



Advanced Culinary II Virtual Learning

Menu Planning

May 11th, 2020



Advanced Culinary II

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



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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.
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- [TedTalk on the Psychology in Menu Design](#)

Practice/Additional Resources

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