

Area-Food Production and Services Project-Concessions Catering

Standards

National Food Production and Services Standards

- 8.4.2 Apply menu-planning principles to develop and modify menus.
- 8.4.3 Examine food and equipment needs for menus.
- 8.4.4 Do menu layout and design.
- 8.4.5 Prepare requisitions for production requirements.
- 8.4.6 Record performance of menu items.
- 8.6.3 Apply accounting principles in planning and forecasting profit and loss.

SD Mathematics Standards

- 9-12.M.1.1A. Students are able to use dimensional analysis to check answers and determine units of a problem solution.
- 9-12.M.1.2A. Students are able to use indirect measurement in problem situations that defy direct measurement.
- 9-12.N.3.1. (Analysis) Use estimation strategies in problem situations to predict results and to check the reasonableness of results.

Project

Students will plan, conduct and evaluate all food service activities for concessions activities for a one day tournament.

What will you do?

1. Evaluate previous menus and sales. Create and distribute a survey to find out what items would sell best. Determine menu items to be sold based on this information.
2. Adjust the recipes given for the following: BBQ, potato salad, taco meat. Adjustments will be made based on projected sales and serving sizes.
3. As a class, determine the equipment needed and develop a schedule for tasks to be completed. You will have 5 class days to schedule.
4. Calculate cost per serving of each recipe or item sold. Based on this information, determine an appropriate percentage mark-up for each item. Then set the menu item costs.
5. Design complete and appropriate menus for the event.
6. Compile a complete list of food items and paper products needed.
7. Prepare all food items for the event based on schedule.
8. Develop a record form for sales. Evaluate the record and write recommendations for next year.

What will you need?

Performance records from last year
Recipes for BBQ, potato salad, and taco meat
Ingredients for labs (including paper products)
Schedule form
Print Artist program (or other graphics program) for making menu
Market Order form
FACS room lab facility and equipment
School kitchen facility and equipment

How will you be evaluated?

Evaluating Menu and Sales worksheet (14 pts)
Concessions Survey criteria (35 pts)
Accurately converting recipes to determined amounts (20 pts)
Cost Per Serving criteria (50 pts)
Market Order (10 pts)
Quantity Cooking lab (40 pts)
Record Forms and Evaluation (25 pts)
Total Project (194 pts)

Resources

Globke's recipes
Previous years records