

Subject Area:
Pre-Employment Laboratory-Food Production
Title:
Lesson Plan #1
Teacher:
School:
Cooper High School
Lesson Objective(s) & Career Cluster:
To learn to select restaurant menu items to sell and to set prices to yield profit.
Activity:
Select food items for food court. Determine all resources needed to prepare product and complete cost analysis of each. Determine price to charge to make a profit on each item. Prepare and sell food item to student body. Prepare profit/loss evaluation for food court.
Evaluation:
Students will be graded using an Instructor designed Rubric. Students will complete a profit/loss evaluation after food court that will be graded.
Extension/Modification and/or Instructional Methodology:
Prior to project, students will receive lecture from instructor and from Sysco Representative.
SCAN Skills:
Resources, Interpersonal, Information, Technology, Basic Skills, Thinking Skills
Cooperative Learning Ideas, TAAS, TEKS Competencies:
Prepare purchase order for food court. Analyze various types of marketing strategies. Develop marketing plan.
Team Project, Guest Speaker, or Field Trip:
Team Project-Students will work as a team to prepare and sell items. Guest Speaker-Daryl Adams, Sysco Representative. Field Trip-Sysco Distribution Center, 800 Trinity Drive, Lewisville, TX
Resources:
Paper, pen/pencil Sysco price list Delta Supermarket