her friends to visit a particular establishment because he/she has heard that "the seafood is always fresh".

1.1.1 Types of menus

Overall, it could be argued that menus are reasonably similar in that they offer the diner a choice of different dishes to eat. From a structural point of view, however, they differ slightly, and can include the following types and the specific types of menus offered in establishments will depend on**:**

A. Table d'hôte Menu

The term table d'hôte means '**table of the host'**. It is normally offered at a set price for a set number of dishes. It has the following characteristics. The menu has a fixed number of courses.

- There is a limited choice within each course.
- The selling price of the menu is fixed.

- The dishes provided will be ready at a set time

French term used to describe what is more commonly known as **a set menu**.

One or more dishes can be offered per course. It can also feature an all-inclusive price per person. This type of menu also allows for some dishes to be pre-prepared, and is therefore appropriate in an environment where cost of labour and food is an issue.

Table d'hôte menus can be presented in the following ways:

- Verbally
- Menu card
- Board (chalk, illuminated, printed, etc.)
- Illustrations/Drawing

B. A La Carte menu

To serve a true a la carte menu means that the kitchen should be preparing all dishes when ordered specifically by the customer. In other words, cooking for a particular dish should not begin until the order is placed in the kitchen.

A'la carte means from the menu card

A true a'la carte menu has the following characteristic:

- It provides a choice of dishes within each specific course.
- Each dish is priced separately.
- It gives a full list of all dishes that may be prepared by the establishment.
- Dishes are prepared and cooked as per order.
- Guests are billed as per the order placed.
- A certain waiting time has to be allowed for preparation and serving of dishes

The concept is also expanded to suggest that the diner will create his/her own meal from the card. As a la carte menus generally require more well-trained staff, the number of establishments offering this type of service has fallen dramatically.

A la carte menus are usually presented in a printed or written form to the diner.

C. Banquet

Banquet menus, also known as function menus, are similar in structure to table d'hôte menus in that they are usually menus with limited choices and fixed prices.

They are ideal for larger groups of people who intend to dine at the same time.

These functions may be celebratory, i.e.:

- Wedding
- Birthday
- Business-based conferences
- Seminars.
- Café - all day menu
- cyclic menu

These are rotating generally used for institutional and volume catering such as in hospitals, educational institution and industrial operations. Cyclic menu are designed for a specific period. The average cycle with most institutions is a **week** or a month and then the whole menu is repeated back. **Since cyclic menu are repe**ated the menu structure and the choice of dishes must be carefully selected. Careful attention to nutritional balance and season of the year should be observed in these types of menus.

Static menu: Separated into categories like appetizers, pastas, sandwiches, sides, etc. The dishes are served all year-round and are mostly prevalent in fast casual and fast food restaurants.

D. Beverage

A beverage menu is any menu or section of a menu that sells alcoholic and non-alcoholic drinks. A list of a restaurant's drinks are often cocktails, wine, beer, and other alcoholic drinks sold , or the menu can be displayed on the wall at coffee shops or juice bars with their list of options.

E. Dessert

A list of desserts, like a beverage menu it is often separate from the regular menu and sold a la carte. It is usually presented along with the beverage menu again for after dinner drinks at the end of the main meal.

F. Children's:

This menu often has more limited choices and incorporates bright colors and activities. It is often disposable for easy clean up.

During Plan and write menus must be we consider the following

- Establish the enterprise and/or clients requirements for menu/s
- Write menus for enterprise operations
- Write menu ensuring menu balance
- Prepare menu costing
- Produce finished/final menu

The Menu planning team should have:

1. Have a thorough knowledge of dishes of various meals and cuisines.
2. Know the food cost of different dishes.
3. Be aware of the time taken for producing those dishes.

Menus are planned for commercial and welfare catering of *New outlets* or *Existing outlets*. Dishes selected for banquet or function menus are specifically geared to satisfy the greatest number of people, and avoid (as a general rule) using exotic ingredients, or dishes that may be inappropriate from a medical or religious perspective.Banquet menus are normally pre-organised, although menu cards are sometimes placed on the tables to indicate the menu to the diners.

