

RESTAURANT PROJECT (ALL AGES)

Ages 4 to 7 (Level 1)

Description:	Set up a meal for your family like a restaurant including planning the meal, cooking the meal and doing the decoration. Share the meal with the family!
Leading question:	Since all restaurants are closed, can we make our own pop up restaurant and serve a meal to our guests at home?
Age group:	4 – 7-year-old
Subjects:	Nutrition Marketing and communications
Total time required:	5-6 hours total over 5 days
Self-guided / Supervised activity:	Supervision by parents / guardians
Resources required:	Recipe Books, Paper, Pencils, Colours, Kitchen Equipment, Ingredients

Concept of the Pop-Up Meal	<ul style="list-style-type: none"> • What is your favourite restaurant and what will make it special? • What is the favourite restaurant of your family members, what do they like about this restaurant? • Will you play any music in the background?
Logistical plan	<ul style="list-style-type: none"> • Make a list of the guests (family members) • When, where, and how will the meal be served? • What plates, bowls and glasses will you use? <p>Prompts: When will the most members of your family be home? When do they usually eat? Where do they eat? <i>TIP: Younger learners can write the initials instead of full names)</i></p>
Food plan	<ul style="list-style-type: none"> • Make a list of the dishes will you serve • Make a list of all the ingredients needed for these dishes • Illustrate the steps of the recipes • Cook the meal <p><i>TIP: Choose 2 – 3 simple dishes that require a maximum of 45 mins prep time e.g. cake, popcorn, milkshake, sandwiches, salad, pasta etc.</i></p>
Marketing, decoration and communications plan:	<ul style="list-style-type: none"> • What is the name of the restaurant? • How will you invite all your family members for the meal? • Decorate and write a menu card • How will you decorate the table for the meal? • How will you collect feedback?

	<p><u>Feedback form:</u></p> <ul style="list-style-type: none"> - Did you enjoy the meal (Did not like it ☹ - Liked It ☺ – Loved it ♥)
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Ages 8 to 10 (Level 2)

Description:	Set up a meal for your family like a restaurant including planning the meal, cooking the meal and doing the decoration. Share the meal with the family!
Leading question:	Since all restaurants are closed, can we make our own pop up restaurant and serve a meal to our guests at home?
Age group:	8 – 10-year-old
Subjects:	Nutrition Economics Marketing and communications
Total time required:	7-10 hours total over 6 days
Self-guided / Supervised activity:	Supervision by parents / guardians
Resources required:	Recipe Books, Paper, Pencils, Colours, Kitchen Equipment, Ingredients

Concept of the Pop-Up Meal	<ul style="list-style-type: none"> • What is your favourite restaurant and what will make this restaurant special? • What is the favourite restaurant of your family members, what do they like about this restaurant? • Will you have any entertainment or music in the background?
Logistical plan	<ul style="list-style-type: none"> • Make a list of the guests (family members) • When, where, and how will the meal be served? • What plates, bowls and glasses will you use? <p><i>TIP: When will the most members of your family be home? When do they usually eat? Where do they eat?</i></p>
Food plan	<ul style="list-style-type: none"> • Make a list of the dishes you will serve, take into consideration the dietary requirements and preferences of the family • Make a list of all the ingredients needed for these dishes • Write the recipes with steps, instructions and illustrations • Cook the dishes <p><i>TIP: Choose 2 - 3 simple dishes that require a maximum of 1-hour prep time e.g. cake, pasta, pizza, milkshake, sandwiches, salad etc.</i></p>

Cost plan	<ul style="list-style-type: none"> What are all your costs for the meal? (cost of ingredients)
Marketing, decoration and communications plan:	<ul style="list-style-type: none"> What is the name of the restaurant? How will you invite all your family members for the meal? Design a menu card with names of dishes and costs How will you decorate the table for the meal? <p><i>TIP: Think of reaching the family with an invitation card, a banner etc.</i></p> <ul style="list-style-type: none"> How will you collect feedback? <p><u>Feedback Form Prompt:</u></p> <p>Quality of food, Overall experience, Price of the food, Enjoyment of the decoration</p> <p>(In each of these areas, learners will measure against below expectations, meets expectations or exceeds expectations)</p>

Ages 11 to 14 (Level 3)

Description:	Set up a meal for your family like a restaurant including planning the meal, cooking the meal and doing the decoration. Share the meal with the family!
Leading question:	Since all restaurants are closed, can we make our own pop up restaurant and serve a meal to our guests at home?
Age group:	8 – 10-year-old
Subjects:	Nutrition Economics Marketing and communications
Total time required:	6 hours total over 5 days
Self-guided / Supervised activity:	Supervision by parents / guardians
Resources required:	Recipe Books, Paper, Pencils, Colours, Kitchen Equipment, Ingredients

Concept of the Pop-Up Meal	<ul style="list-style-type: none"> What is your favourite restaurant and what will make this restaurant special? What is the favourite restaurant of your family members, what do they like about this restaurant? What will make your restaurant special? Will you have any entertainment or music in the background?
Logistical plan	<ul style="list-style-type: none"> Make a list of the guests (family members) When, where, and how will the meal be served?

	<ul style="list-style-type: none"> • Will you serve a buffet meal (where everyone serves themselves) or will it be served? • Will the meal be pre-served or will the family get to order what they want from the menu? • What plates, bowls, serving equipment and glasses will you use? <p><i>TIPS: When will the most members of your family be home? When do they usually eat? Where do they eat?</i></p>
Food plan	<ul style="list-style-type: none"> • Make a list of the dishes you will serve? (Take into consideration the dietary requirements and preferences of the family and availability of ingredients at home) • Make a list of all the ingredients needed for these dishes • Write the recipes with steps, instructions and illustrations • Cook the dishes <p><i>TIP: Chose 2 – 3 simple dishes that require a maximum of 2-hour prep time including a starter, main-course dish and dessert</i></p>
Pricing plan	<ul style="list-style-type: none"> • What are all your costs? (ingredients, trip to the grocery shop, cost of decor, etc.) • How much will you charge? How much are people willing to pay? • What markup (extra profit) will you charge on top of the cost? <p>Pricing Plan Cost of Ingredients: Cost of “Staff” (Chef / Servers etc.) Cost of Decoration or Materials Total Cost: % Profit: Charge to Guest:</p>
Marketing and communications plan:	<ul style="list-style-type: none"> • What is the name of the restaurant? • How will you invite all your family members for the meal? (Prompt: a card, a banner etc.) • Design a menu card with names of dishes and costs (include other prompts such as dietary signs e.g. veg / non-veg, etc.) • How will you decorate the table for the meal? • Design a feedback form <p>Feedback Form Prompt: Quality of food, Overall experience, Price of the food, Enjoyment of the decoration</p> <p>(In each of these areas, learners will measure against below expectations, meets expectations or exceeds expectations)</p>

