

STRUCTURE CAFE

Congratulations! You just won the Grand Prize of the Young Chef's Competition for Food Network. Your prize is your own restaurant, called the Structure Café. In order to get your café up and running, you'll need to do several things, including demonstrating your knowledge and understanding of text structure. Today, you will create 4 different work products based on text structure. Remember, this is your own work!

General Instruction: You will need several sheets of notebook paper and a pencil. You may use a Google Doc instead if you prefer.

- 1. Write your name on every sheet of paper or Google Doc page.**
- 2. Label each item with the task number and the title of the task. (See below.)**
- 3. Manage your time. You will need to complete all 4 tasks by the end of class Friday.**
- 4. Have fun and be creative!**

Task #1- My Winning Recipe

Your recipe has become the focus for your new café's menu. You have a copy of your recipe, but your newly hired chefs must also be able to prepare your tasty dish. You must rewrite your recipe using CLEAR and PRECISE language and organize it CHRONOLOGICALLY. Highlight the key transition words in your instructions.

Task #2- To buffet or not to buffet, that is the question.

Your café has become so popular that you have decided to extend your hours to include lunch service! You need to decide whether you will have a traditional sit-down table service with wait staff or a buffet service where customers serve themselves. First, using a Venn diagram, compare and contrast the two options. Second, write a full paragraph (5-7 sentences) explaining and supporting your choice. Your paragraph should include the information listed on your Venn diagram, and explain how that information helped you make your decision. Consider what is best for you as the owner, as well as for your customers.

Task #3- The Shocking Gourmet

Your restaurant is the talk of the town! Because of that, the most respected and toughest food critic in Charlotte, Ms. Lisa Bailes, food editor for The Shocking Gourmet magazine has reviewed your café. Unfortunately, Ms. Bailes found some problems with your restaurant. You need to examine what happened. Read the review on the back of this handout. Create a cause and effect diagram to determine why your restaurant did not receive a top rating. Write a memo to the staff explaining the issues. Your memo may be written in bullet points, if you would like.

Task #4- You want fries with that?

OH NO! Due to Ms. Bailes' poor review, your restaurant is losing business, and may soon have to close its doors. Because this restaurant is your lifelong dream, you have decided to give the café one last chance. In order to turn things around and become successful, you will need to create a policies and procedures

document which describes the problems the restaurant is having, along with the solutions. Be sure to include any steps leading to specific activities that you want your staff to complete.