There are different elements that might be found on a plate during the parasentation.

- Meat
- Vegetable
- Farinaceous
- Sauce
- Garnish
- Salad
- Condiment

Basic principles of organizing a menu

- Cold and warm dishes are listed separately.
- Appetizers, soups, seafood and main courses are listed in separate groups.
- In every group the lighter dishes are listed before the richer ones.
- Salads should be highlighted.
- If offered, low-calorie foods should be specially indicated, and
- the number of calories should be stated.
- If foods are prepared with organically grown ingredients, this fact should be highlighted to the discriminating customer.
- Every dish should be described clearly and simply, in an appetizing way, without being too flowery
- House specialties and seasonal items should correspond to the season and should change accordingly. Use a clip-on menu or special insert to attract attention to them.
- The dessert selection should be listed on a separate attractive card. The menu should inform the guests that such a card is available.

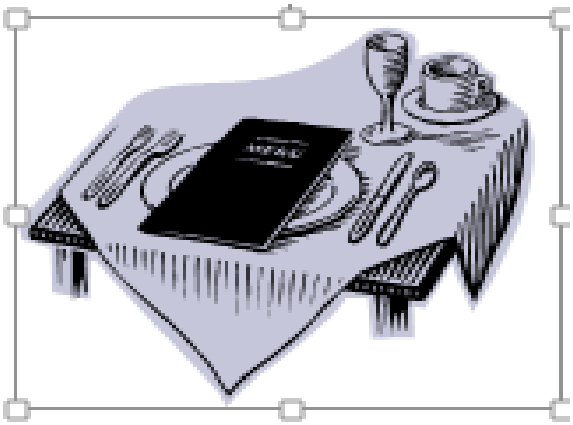


Figure 1.1 menu

1. 2 Factors in determining types of menu

Following are the points that should be considered when menu planning:

- The policy of the establishment
- Competition
- Customer
- Operational aspect
- Gastronomic standpoint
- Nutritional aspect
- Government regulations

Food Cost Factors

Food cost factor is the cost of the food ingredients compared to the selling price of the menu item. It does not include the cost of wages for the making of the menu items. The issue with buying food for a menu is that it usually has a limited shelf life. Coupled with the fact that it can also be expensive, this places significant emphasis on the purchaser to make sure he/she orders exactly what is needed, as well as scheduling where and when it is required.

1.2 .1 Factors which will affect purchasing include:

- Regular menu changes
- Slow moving dishes
- Diner's fluctuating choices; how many customers will come to the establishment today?
- Staff not adhering to standard recipes
- Food wastage and theft.

Factors to consider when planning menu

1 . Must satisfy gust expectation

2.Must attain marketing objective:-

Location ,time .price, quality ,specific food item

3.Must help to achieve quality objective:-

- Quality standard-flavor
- Texture
- Color
- Shape
- Consistency
- Palatability .
- Visual appearance
- Aromatic apparel
- Temperature

B ,Nutritional concerns

- Low fat
- High fiber diet
- Vegetarian

5,.Must be cost effective

- "butter" must use butter not margarine
- "Fresh" must be fresh not fresh frozen

1.2.2 Standard Recipes

A standard recipe is a precise record of ingredients, method, serving instructions and cost of any food item on a menu.

A standard recipe needs to include:

- Summary of ingredients
- Required quantities or each item
- Specific preparation guidelines
- Garnish and service details
- Portion sizes
- Accurate costs
- wastage percentage



Figuer1.2. Standard recipe format

Portion Control

Portion control is to control the quantity of food served to each customer.

WHY?

- To know how much food to order
- To know what yield is obtained from each food item
- Helps to calculate the cost of each dish on a menu therefore its selling price
- To ensure each customer receives a meal that is uniform in quantity and standard.

