My Pop-Up Restaurant (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?

**Total Time Required**
7-10 hours total over 6 days

**Supplies Required**
Recipe Books, Paper, Pencils, Colours, Kitchen Equipment, Ingredients

**Learning Outcomes**
1. Developing business plans
2. Understanding what goes into preparing a meal
3. Developing budgets

**DAY 1**

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

<table>
<thead>
<tr>
<th>Suggested Duration</th>
<th>Activity and Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>5 minutes</td>
<td>● 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</td>
</tr>
<tr>
<td>5 minutes</td>
<td>● Learners will explore the business plan template, by going through and understanding the format and the suggested prompt questions <strong>Business Plan Template</strong></td>
</tr>
</tbody>
</table>

- **Section 1: Concept of the pop-up restaurant**: What will make the restaurant special and unique?
- **Section 2: Logistical plan**: Who are the guests? When, where, and how will the meal be served?
- **Section 3: Food plan**: What dishes will you serve? What are the ingredients? How will you source the ingredients? How will you make the dishes?
- **Section 4: Pricing plan**: What are all your costs? How much will you charge?
Section 5: Marketing, communication and decoration plan:
What is the name of the restaurant? How will you communicate and share information? What will the menu look like?

30 minutes

- Learners will start filling out the Section 1 and 2 of the business plan (concept and logistical section)
- Learners can discuss and interview family members to get inspirations and understand preferences
- 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.

20 minutes

- 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
- TIP: If there are no recipe books available, learners can discuss dishes with family members

DAY 2

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

<table>
<thead>
<tr>
<th>Suggested Duration</th>
<th>Activity and Description</th>
</tr>
</thead>
</table>
| 45 minutes         | - Learners will continue with Section 3 of the business plan (food plan)  
                          - Learners will look up recipes and write down titles and illustrate the steps to make the dishes  
                          - Learners will make a list of all the ingredients, required for the dishes and check their availability at home  
                          - TIP: The learner should identify simple dishes to make that they can manage start to finish.  
                          - TIP: Learners can write recipes based on interviews with the family, in the case that there are no recipe books |
| 15 minutes         | - Learners will understand and experiment with some of the stages of the recipe? (esp. to observe the primary chef in their home) |

DAY 3

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

EAA welcomes feedback on its projects in order to improve, please use this link:
https://forms.gle/LGAP9k17fMyJrKJN7
<table>
<thead>
<tr>
<th>Suggested Duration</th>
<th>Activity and Description</th>
</tr>
</thead>
</table>
| 45 minutes         | - Learners will work on Section 4 of the business plan (pricing plan) and the feedback form  
- Learners will create a basic budget with all costs of ingredients, marketing materials, “staff costs”, etc.  
Learners will identify the cost of the ingredients (based on price tags, grocery bills or interviews with the family member who goes shopping) |
| 15 minutes         | - Learners will design a feedback form (they can rely on the template within the business plan or design their own) |

**DAY 4**

Today you will set up your restaurant!

<table>
<thead>
<tr>
<th>Suggested Duration</th>
<th>Activity and Description</th>
</tr>
</thead>
</table>
| 1 hour             | - Learners will think of a “catchy name of the restaurant” meal to be served and make a banner with the same  
- Learners will make a logo for the restaurant meal  
- Learners will design and illustrate a menu with all the dishes and cost per dish including illustrating the same (if possible)  
- Design the invitation for the guests  
- Plan all the decoration and tableware |

**DAY 5**

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

<table>
<thead>
<tr>
<th>Suggested Duration</th>
<th>Activity and Description</th>
</tr>
</thead>
</table>
| 2-4 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 and collect the money  
- Learners will share the feedback form |
DAY 6

Today you will receive feedback from your family.

<table>
<thead>
<tr>
<th>Suggested Duration</th>
<th>Activity and Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>30 minutes</td>
<td>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</td>
</tr>
</tbody>
</table>

ASSESSMENT CRITERIA

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