

# Staff Menu Training Template

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Use one sheet per house-specialty dish.

## Dish basics

**Dish name:**

**Chinese name:**

**Pinyin:**

**Menu section:**

**Kitchen station:**

**Dine-in / takeout / delivery suitability:**

## Explanation

**Plain-English explanation:**

**One-sentence server script:**

**What makes this dish worth ordering:**

Best for first-time diners? yes / no

Best for groups? yes / no

## Flavor and texture

**Main ingredients:**

**Flavor:**

**Texture:**

**Spice level:**

Ma-la? yes / no

Sweet? yes / no

Sour? yes / no

Smoky? yes / no

Rich / oily? yes / no

## Dietary and allergy signals

**Contains or may contain:**

**Pork:**

**Shellfish:**

**Fish:**

**Wheat / gluten:**

**Soy:**

**Sesame:**

**Peanut:**

**Tree nuts:**

**Egg:**

**Cooking wine:**

**Shared fryer / wok / steamer:**

### **Modifications**

Can be made mild?

Can be made vegetarian?

Can be made without pork?

Can sauce be served on side?

What should not be modified?

### **Pairings**

**Best with:**

**Avoid pairing with:**

**Good first-order combination:**

### **Common customer questions**

**Question:**

**Recommended answer:**

**Question:**

**Recommended answer:**