- **Portion sizes to be determine:**
  - ✓ Number of courses to be served
  - ✓ Size and design of crockery
  - ✓ Type of customer
  - ✓ Menu pricing structure.
- **Portion sizes to be control:**
  - ✓ Buying food of specific portion size
  - ✓ Training staff on how to control portions and why it is important
  - ✓ Using appropriate utensils, equipment and measures to serve food
  - ✓ Supervising staff during service.



Portion sizes 1.1

1.2.3. Selecting and using menu

The better restaurants will have a manageable menu comparable to the number of staff in the Kitchen.

Entrée

6 or 8 offerings.

Mains

One or two of each of the main foods:

- Beef; Lamb; Chicken; Fish; Seafood; Vegetarian options.



Figure 1.2

- **Side orders**
  - ✓ Potato dish (hot)
  - ✓ Green vegetable (hot)
  - ✓ Salad (cold).
- **Desserts**

- ✓ Chocolate flavoured
- ✓ Citrus flavoured
- ✓ Hot dessert
- ✓ Cold dessert (ice cream).



Figure 1.3

Cheese plate

Cheddar, brie, blue cheese.

Coffee Selection

Italian style predominately but many local or regional styles may also be offered.



Figure 1.4

In the other ways modern include the following:

- first courses Appetizer
  - ✓ Soup Menu (Fish)
  - ✓ Salad
- main dish
  - ✓ Meat,
  - ✓ poultry, or fish
  - ✓ Vegetable accompaniment

- dessert dishes Salad
    - ✓ Fruits and cheese

1.2.4 Importance of Menu Planning in Hotel Industry

1. Good Health

When you plan a menu, you can make choices for your personal health and fitness needs. Menu planning plans exist simply to provide how a single person meal plans based on their own preferences and needs.

2. Saving Money

When you cook and plan your own meals, you are most likely saving money when purchasing the same type of meal in a restaurant. So lastly, planning your meals can help reduce food waste. Simply eating leftovers or planning a day to eat leftovers is a good practice to reduce food waste.

3. No wastage of Time

Everyone is different, and everyone's needs are different. Always plan your meals to save yourself the time you want. Pick your busy days, and make those meals the most simple or prepared ahead to help you.

Self-Check – 1	Written test

Name: _____ID No_____

Part I: Choose the best answer (each 2 point)

1. When Planning and writing the menus should be considered the following except one

a) Clients requirements for menu

b) ensuring menu balance

c) finished/final menu

d) registration of guest

2.-----menu are repe**ated the menu structure and the choice of dishes must be carefully selected.**

A. Banquet

B .cyclic menu

C Children's:

D.Static menu

1 Menu costs refers to_____

a) price adjustments

b) costs that come with changing prices

c) describe the cost incurred

d) All

2 From the following one is not describe the characteristics of the menu

a) It reprint

b) update price lists

c) prepared by unskilled person

d) None

5. from the following formula which is correct one?

a) Cost of ingredients - Sales = gross profit

b) Sales - cost of ingredients = gross profit

c) Gross profit- Sales =cost of ingredients

D) all

Part II fill the blank space

6. What is a menu?

_____

7. Name 4 (four) elements that might be found on a plate during the presantation (4%)

1. _____

2_____

3 _____

4_____

8 Write the concept of the menu(4)

_____

_____

_____

9 Write at list four point that should be considered when menu planning?

a._____

b._____

c._____

d._____

10 ***Write at list two class of food?***

_____

_____

Unit Two: Menu items for breakfast, lunch and dinner

Learning Instructions:

This learning guide is developed to provide you the necessary information regarding the following content coverage and topics

- Understanding types of menus
- Composing a la carte menu items
- Composing table d'hôte menu items

This learning guide is developed to provide you the necessary information regarding the following content coverage and topics , you will be able to:

- Understand types of menus
- Compose a la carte menu items
- Compose table d'hôte menu items

2.1 Understanding types of menus

Under this category, menus are led by the way they are priced to meet the varying budgets of customers. Menu items may be individually priced or a whole meal priced. Let us look at the characteristics of both menu.

