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Whats on the Menu, Exhibit Brochure

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Additional Resources

Books on display

*Menu Design 1:
Marketing the
Restaurant Through
Graphics* by Judi Radice
& Jackie Comerford

*Menu Design 2:
Marketing the
Restaurant Through
Graphics* by Judi Radice
& Jackie Comerford

*Menu Design 3:
Marketing the
Restaurant Through
Graphics* by Judi Radice
& Jackie Comerford

*Menus for Special
Occasions: Historic
Hotels of America* by
David B. Wolinski

*Menu Design in Europe:
A Visual and Culinary
History of Graphic
Styles and Design* by Jim
Heimann (ed.)



About the Library

The Universal Orlando Foundation Library, known as the “Rosen Library,” serves the research needs and interests of the Rosen College’s students, staff, and faculty, as well as the needs of the greater UCF community. The Library also serves as an information resource center for the hospitality industry in central Florida. Our beautiful, 9,000 square-foot branch library is an integral component of the UCF Rosen College of Hospitality Management.

Contact

Universal Orlando Foundation Library

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What's on the Menu?

Unique Menus from the
Rosen Library's Collection

Fall 2023 Exhibit

UCF's Universal Orlando
Foundation Library



Libraries

UNIVERSITY OF CENTRAL FLORIDA

ABOUT THE EXHIBIT

Did you know that a menu can be more than just a list of foods available for order? In fact, there are people who put tremendous time and thought into designing a menu that tells a story, a story about the restaurant's origin or a story about the chef's culinary point of view. A menu can transport you to another country, exposing you to its history and culture. A menu is intended to be part of your culinary experience.

This exhibit highlights some carefully designed menus collected and maintained by the UCF Rosen Library. The collection contains over 300 printed menus from restaurants in Florida and around the world, events, airlines, and cruises. Through this exhibit you will get a taste of the variety of menus experienced by customers around the world.

Curated by:

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HIGHLIGHTS FROM THE EXHIBIT

Menus—

The menus displayed are from the Rosen Library's menu collection.

Books—

The books on display are from the Rosen Library's General and Reference collection. The Rosen Library has a large collection of books relating to menus, cookbooks, restaurant management, foodservice, and gastronomy.

WANT TO LEARN MORE?

For examples of historic restaurant menus, UCF students, faculty, and staff have access to the *Adam Matthew* database, which contains collections of digitized primary source material. Menus are found in multiple collections, so search them all to find the most menus at <https://guides.ucf.edu/database/AdamMatthewAll>



WANT TO LEARN EVEN MORE?

Menu trivia

- The oldest known menu is a stone tablet from a party thrown by an Assyrian King almost 3,000 years ago.
- While the first restaurant menus most likely originated in China during the 12th century, western menus developed in France in the 18th century. The first restaurant in the U.S. where menus were used was at Delmonico's in New York City in the 1830s.
- The word *menu* was coined in France. Originally, a menu was just a list and information. The French gave the word a new meaning...a written list of dishes.

References:

<https://eyeondesign.aiga.org/what-americas-restaurant-menu-designs-reveals-about-its-history/>

<https://library.culinary.edu/menu>

<https://www.tastingtable.com/1094468/the-unexpectedly-ancient-origins-of-restaurant-menu/#:~:text=The%20first%20extant%20menu%20is,a%20week%20and%20a%20half.>

<https://www.mentalfloss.com/article/648117/how-restaurant-menus-changed-food-history>