

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

DAY 1

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

Suggested Duration	Activity and Description
5 minutes	<ul style="list-style-type: none"> • 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
5 minutes	<ul style="list-style-type: none"> • 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"> Business Plan Template • 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?

	<ul style="list-style-type: none"> ● 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? <p>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?</p>
30 minutes	<ul style="list-style-type: none"> ● 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 ● <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>
20 minutes	<ul style="list-style-type: none"> ● 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 ● <i>TIP: If there are no recipe books available, learners can discuss dishes with family members</i>

DAY 2

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

Suggested Duration	Activity and Description
45 minutes	<ul style="list-style-type: none"> ● 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 ● <i>TIP: The learner should identify simple dishes to make that they can manage start to finish.</i> ● <i>TIP: Learners can write recipes based on interviews with the family, in the case that there are no recipe books</i>
15 minutes	<ul style="list-style-type: none"> ● 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.

Suggested Duration	Activity and Description
45 minutes	<ul style="list-style-type: none"> 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. <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"> 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!

Suggested Duration	Activity and Description
1 hour	<ul style="list-style-type: none"> 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!

Suggested Duration	Activity and Description
2-3 hours	<ul style="list-style-type: none"> • 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.

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

ASSESSMENT CRITERIA

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