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| **Lesson Plan Name: Snow Day 1 Planning a Restaurant** | **Teacher:**  Ellis- Culinary Arts |
| **Other Class Information:**  .  Lesson outline for students is included. | |
| **Standards:** | |
| **Objectives:**  Students will plan a restaurant based on research of their area.  Students will choose a location; define a type of service and style of restaurant.  Students will use online resources to research data that will influence, both positive and negative their ideas for location, type and style of service.  Students will be able to describe how the various types of resources and information influenced their selections and decisions. | |
| **Lesson:**  **Bellringer**  Introduction of the project. Explain what the project is and how and when it will be completed  You are going to plan a new restaurant for your area. When you complete this assignment you will write a paragraph on what type of restaurant and what type of service you chose. Be prepared to defend your choices.  **Beginning**  Allow for questions from students and then pass out section of lesson to be completed and assign date for completion.  Each lesson will have an online component which instructor will demonstrate how to locate using computer and LCD. Each lesson will have a rubric to ensure students meet the expectations of lesson.  Each lesson will be completed on time for grade and attendance.  Students may work collectively, but must not use classroom instructional time to complete.  Each student must present his or her own work; this is not a group project.  **End**  At the onset of each lesson within the unit students will have an opportunity to ask questions; also instructor will be available each day after school during the hours of 2:30-4 Pm to answer questions about the assignment. Questions may be submitted via email at [ed.ellis@evsc.k12.in.us](mailto:ed.ellis@evsc.k12.in.us) | |
| **Assessment:**  **MEASURE(S) OF SUCCESS**  **S**tudents will be able to:   * Provide written, oral and visual explanations and presentations of their project. * Rubric will be used to score each lesson within the unit of study.. * Any Projects are weighted at 25% of semester grade. | |
| **Parking Lot:**  Maybe have students do an evaluations of lesson and short survey, this would allow for improvements for future use. | |

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| **Snow Day 1 Assignment Planning a Restaurant**  You are going to plan a new restaurant for your area.  When you complete this assignment you will write a paragraph on what type of restaurant and what type of service you chose.  You will choose/define and summarize:  1.Style of Restaurant  2. Location of Restaurant  3. Menu Structure  4. Write a Paragraph in digital form and submit to [ed.ellis@evsck12.com](mailto:ed.ellis@evsck12.com)  Follow the steps below. | |
| Step 1: **Review each of the Types of Restaurants and the types of Meal Services, then use the chart below to help you decide on *the type of restaurant and meal service* for your plan.**   |  |  | | --- | --- | | Type of Restaurant | Type of Meal Service | | 1.Theme Style | 1.Modern American Plated | | 2.Family Style | 2.Booth | | 3.Lunch Counter | 3.Banquette | | 4.Coffee Shop | 4.Family Style | | 5.Grill | 5.Classical French | | 6.Bistro | 6.Russian | | Fine Dining | Butler | | Quick Service | Buffet | | Step 2: **Choose a site**,  Think of all of the restaurants already in your area. Try to find a location that is not already flooded with the same type of establishment. Remember, in the restaurant business it is,  **Location, Location, Location**  **Using On-Line resources at this** [**http://www.city-data.com/city/Evansville-Indiana.html**](http://www.city-data.com/city/Evansville-Indiana.html) **and this**  [**http://www.urbanspoon.com/n/135/15404/Evansville-restaurants**](http://www.urbanspoon.com/n/135/15404/Evansville-restaurants) **and other locations, research the following situations that could make or break even the best of ideas:**   * What is the general income level of the people in the area? If you live in an area where most of the people work in factory jobs, then a fine dining restaurant may not prosper. * Does your restaurant need to be accessible by car, bus, or by foot. Do you need to consider parking for your customers? Is there a parking garage of parking lot close by?   What kind of area will your restaurant be in- suburb, city, small town, tourist center, or another type of location? |
| Step 3: **After selecting the type of restaurant meal service and location for your restaurant, answer the following questions about your restaurant.**   * What will be the per-person price range of your menu? * Why did you choose this price range? * What sort of environment will you create in your restaurant? What type of theme will your restaurant have and why choose that theme. | Step 4: **Write a paragraph describing the**   * **Location of your Restaurant** * **Why you chose this location for your Restaurant.** * **Type of Restaurant you will have.** * **Type of meal service your restaurant will have.** * **The Menu price range of your Restaurant** * **You will save/submit the assignment on Google drive or Dropbox.** |