

Menu Design Practice Test Questions and Answers

1. What is the most important principle of restaurant menu design?

- A) Using many different fonts
- B) Clear readability and logical organization
- C) Bright, flashy colors
- D) Complex graphics

2. Where should high-profit items be placed on a menu?

- A) Bottom of the menu
- B) Top right corner and prime visual areas
- C) Hidden in small text
- D) Random placement

3. Which design element helps customers navigate menu categories?

- A) No organization
- B) Clear headings and visual separation
- C) Identical formatting throughout
- D) Dense text blocks

4. How should menu descriptions be written for maximum appeal?

- A) Technical cooking terms only
- B) Appetizing, descriptive language highlighting key ingredients
- C) One-word descriptions
- D) Generic terms only

Answers: 1-B 2-B 3-B 4-B

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