

OAKLAND CUSD #5

CULINARY OCC
MAY 4 - 8, 2020

DANIELLE PENDERGAST-WHITE

Week of May 4 - 8, 2020

Family and Consumer Sciences

Mrs. Pendergast-White

My office hours will be Monday 9-11, Tues 1-3, and Thursday 11-1. I will do my best to check my email multiple times each and every day in order to answer any questions that parents or students have. Please do not ever hesitate to contact me, I understand this is all new and stressful, and I am happy to answer any questions or help in any way possible in order to ease any stress on both parents and students.

Notes: Students may email me any completed work. If email is not an option, please feel free to drop work off at the Oakland School Foyer.

Email: danielle.pendergast-white@oakland5.org

Class	Choice 1	Choice 2	Choice 3 (Enrichment)
Culinary Occ	Read Types of Restaurant Concepts article and answer article question in complete sentences. Email me or drop off the completed work.	Create, cook, bake one of the recipes we wanted to make in Sip N Study, but never had a chance to. Create this recipe and complete the evaluation of the dish describing the Aroma, Color, Taste, Texture, and rate this. Send a copy of the recipe with the evaluation. Take a picture if you can and send it to me with the completed recipe evaluation via Email or drop it off in the foyer! I cannot wait to see this. Also, feel free to create a "Cooking Show" Video while you prepare the dish!	Research a type of restaurant. Examples: Themed, Fine Dining, Casual Dining, Quick Service "fast food". Create a list or google slides presentation with the following information: <ol style="list-style-type: none">Names of five of the type of restaurant researchedFive locations of these restaurantsFive menu examples for type of restaurantPrice points for menu itemsEmail me your completed work or drop it off in the school foyer.

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Different Types of Restaurant Concepts

BY LORRI MEALEY Updated November 20, 2019

There are many different types of restaurant concepts to choose from, when planning a new restaurant. It can be hard to decide which concept will be right for you. Before you settle on one particular concept, first consider the following: who's your audience? What is your price range? Are you thinking formal or casual? Do you have a particular type of food in mind that you can build a brand around? Below are eight distinct types of restaurant concepts, from fast food chains to fine dining. Keep in mind that your restaurant design theme can blur the line between concepts to make it unique.

Fast Casual

One of the hottest trends at the moment is fast casual, which is a slightly more upscale (and therefore more expensive) than fast food. Fast casual restaurants offer disposable dishes and flatware, but their food tends to be presented as more upscale, such as gourmet breads and organic ingredients. Open kitchens are popular with fast-casual chains, where customers can see their food being prepared. Panera Bread is a good example of fast casual.

Family Style

Family style dining, also known as casual style dining in the United States, offers moderately priced entrees from menus featuring a mix of classic cuisines, individualized with signature sauces, dips or other toppings. Casual style dining can be any number of themes, from barbecue (Long Horns) to Americana (Ruby Tuesday's) to Mexican (On the Border). Casual style restaurants offer table side service, non-disposable dishes, while still keeping the menu moderately priced. Inexpensive, low-key setting.

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Fine Dining

The term Fine Dining brings to mind all kinds of images, from crisp white tablecloths to waiters in tuxedos. Fine dining, just as the name suggests, offers patrons the finest in food, service, and atmosphere. It is also the highest priced type of restaurant you can operate. Fine dining restaurants are usually are unique, even if they are owned by the same person or company.

Café or Bistro

A café is a restaurant that does not offer table service. Customers order their food from a counter and serve themselves. A café menu traditionally offers things such as coffee, espresso, pastries, and sandwiches. Cafes originated in Europe and are strongly associated with France. They are known for their intimate, relaxed atmosphere. Outdoor seating is another trademark of a café. A bistro is similar to a café, in that the food is simple, basic fare served in a casual setting. However, where a café may only serve coffee, bread, and pastries, a bistro may offer entire meals.

Fast Food

Fast food is the most familiar restaurant to most people. Chains like McDonald's and Burger King became popular in the 1950s and helped spawn countless other concepts like Taco Bell, KFC, and In-n-Out Burger. Fast food service attracted customers for its speed, convenience, and cheap prices. Fast food restaurants are typically chains. If you are thinking of opening a fast food franchise, keep in mind that the initial costs of franchising are more expensive than opening an independent restaurant.

Food Truck

A popular food trend across the country are mobile food truck restaurants. The benefits of food trucks include low cost and low overhead, making it one of the easier ways to open a new restaurant. Other advantages of a food truck business include its mobility- it can go to where the customers are. It also requires far less staff. However, a food truck is still a business that requires a lot of work and

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attention- especially in the first couple of years. Read more about starting a food truck business.

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Restaurant Buffet

Around since the Middle Ages, the buffet-dining concept has stood the test of time and continues to be a popular choice for many restaurant customers. By definition, a buffet is a meal where guests serve themselves from a variety of dishes set out on a table or sideboard. Restaurant buffets are one type of restaurant concept that includes self-service and catering services. If you are opening a new restaurant, you can offer a buffet for special occasions or as a restaurant promotion.

Pop Up Restaurant

Like food trucks, another growing trend in the hospitality industry is pop-up restaurants. Read more about how to open a pop-up restaurant. According to the National Restaurant Associations, What's Hot survey, one of the biggest trends for 2012 was pop up restaurants. While popular now, pop-up restaurants are not a new concept. They originated as supper clubs in the 1960s and 1970s. Today's pop-up restaurants have many different looks and functions. They can appear in an unlikely place, such as an old warehouse or building rooftop. The allure of the pop-up restaurant is the minimal investment of both time and money.

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Different Types of Restaurant Concepts

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Directions: Read the article titled "Different Types of Restaurant Concepts" and answer the questions in COMPLETE SENTENCES.

1. What are some of the questions that must be considered before opening a restaurant?
2. How is fast casual dining different than fast food dining?
3. What is one restaurant that is an example of fast casual dining?
4. What type of kitchens do fast casual dining concepts generally use?
5. What is family style dining also known as?
6. What type of menu options does family style dining offer?
7. What type of service does a casual style restaurant use?
8. What does fine dining offer customers?

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9. What type of service does a cafe or bistro dining experience offer?
10. What are three menu options a cafe or bistro typically offer customers?
11. Where did cafe or bistro dining begin?
12. What type of seating is a trademark for cafe or bistro dining?
13. What is the difference between a cafe and a bistro?
14. What type of restaurant is the most familiar to people?
15. How does fast food attract customers?
16. If you had the money open up a fast food restaurant chain, what fast food restaurant would you open and why?
17. What are some benefits of food trucks?
18. When did buffet style dining begin?
19. Describe the service of buffet style dining
20. Describe the Pop Up Restaurant concept and where they are often found.
21. What year did the Pop Up Restaurant become a trend?

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22. If you were to start a food truck business, what would be your food truck concept and what would be on the menu?

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23. If you started a food truck business, where would you operate and serve customers?

24. If you were going to start a pop up restaurant, what would be a pop up location you would use?

Name: _____ Class: _____ Date: _____

Recipe Evaluation

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Recipe Name: _____

Evaluation of Dish: Write a descriptive word for each of the categories listed below that you feel describes the dish. Use a scale of 1 to 5 to rate each category. (5= fantastic, 1= awful)

	Aroma	Color	Taste	Texture
Descriptive Word				
Rating				

Overall Rating of Dish: Give an overall star rating of the dish (with 5 being fantastic and 1 being awful).



- Would you change anything if you made the dish again? Explain specifically what you would change. If you would not change anything, explain why not.