2.1.1 Table D'hote

A *table d'hôte* (French pronunciation: menu is a menu where multi-course meals with only a few choices are charged at a fixed total price. Such a menu may be called "fixedprice". The terms set meal and set menu are also used. The cutlery on the table may also already be set for all of the courses.

Buffet_ *is* a self service system of dining in restaurant or parties. Buffet is a very popular syste Buffet is a style of food service in which the verities of ready food dishes are displayed according to the sequence on the table either hot or cold and Guest's serve those foods themselves" m of food service in any party or restaurant.

Coffee house- A coffeehouse, coffee shop, or café is an establishment that primarily serves coffee of various types, notably espresso, latte, and cappuccino. Some coffeehouses may serve cold drinks, such as iced coffee and iced tea, as well as other non-caffeinated beverages. In continental Europe, cafés serve alcoholic drinks. A coffeehouse may also serve food, such as light snacks, sandwiches, muffins, fruit, or pastries.



Figure 2.1 Coffee house

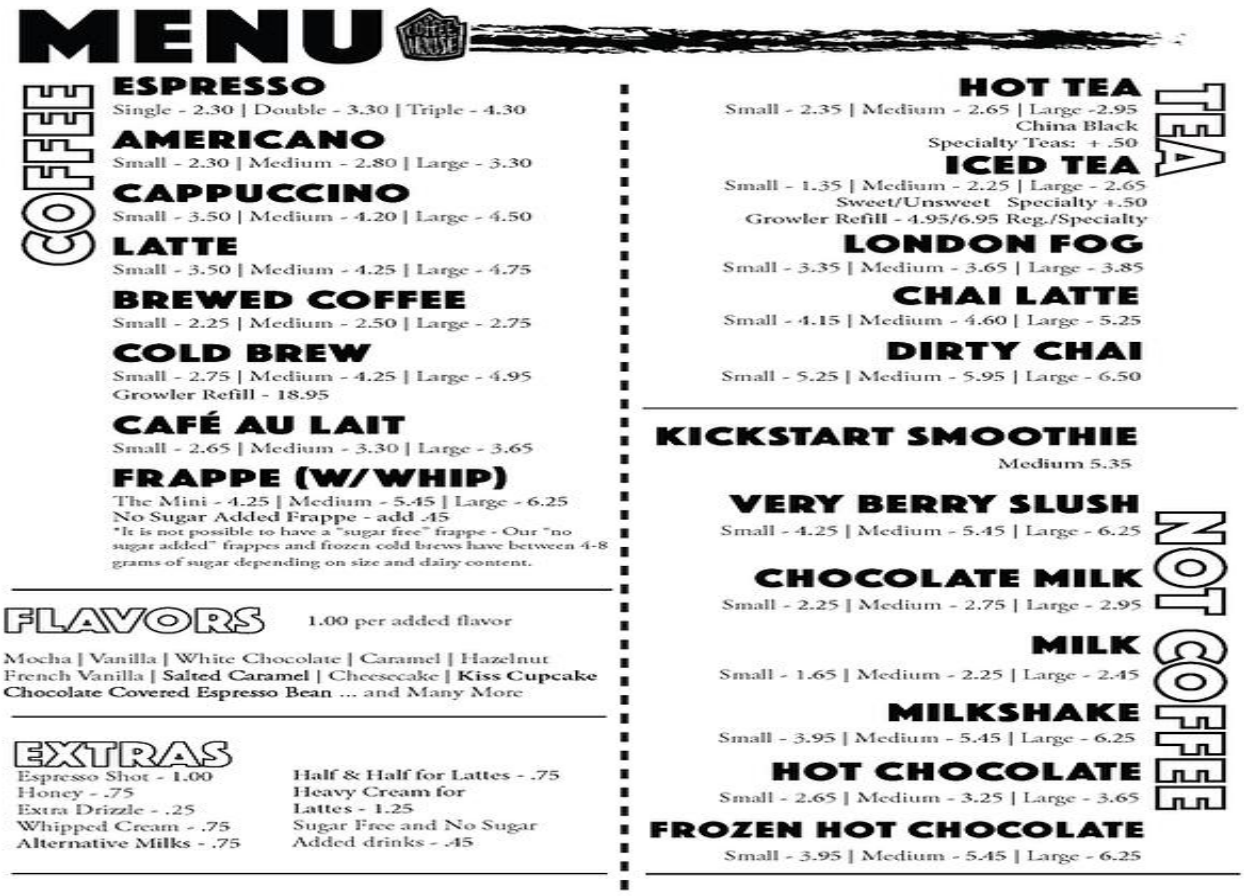


Figure 2.2 Examples of Coffee house

Cyclical menu- A cycle menu is a series of menus that is repeated over a specific period of time, such as 4 weeks. The menu is different each day during the cycle. And at the end of the cycle, using cycle menus in school nutrition has many advantages Cycle menus save time and allow menu planners to offer a variety of menu selections. Cycle menus can control food costs in a number of ways the menu is repeated. Cafeterias often use weekly or monthly cycle menus, because they cook different items on the same equipment.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Corndog	Pizza	Calzone	Turkey	Hamburger	Soup	Chicken

Advantage of cyclic menu

- save time
- allow menu planners to
- offer a variety of menu
- Selections.
- control food costs

2.1.2 Ala Carte

Breakfast menu- Breakfast is the first meal of the day usually eaten in the morning. The word in English refers to breaking the fasting period of the previous night. Various "typical" or "traditional" breakfast menus exist, with food choices varying by regions and traditions worldwide.



Figure 2.3

luncheon menu- a luncheon is any formal meal served between noon and 2pm. The meal served at a luncheon is typically rather simple and includes sandwiches, salads, soups, fresh fruit and cut vegetables and sweets or baked goods. Tea, coffee, water, lemonade, iced tea or other light drinks are commonly served at a luncheon.

