

Handout B

Likes and Dislikes

Please circle your choices on a scale of 1-5

1 = won't touch it 2 = prefer not to eat it 3 = don't care either way 4 = like it 5 = love it

What cuisines do you like or dislike?

Make sure to list any others that you especially like or dislike.

Cuisines					
American	1	2	3	4	5
Mexican	1	2	3	4	5
Thai	1	2	3	4	5
French	1	2	3	4	5
Italian	1	2	3	4	5
Chinese	1	2	3	4	5
Japanese	1	2	3	4	5

Other (specify):

to help students become more confident and independent. Key words are introduced, then reinforced through motivating exercises emphasizing word pronunciations, definitions, spelling, problem solving and more!

General Evaluation Methods

Students will be evaluated individually through a variety of methods including formal written papers and responses to Essential Questions, tests and quizzes, journal and lab book entries, reflective essays, and technology usage. Groups will be evaluated through oral presentations, participation in class, and informal daily assessment strategies.

Handout C

Restaurant Vocabulary

Appetizer

Fish

Entrée

Lunch

Menu

Bar

Sides

Wine list

Dessert

Take out

Order

Poultry

Beverage

Meat

Salad/salad dressing

Special

Breads

Sandwiches

Vegetables

Combos

Breakfast

Dinner

Dressing

Cuisine

Fast food

(Phrase) Here is your menu

LET'S MAKE A MENU!

FLOWER GARDEN LUNCHROOM

APPETIZER

Soup and Salad \$5.95

FAVORITES

Pizza with mushroom \$4.95
Hamburger with cheese \$6.75

BEVERAGES

Hot chocolate \$2.00
Sprite or Coke \$1.75
Ice tea \$1.95
Coffee \$.95

DESSERTS

Ice Cream Sundae \$3.95
Pie \$2.95

Handout D

Name _____

Date _____

Menu Set-up exercise:

Directions: Place the proper food items in the correct menu categories below

Vocabulary

hamburger
ice cream
juice
salmon
bacon
syrup
pancakes
sundae
milk
meat loaf
vegetables
crab cakes

cheese sticks
cheeseburger
scrambled eggs
meat loaf
steak
toast
pickle
shrimp
ice tea
rice
BLT
coffee

spaghetti
pizza
French fries
soda
sausage
turkey
soup
cookie
wine
beer
fruit salad
pasta

hot tea
apple pie
salad
ham and cheese sandwich
fried chicken
spaghetti
cheese cake
water
grilled cheese sandwich
bread
chicken quesadilla
lemon aide

Appetizers

Main entrée

Desserts

Drinks/beverages

LET'S MAKE A MENU!

FLOWER GARDEN LUNCHROOM

APPETIZER

ENTREE

BEVERAGES

DESSERTS

Handout F

Menu Grading Rubric

Criteria	Points 1	Points 3	Points 5
Use of vocabulary	___ Minimal use of food vocabulary (fewer than 10) ___ Few items on the menu. ___ Significant spelling errors	___ Food is not categorized correctly ___ some spelling errors	___ Correct use of food vocabulary ___ spelling is usually correct ___ foods are categorized correctly
Pricing of foods	___ Missing prices or prices do not logically match items	___ Some errors in pricing or value assigned	___ Food are priced correctly with symbols ___ price match value
Use of illustrations	___ Fewer than 5 illustrations	___ 5-7 illustrations	___ Menu is well illustrated with 8-10 + pictures ___ neatly presented
Creativity	___ No theme ___ little of no organization	___ Menu is generic ___ food is average in variety and appeal	___ Type of restaurant and food have a theme

Total = _____ / 20 points

Name _____

Date _____