

WEEKLY MEAL SELECTION GUIDELINES



WHEN PLANNING MEALS REMEMBER



- This is a group assignment.
- Each group will be responsible for all the decisions for one meal service.
- You must consider your potential customers and avoid your personal preferences.
- Remember that we are operating a business so special considerations should be taken when choosing recipes that require large quantities of specialty items.
- Consider nutrition.
- Limited class time will be allocated for working on this assignment.
- Roles/responsibilities must be determined during planning.

OTHER CONSIDERATIONS



- You should choose a theme for your meal (e.g.) a country, a holiday, an event, etc.
- You will be assigned a protein (main) and then you choose an appetizer, bread, beverage, two sides and a dessert to accompany your protein.
- Recipes will be compiled and submitted for approval **ONE WEEK** prior to **MEAL TRIAL**.
- On the day of the meal, the service/dining area should have:
 - Theme related food identification plaques to accompany each dish
 - Table centerpiece depicting the theme
 - Background music depicting the theme
 - A slide show depicting the theme
- A customer evaluation must be administered to six customers.

AFTER MEAL SERVICE



- A debriefing session will be held to discuss highlights and potential improvements.
- The meal should be costed to determine the profit/loss and handed into the teacher.
- All members of the groups must complete an e-portfolio entry including a self reflection and any other pertinent information. You can make this entry “what you want it to be”

Checklist



- Menu for a themed meal including bread, main, 2 sides, dessert.
- Recipes for each product to serve 40 people
- Cost per serving for each item must be determined
- Groceries list must be created
- Prepare a schedule to create the meal, prep day, meal day for all members of our class
- Dining room preparations made
- Customer evaluation cards made and collected
- Evaluate yourself
- Evaluated your partner