Dinner menu- Dinner usually refers to what is in many Western cultures the largest and most formal meal of the day, which is eaten in the evening. Historically, the largest meal used to be eaten around midday, and called dinner.

Ethnic menu- Broadly speaking, ethnic foods are defined by others outside of the respective ethnic groups as cuisines originating from the heritage and culture of specific ethnic groups. For example, Chinese food, Mexican food, Italian food, etc., are only considered to be ethnic foods outside of their respective countries

Specialty menu- A specialty menu is a amalgamation of both à la carte and semi à la carte items

Room service menu- Room service or in-room dining is a hotel service enabling guests to choose items of food and drink for delivery to their hotel room for consumption.

Lounge menu- Lounge Menu: A LOUNGE menu is **offered either in à la carte or semi à la carte style**. Lounge menus are generally served in hotels, inns, and spas where customers can order selective item that require easy preparation and less costly in the dining room.

1.2.3. Other Menu Types

Static menu- The larger menu of an establishment that doesn't usually change in terms of its food and beverage items is called a static menu. In the trend of menus today, it is the most popular. Normally, when you think of a regular menu in the current setting, it is apt to be a static menu.

Du jour menu- Du jour menus change daily, depending on what's available or what the chef prepared. So, “chicken du jour” means the chicken that's available today. Likewise, “soup du jour” is the soup that's available today.

Wine menu- A wine list is a menu of wine selections for purchase, typically in a restaurant setting. A restaurant may include a list of available wines on its main menu, but usually provides a separate menu just for wines. Wine lists in the form of tasting menus and wines for purchase are also offered by wineries and wine store.

Desert menu- In a restaurant or café, the dessert menu is a list of the desserts that are available. The dessert menu includes sorbets and ice creams. Choose your favorite dessert from the dessert menu.

Beer menu- Create a beer menu template to present your drafts, domestics, and bottled beer offerings. Set apart your beer collection with a professionally designed Beer menu. Our beer menu templates can be easily updated using the Menu Editor, our online menu software.



