

## My Pop-Up Restaurant (Level 2)

<b>Description</b>	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!
<b>Leading question</b>	What does it take to serve a meal to my family?
<b>Subjects covered</b>	Social Sciences
<b>Total time required</b>	~ 7 hours over 6 days.
<b>Learning outcomes</b>	By the end of this project, learners will be able to: <ol style="list-style-type: none"> <li>1. Develop business plans</li> <li>2. Understand what goes into preparing a meal</li> <li>3. Develop budgets</li> </ol>
<b>Resources required</b>	Recipe Books, Paper, Pencils, Colours, Kitchen Equipment, Ingredients
<b>Previous Learning</b>	N/A
<b>Supervision required</b>	Medium

### DAY 1

Today you will learn about how to open and run your own restaurant and start a business plan.

<b>Suggested Duration</b>	<b>Activity and Description</b>
<b>5 minutes</b>	<ul style="list-style-type: none"> <li>● Start a conversation about food and tell the learner that since most restaurants are closed, they will get a chance to start their own pop-up restaurant serving a meal at home</li> </ul>
<b>5 minutes</b>	<ul style="list-style-type: none"> <li>● Learners will explore the business plan template, by going through and understanding the format and the suggested prompt questions <ul style="list-style-type: none"> <li><b><u>Business Plan Template</u></b></li> <li>● <b>Section 1: Concept of the pop-up restaurant:</b> What will make the restaurant special and unique?</li> <li>● <b>Section 2: Logistical plan:</b> Who are the guests? When, where, and how will the meal be served?</li> </ul> </li> </ul>

	<ul style="list-style-type: none"> <li>● <b>Section 3: Food plan:</b> What dishes will you serve? What are the ingredients? How will you source the ingredients? How will you make the dishes?</li> <li>● <b>Section 4: Pricing plan:</b> What are all your costs? How much will you charge?</li> </ul> <p><b>Section 5: Marketing, communication and decoration plan:</b> What is the name of the restaurant? How will you communicate and share information? What will the menu look like?</p>
<b>30 minutes</b>	<ul style="list-style-type: none"> <li>● Learners will start filling out the Section 1 and 2 of the business plan (concept and logistical section)</li> <li>● Learners can discuss and interview family members to get inspirations and understand preferences</li> <li>● <i>TIP: It is important that the learner takes the lead and thinks about all the different sections of what it takes to prepare this pop-up restaurant meal.</i></li> </ul>
<b>20 minutes</b>	<ul style="list-style-type: none"> <li>● Learners should begin with section 3 of the food plan by interviewing family members on their preferred foods, dietary preferences and begin researching which dishes they would like to serve</li> <li>● <i>TIP: If there are no recipe books available, learners can discuss dishes with family members</i></li> </ul>

## DAY 2

Today you will continue working on the business plan of your restaurant

<b>Suggested Duration</b>	<b>Activity and Description</b>
<b>45 minutes</b>	<ul style="list-style-type: none"> <li>● Learners will continue with Section 3 of the business plan (food plan)</li> <li>● Learners will look up recipes and write down titles and illustrate the steps to make the dishes</li> <li>● Learners will make a list of all the ingredients, required for the dishes and check their availability at home</li> <li>● <i>TIP: The learner should identify simple dishes to make that they can manage start to finish.</i></li> <li>● <i>TIP: Learners can write recipes based on interviews with the family, in the case that there are no recipe books</i></li> </ul>
<b>15 minutes</b>	<ul style="list-style-type: none"> <li>● Learners will understand and experiment with some of the stages of the recipe? (esp. to observe the primary chef in their home)</li> </ul>

## DAY 3

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Today you will finish the business plan and your feedback form.

Suggested Duration	Activity and Description
45 minutes	<ul style="list-style-type: none"> <li>Learners will work on Section 4 of the business plan (pricing plan) and the feedback form</li> <li>Learners will create a basic budget with all costs of ingredients, marketing materials, “staff costs”, etc.</li> </ul> <p>Learners will identify the cost of the ingredients (based on price tags, grocery bills or interviews with the family member who goes shopping)</p>
15 minutes	<ul style="list-style-type: none"> <li>Learners will design a feedback form (they can rely on the template within the business plan or design their own)</li> </ul>

## DAY 4

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Today you will set up your restaurant!

Suggested Duration	Activity and Description
1 hour	<ul style="list-style-type: none"> <li>Learners will think of a “catchy name of the restaurant” meal to be served and make a banner with the same</li> <li>Learners will make a logo for the restaurant meal</li> <li>Learners will design and illustrate a menu with all the dishes and cost per dish including illustrating the same (if possible)</li> <li>Design the invitation for the guests</li> <li>Plan all the decoration and tableware</li> </ul>

## DAY 5

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Today you will cook and serve your family in your pop-up restaurant!

Suggested Duration	Activity and Description
2-3 hours	<ul style="list-style-type: none"> <li>• Today is the big day! Learners will put everything together and create their pop-up restaurant meal</li> <li>• Learners can prepare the dishes or support the “chef” in creating the dishes</li> <li>• Learners will put the decoration and set up together</li> <li>• The guests will enjoy the meal together and collect the money</li> <li>• Learners will share the feedback form</li> </ul>

## DAY 6

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Today you will receive feedback from your family.

Suggested Duration	Activity and Description
30 minutes	<ul style="list-style-type: none"> <li>• Learners will create a graphical representation of the feedback responses from the feedback and reflect on what worked and what would be different next time</li> </ul>

## ASSESSMENT CRITERIA

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- Clarity of the business plan.
- Thoroughness of the research done on recipes, interviews etc.
- Creativity in the marketing materials.
- Persistence in cooking.