



**Advanced Culinary I Virtual Learning**

# **Menu Planning**

**May 11th, 2020**



Advanced Culinary I  
Lesson: May 11th, 2020

**Objective/Learning Target:**

Students will compare and examine different menu styles and understand the differences in appearance and planning.

**Standard:**

8.4.2



# Advanced Culinary I

## Lesson: May 11th, 2020

### **Bellwork:**

What is the importance of having a kids menu and even a seperate kids coloring menu?

## How to do bellwork and assignments

- Create a google doc for Advanced Culinary (if you already have one, use the same one)
- Title it with your full name and the name of the class with a VL in front for Virtual Learning
- Each day, put that day's date and lesson on a new page of the same doc
- Under the date, have two sections:
  - Bellwork
  - Assignment

## Assignment

- ★ Open the link below, watch the video
  - ★ On your Google Doc assignment sheet, write 1 paragraph about your thoughts on how a menu is not just about the items but about “selling” you the items based on how you “feel” about the menu.
- 
- [TedTalk on the Psychology in Menu Design](#)



## Practice/Additional Resources

- [The Absurd Psychology of Restaurant Menus](#)