Figure 2.4 beer Menu

Cocktail menu- A cocktail is an alcoholic drink which contains several ingredients.

A cocktail is a mixture of a number of different things, especially ones that do not go together well.

Liquor menu- A drink menu can be used to sell your nonalcoholic offerings as well, like fresh juice blends, virgin cocktails or even flavored sodas.

2.2 **Composing a la carte menu items**

A menu in which each food item is separately priced to give the guest choice to suite his or her tastes and budgets. Each course has a number of choices. Example **Menu** : Starters: Soups : Seafood Meats: Poultry : Vegetables : Breads : Deserts : Beverages

An à la carte menu: - is one in which each individual item is listed separately, with its own price. The customer makes selections from the various courses and side dishes to make up a meal.

(Note: The term *à la carte* is also used to refer to cooking to order, as opposed to cooking ahead in large batches.)

Table 2.1 **Example of alacarte menu**



Breakfast À La Carte

Breakfast Favorites

Two Farm Fresh Eggs	$14.00
Three Egg Omelete	$18.00
Poached Eggs Florentine	$18.00
Pancakes	$15.00
French Toast	$15.50
Side Orders (Bacon, Ham, or Sausage)	$9.00

Cold Selection

Sliced Fruits	$17.00
Yogurt	$7.00
Bircher Muesli	$9.00
Assorted Cereal	$8.00
Bakers Basket	$10.50
Toast	$6.00

Beverages

Chilled Apple Juice	$5.00
Fresh Squeezed Orange Juice	$12.00
Coffee	$5.00
Espresso Coffee	$5.00

2.3 Composing table d'hôte menu items

It is a meal divided into a set number of courses with limited or no choice with in these. The selling price is fixed and all dishes are usually ready at a set time. Menus are changed daily and have the price mentioned in bottom right hand side corner. EXAMPLE

1st course or Appetizer Or Soup ,starters and salad

2nd course or Main dish :-Meat Dish Or Vegetable Dish

3rd course or Dessert : Tea/ Coffee



Figure 2.5 **Example of Table d.hote menu**

2.3.1 Types of menu definition

Menu may be divided into two classes, traditionally called **a'la carte** and **table d'hôte**. The difference being the former has a list of all dishes priced separately and the latter has a fixed price for the whole meal.

