

## MY POP-UP RESTAURANT (LEVEL 1)

<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>	~ 6 hours over 5 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> </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.

<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 learners that 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 discuss the business plan template, to understand what they will need do <b><u>Business Plan Template</u></b></li> <li>• <b>Section 1:</b> Concept of the pop-up restaurant: What will make the restaurant special?</li> <li>• <b>Section 2: Logistical plan:</b> Who are the guests? When and where will we have this special meal?</li> <li>• <b>Section 3: Food plan:</b> What dishes will you serve? What are the ingredients? How will you make the dishes?</li> </ul>

	<b>Section 4: Marketing, communication and decoration plan:</b> What is the name of the restaurant? How will you invite your guests? Make a menu?
<b>50 minutes</b>	<ul style="list-style-type: none"> <li>Learners will start thinking about Section 1 and 2 of the business plan (concept and logistical section)</li> <li>Learners will think about their favourite restaurant and that of their family members and what they like about it?</li> <li>They can make an illustration of what they like most and then think of what will make this meal experience special prompts include: <i>a "junk-meal" a "type of food that is favourite" a "movie night meal" etc.</i></li> <li>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)</li> <li>Learners will ask family members on their favourite foods or meal experiences</li> <li>Learners will confirm when and where the meal will be served based on conversations with family members</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 work on Section 3 of the business plan (food plan)</li> <li>Learners will discuss with family how to make their chosen dishes and do a step by step illustration of the recipe</li> <li>Learners will make a list of the ingredients required and check if these are available at home</li> <li><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></li> </ul>
<b>15 minutes</b>	<ul style="list-style-type: none"> <li>Learners will design and illustrate a menu with all the dishes</li> </ul>

## DAY 3

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

<b>Suggested Duration</b>	<b>Activity and Description</b>

<b>30 minutes</b>	<ul style="list-style-type: none"> <li>Learners will work on Section 4 of the business plan (marketing, communications and decoration) and the feedback form</li> <li>Learners will think of a “fun name of the restaurant” meal to be served</li> </ul> <p>Design the invitation for the guests</p>
<b>10 minutes</b>	<ul style="list-style-type: none"> <li>Plan all the decoration and tableware including cutlery, drinking glasses, etc.</li> </ul>
<b>20 minutes</b>	<ul style="list-style-type: none"> <li>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)</li> </ul>

## DAY 4

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

<b>Suggested Duration</b>	<b>Activity and Description</b>
<b>2 hours</b>	<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</li> <li>Learners will share the feedback form</li> </ul>

## DAY 5

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

<b>Suggested Duration</b>	<b>Activity and Description</b>
<b>30 minutes</b>	<ul style="list-style-type: none"> <li>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</li> </ul>

<b>Additional enrichment activities:</b>	<p>Role Play:</p> <ul style="list-style-type: none"> <li>Facilitate a role-playing activity where learners take on different roles in a restaurant (chef, server, customer) to understand the various aspects of the dining experience.</li> </ul> <p>Recipe Storytelling:</p> <ul style="list-style-type: none"> <li>Ask learners to create a short story or draw a comic strip that tells the story of their chosen recipe, making it a fun and creative writing activity.</li> </ul>
<b>Modifications for simplification</b>	You can condense the business plan to focus on the restaurant concept and the meal.

## 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.