MY POP-UP RESTAURANT (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?
Total Time Required	5-6 hours total over 5 days
Supplies Required	Recipe Books, Paper, Pencils, Colours, Kitchen Equipment, Ingredients
Learning Outcomes	 Developing business plans Understanding what goes into preparing a meal

DAY 1

Today you will learn about how to open and run your own restaurant.

Suggested Duration	Activity and Description
5 minutes	• Start a conversation about food and tell the learner that since most restaurants are closed, they will get a chance to start their own popup restaurant serving a meal at home
5 minutes	 Learners will discuss the business plan template, to understand what they will need do Business Plan Template Section 1: Concept of the pop-up restaurant: What will make the restaurant special? Section 2: Logistical plan: Who are the guests? When and where will we have this special meal? Section 3: Food plan: What dishes will you serve? What are the ingredients? How will you make the dishes? Section 4: Marketing, communication and decoration plan: What is the name of the restaurant? How will you invite your guests? Make a menu?
50 minutes	 Learners will start thinking about Section 1 and 2 of the business plan (concept and logistical section) Learners will think about their favourite restaurant and that of their family members and what they like about it?



- They can make an illustration of what they like most and then think of what will make this meal experience special prompts include: a *"junk-meal" a "type of food that is favourite' a "movie night meal"* etc.
- Learners will make a list of their guests and family members (they can write initials or draw stick figures, if writing the names are difficult. You can also write names in dotted lines and ask the learner to trace it)
- Learners will ask family members on their favourite foods or meal experiences
- Learners will confirm when and where the meal will be served based on conversations with family members

DAY 2

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

Suggested Duration	Activity and Description
45 minutes	 Learners will work on Section 3 of the business plan (food plan) Learners will discuss with family how to make their chosen dishes and do a step by step illustration of the recipe Learners will make a list of the ingredients required and check if these are available at home <i>TIP: Chose 2 simple dishes that require a maximum of 45 mins prep time e.g. cake, popcorn, milkshake, sandwiches, salad, pasta etc.</i>
15 minutes	Learners will design and illustrate a menu with all the dishes

DAY 3

Today you will finish the business plan and finish preparing your restaurant.

Suggested Duration	Activity and Description
30 minutes	 Learners will work on Section 4 of the business plan (marketing, communications and decoration) and the feedback form Learners will think of a "fun name of the restaurant" meal to be served Design the invitation for the guests

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10 minutes	 Plan all the decoration and tableware including cutlery, drinking glasses, etc.
20 minutes	 Learners will design a feedback form (recommended: Draw 3 emoticon faces for if the guests did not like the meal, liked the meal or loved the meal)

DAY 4

Today you will cook and serve your meal to your family!

Suggested Duration	Activity and Description
2 hours	 Today is the big day! Learners will put everything together and create their pop-up restaurant meal Learners can prepare the dishes or support the "chef" in creating the dishes Learners will put the decoration and set up together The guests will enjoy the meal together Learners will share the feedback form

DAY 5

Today you will hear feedback about your pop-up restaurant.

Suggested Duration	Activity and Description
30 minutes	 Learners will create a tally chart representation of the feedback responses from the feedback and reflect on what worked and what should be done differently next time

ASSESSMENT CRITERIA

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

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