N.B read under unit one

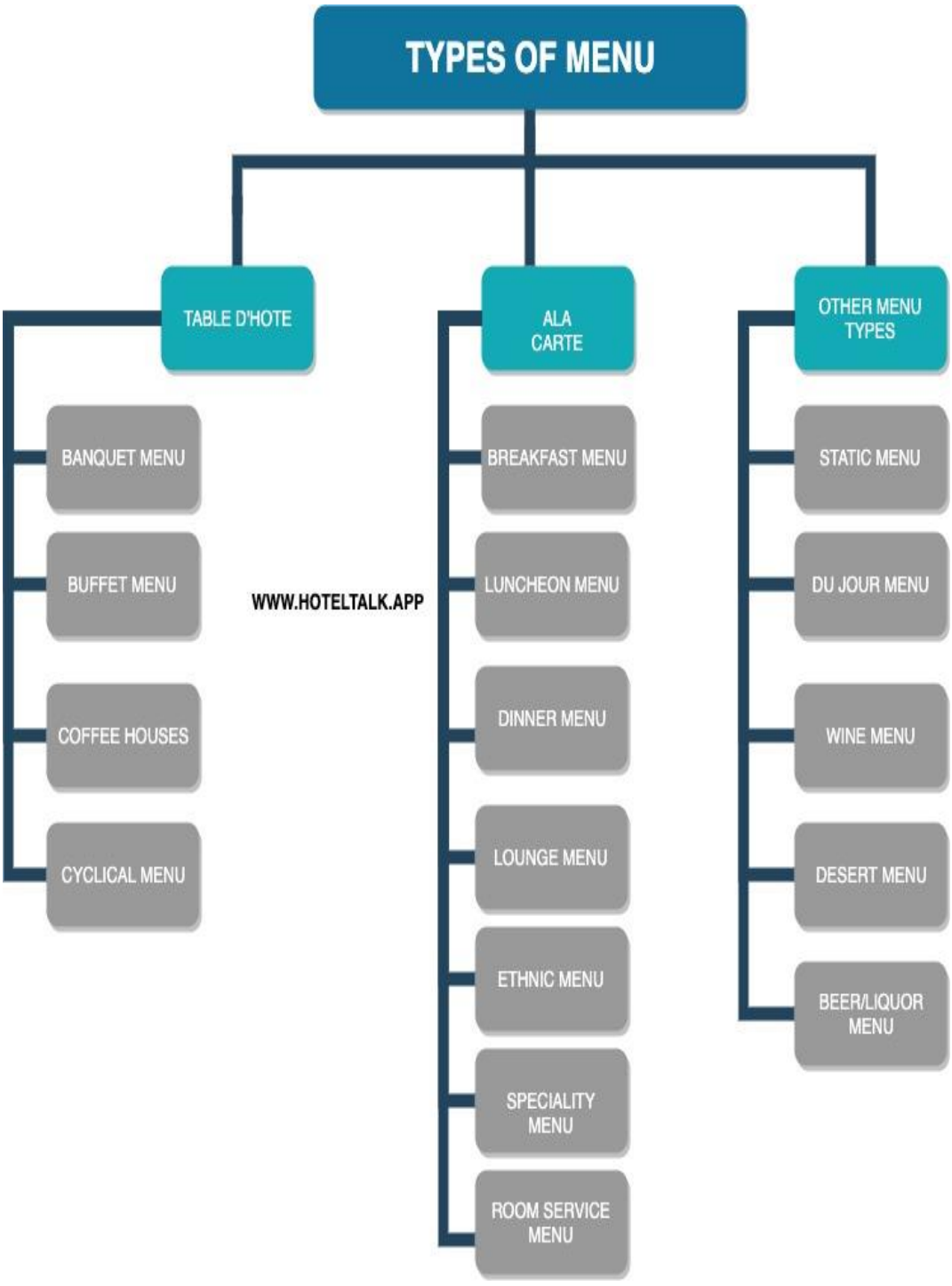


Figure 2.6. Types of Menu

Self check 2	Multiple choose

Name : _____ID No_____

Part I: Choose the best answer (each 2 point)

1. Desserts course reference

A). Main dish

B). Appetizer

C). Third course

d).None

2).modern menu must include

A). Appetizer B). Main dish C).Desert D).All

3 Side orders reference

A) Main dish

B) Appetizer

C) Accompaniment

Part II fill the blank space

4. Write three types of course of menu (4)

_____

5 What are the classification ways of menu?

6 What is banquet?

7 Write types of menu and explain them?

Unit Three: Evaluatingcompiled menu

Learning Instructions:

This learning guide is developed to provide you the necessary information regarding the following content coverage and topics

- Collect menu items
- Evaluating Menu

This learning guide is developed to provide you the necessary information regarding the following content coverage and topics , you will be able to:

- Collect menu items
- Evaluating menu

3.1. Collect menu items

The collection is made up of over 2000 menus from all over the world with a large part being Australian in origin. It contains menus from a variety of sources including cruise, club, restaurants, bars, and hotels from the early 1900s to the present. The collection functions as a wonderful resource which displays the changes of styles in food and menu design over the last 100 years. The cruise menus in our collection are particularly evocative of a mode of travel and the pace of life of an earlier era.

3. 2 Evaluating menu

- Menu is must set standard

- **Menu evaluation question**
  - ✓ Is menu attractive?
  - ✓ .Are menu items laid out an attractive?
  - ✓ .Have guest complained about the menu?
  - ✓ .Have guest said good things about the menu?
  - ✓ How does the menu compare with the menu of competitor?
  - ✓ .Are menu items priced correctly**?**

- **A Menu Evaluation Checklist: Four Key Elements**

Some restaurants try to fool customers into thinking their food is healthy by using sneaky marketing tactics. As a result, customers are demanding more information about restaurant food so they can make informed decisions about where and what to eat. Luckily, you can easily provide customers with the information they desire.

