

SA RESTAURANT LESSON PLANS



WEEK 8 - DAY 36

Lesson Objectives:

- Apply knowledge of program components to create a project
- Demonstrate the ability to select appropriate programs to complete tasks
- Demonstrate the ability to plan, organize, and develop materials
- Create original documents, tables, presentations, and graphics

Materials:

- Scope and Sequence - How to Teach Key Questions
- Resource 1.4 Big 6 Organizer or Resource 4.4 Cornell Notes
- Resource 8.1 - Logo Creation Student Checklist
- Resource 8.2 - Project Grading Rubric

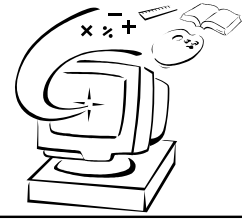
Instructional Strategies:

- Practical Application
- Independent Practice
- Group Collaboration
- Brainstorming
- Class Discussion

Instructional Flow:

- 1) In this section of the course, students will design a Restaurant. There are several required publications that the students will need to complete to promote their Restaurant..
- 2) Explain to students that they will need to complete the following:
 - A) Identify the type of Restaurant they want to open in San Antonio
 - B) Provide a Name for the Restaurant
 - C) Design Multiple Publications using Word Processing, Web design and Graphics Tools
 - D) Manage Time Wisely to complete all publications on time.
- 3) This lesson should provide students with guidance about how to create a business, which will be helpful to the students at the end of the semester.
- 4) In this lesson, students should complete the following:
 - A) Choose a type of restaurant
 - B) Choose a Name for the Restaurant
 - C) Create a Logo for the Restaurant
- 5) Teachers should provide students with some examples of logos from other restaurants and business to provide students with a framework of understanding for the purpose of a Logo, such as the McDonald's Arches.
- 6) Provide students with the Big 6 Organizer or the Cornell Notes to Organize their project.
- 7) Students will have this class period and the next to complete the logo.

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Materials:

- Scope and Sequence - How to Teach Key Questions
- Resource 1.4 Big 6 Organizer or Resource 4.4 Cornell Notes
- Resource 8.3 - Business Card Student Checklist
- Resource 8.4 - Project Grading Rubric

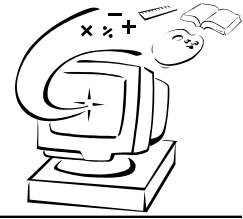
Instructional Strategies:

- Practical Application
- Independent Practice
- Group Collaboration
- Brainstorming
- Class Discussion

Instructional Flow:

- 1) In this lesson, students should continue to complete their logo.
- 2) **The completion of the logo will be due at the end of the class period for teacher to review and/or grade.**
- 3) Introduce students to the second portion of the project, creating business cards.
- 4) Have the students brainstorm briefly to determine the type of information that should be included on a business card.
- 5) Teachers will need to instruct students on the standard size of a business card. (2x3.5 inches)
- 6) Provide students with the Big 6 Organizer or the Cornell Notes to organize their project.
- 7) Students will have this class period and the following day to complete the business cards.

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Materials:

- Scope and Sequence - How to Teach Key Questions
- Resource 1.4 Big 6 Organizer or Resource 4.4 Cornell Notes
- Resource 8.5 - Letterhead Student Checklist
- Resource 8.6 - Project Grading Rubric

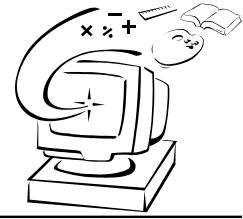
Instructional Strategies:

- Practical Application
- Independent Practice
- Group Collaboration
- Brainstorming
- Class Discussion

Instructional Flow:

- 1) In this lesson, students should continue to complete their business cards.
- 2) **Business cards will be due at the end of the class period for teacher review and/or grade.**
- 3) Introduce students to the third portion of the project - Letterhead.
- 4) Have students brainstorm as to what letterhead should include and the purpose for having it in a business.
- 5) Provide students with the Letterhead Checklist. At this point, teachers may choose to begin allowing students to develop their own criteria or checklists for projects. (this will be a requirement in the last portion of the semester).
- 6) Provide students with the Big 6 Organizer or the Cornell Notes to organize their project.
- 7) Students will have the next class period to continue to work on the letterhead, however, it will be due at the end of the next class period.

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WEEK 8 - DAY 39

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Materials:

- Scope and Sequence - How to Teach Key Questions
- Resource 1.4 Big 6 Organize or Resource 4.4 Cornell Notes
- Resource 8.7 - Promotional Restaurant Flyer Student Checklist
- Resource 8.8 - Project Grading Rubric

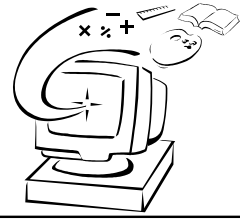
Instructional Strategies:

- Practical Application
- Independent Practice
- Group Collaboration
- Brainstorming
- Class Discussion

Instructional Flow:

- 1) In this lesson, students should continue to complete their letterhead.
- 2) **The letterhead will be due at the end of the class period for teacher review and/or grade.**
- 3) Introduce students to the fourth portion of the project, the "Promotional Flyer".
- 4) Students are to create a promotional flyer for their restaurant.
- 5) Provide students with the Big 6 Organizer or the Cornell Notes to organize their project.
- 6) Students will have a portion of this class period and the following class period to complete the flyer.

SA RESTAURANT LESSON PLANS



WEEK 8 - DAY 40

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- Create original documents, tables, presentations, and graphics

Materials:

- Scope and Sequence - How to Teach Key Questions
- Resource 1.4 Big 6 Organizer or Resource 4.4 Cornell Notes
- Resource 8.9 - Menu Student Checklist
- Resource 8.10 - Project Grading Rubric

Instructional Strategies:

- Practical Application
- Independent Practice
- Group Collaboration
- Brainstorming
- Class Discussion

Instructional Flow:

- 1) In this lesson, students should continue to complete their promotional flyer.
- 2) **The Promotional Flyer will be due at the end of the class period for teacher review and/or grade.**
- 3) Introduce students to the fifth portion of the project, to create a menu.
- 4) Students should be encouraged to create their own menu, although some may choose to use a menu from an already existing restaurant.
- 5) Students should use this class period to plan the menu items and design.
- 6) Provide students with the Big 6 Organizer or the Cornell Notes to organize their projects.
- 7) Students will be provided with the entire next class period to complete the Menu.