There are **four key elements** you must include on your menu if you want your customers to know that your establishment is serious about offering nutritious food:

A. Calorie Counts

Calorie counts are the simplest way for people to understand how much energy they are getting from a menu item

B. Nutrition Information

Calorie counts are just one piece of the nutritional picture of a food.

Nutrition information—like amounts of vitamins, minerals, fats, carbs, and proteins—is also important. After all, customers are used to having this information on nutrition facts panels from the foods they buy at the grocery store. Nutrition information is also required by the FDA as part of their menu labeling guidelines, so if you decide to provide calorie counts, you'll need to provide this information, too

C. Nutrient Content Claims

Nutrient content claims are phrases like "low-fat" or "high-fiber" that accompany a specific menu item. Additionally, phrases informing customers how much of a specific nutrient is contained in each dish are also nutrient content claims.

D. Allergen Statements

Food allergies and intolerances are rampant these days, making it difficult for many customers to eat safely in restaurants. Providing allergen statements for the eight major allergens can be hugely helpful for these folks, as well as for people who choose not to eat certain foods.

Many factors play a vital role when planning a menu.

Some of them are:

(1) The type of menu is an important factor that determines menu planning. Menu planning can be both meaningful only when it is confirmed beforehand whether the menu being planned is table d 'hote or a 'la carte.

(2) The kind of meal and the nature of a function also pay a crucial role in defining and determining a menu.

(3) Menu planning must consider the type of customers that would affect the type of food served. Menu planners have to ascertain whether customers concerned are young, old, infirm, athletic and so on.

(4) The capability of the kitchen staff and the type of kitchen also play an important part in menu compilation as this would depend on the equipment available. Methods of cooking should vary and suit the best possible use of equipment and staff available.

(5) Style of presentation and garnish of dishes depend on a waiter's ability to prevent and serve the same. This in turn affects the standard of the establishment. The type of equipment and décor are also considered. Coloured or patterned china may affect the appearance of certain foods. Sizes of serving dishes are important when garnishes are elaborate as they control the portion and consequently the cost. The amount of china and silver must suffice for the menu offered

(6) Foods should be chosen to conform to stipulated prices. Expensive items do not feature on low priced menus and vice versa. Food costs are generally maintained below 40 % of the selling price.;-

When planning menu:-

a. Avoid repeating words when writing the menu.

b. Colors should not be repeated.

c. Menus should start with light dishes, progress to more substantial items and finish with a light course.

d. Texture should be different.

e. . Garnishes using traditional names must be correct

f. Sauces should vary

g. Ingredients must be maintained or balanced specially on table d' hote menus.

h. Nutritional requirements of persons engaged in light or heavy work must be considered.

i. Color is the most important factor considered in presentation of food. Artificial colors, if used must be in moderation. Colorful garnishes improve the appearance of drab looking food.

j. Wordings are of utmost importance in the preparation of a menu. Certain points to be considered while writing a menu include:-

- ✓ Language must be easily understood.
- ✓ wordings must have correct spelling
- ✓ T he use of capital letters should be systematic

Self check 3	Multiple choose

Name : _____ID No_____

1 .Write four key elements you must include on your menu

A ._____

B ._____

C ,_____

D ._____

2 Write at list 4 when you consider planning menu

A ._____

B ._____

C ._____

D ._____

Reference

- study.com/learn/lesson/menu-planning-overview-importance-food-service.html
- **https://home.binwise.com/blog/types-of-menu**
- **https://assignmentpoint.com/what-is-menu/**

የሥራና ክህሎት ሚኒስቴር
Ministry of Labor and Skills

Participants of this Module (training material) preparation

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