The Good, the Bad & the Ugly

Driving Question: How do you determine if a restaurant is a sensible place to eat?

Background Information:
Have you ever visited a restaurant and left feeling completely satisfied? What made that experience so enjoyable? Have you ever left a restaurant with the idea that you would never return again? What made you feel that way? If you've ever wondered why one restaurant survives in a community for generations while others go out of business in a few years or less, you will discover some of the answers to that question as you complete this project.

Your assignment, in no particular order, is to do the following:

1. Pick a restaurant in the community and find a website that displays all nutrition information in detail.
2. Create a presentation on your Bearworks account. Share with me and all the people in the group.
3. **History**- give a brief account of the history of the restaurant; attempt to fit this on one slide
4. **Nutrition**: 3-4 slides; Evaluate the nutrition traits of the restaurant by checking at least 50% of the items on the menu and determining the percentage of **green, yellow, and red light items.** In other words:

    a. Find percentage of menu items that are **GREEN LIGHT ITEMS-** healthy to eat as often as you like
    b. Find percentage of menu items that are **YELLOW LIGHT ITEMS**- should be eaten in moderation
    c. Find percentage of menu items that are **RED LIGHT ITEMS**- should be consumed rarely, if at all
    d. List five specific green light items, five yellow light items, and five red light items

    *Though you do not have to write specific responses to these questions on your slideshow, the following questions can help you determine if the items are green, yellow, or red light items:
    a. How is the food prepared, for example is it baked or fried?
    b. How much saturated or trans fat does it have?
    c. How much sugar does it have?
    d. How much fiber does it have, if any?
    e. How many calories does the each item have and does that go near/beyond daily requirements?
    f. Does it have a good source of a variety of vitamins and minerals?
    g. How much sodium does it have?
    g. Do the items follow a 50/30/20 balance of carbs, proteins, and fats?

5. **Interview a manager or other employee**- Create a series of **5-10** questions as a group that you will ask the employee to help you come up with an overall grade for the restaurant later. I would prefer that this be a face to face interview. If possible, all group members should participate. DO NOT VIDEOTAPE THIS! You may create your own questions, or use example questions. 1-2 slides needed. Some example questions to ask are:

    a. What has the management done to improve the quality of the food?
    b. How does this company help out in the community?
    c. What do you do with food that cannot be served to the customers?
    d. What do employees enjoy about working here?
    e. Why do your customers enjoy this restaurant?
    f. What is the most common complaint from customers and how do you address it?
    g. What is the most popular meal?
    h. Do you think it would be a good idea to eat the food here on a daily basis?
    i. How often does the menu change?
    j. How long do customers usually have to wait for their food?

    *If you cannot interview an employee, create a PSA (Public Service Announcement) to share with the class on presentation day. This replaces the interview.

6. **Overall Grade**- Copy shared slides to your presentation to grade (A, B, C, D, F) the restaurant. 2-4 slides needed. You are evaluating on the following in giving your grade:

    a. Ambiance- What is the overall atmosphere of the restaurant? Check out the following areas closely: dining area, restrooms, counter/ordering area, trash receptacles, parking lot, kitchen area.

b. Service- Order food or, discretely, observe the service that the employees offer to the other customers. Make notes about quality of the service and the the appearance of the restaurant employees.

c. Nutrition- What is the quality of the food? How healthy is it? Consider what you found in #4.

You **MUST** create a checklist of your own to help you determine the overall grade for the restaurant: This checklist **MUST** be on your slideshow- electronic versions only; **NO PAPER** copies.   You are expected to use the slides I have shared with your group to guide you through this.

7. **Global**- research how this restaurant is similar and/or different in other parts of the world. Do they have different menu items, smaller serving sizes, etc.? Is the restaurant the same or different in other parts of the United States? If it is not located outside of the U.S., compare to a similar restaurant.

The Final Product

The **ENTIRE** group will create a Powerpoint presentation on Bearworks to be shared with the class. You will include:

1. A detailed presentation of what you found in items 1-7 above; all items should be on slideshow. You are essentially presenting the grade you gave the restaurant and defending that grade.

2. Pictures of you and your partners at the restaurant as well as items at the restaurant.

3. A form that shows your review/grade for the restaurant- see links above or document I shared with you

4. Copying and pasting from websites is NOT permitted.

5. A works cited page using the MLA format- plan on using at least three sources

The Grading Rubric

The specific rubric can be found on my website and will include the following items:

1. Nonverbal communication- eye contact, etc.

2. Verbal communication- speaking loudly and with enthusiasm

3. Mechanics- spelling and grammar on the slideshow; MLA format; works cited page

4. Information- includes all elements needed to properly grade the restaurant; see items 1-6 above

5. Evidence of participation- include pictures of group members and items at the restaurant

6. Employee interview- questions and responses are typed and presented to the class; if this interview is simply not possible, the group creates and shares a PSA instead

7. Teamwork- works well with all people in and out of class; completes his/her share of the work

8. Preparation- ready to go on due date; project FULLY completed; comfort level with material

9. Conclusion- gives an overall grade to for the restaurant with **MUCH** supporting evidence

10. Overall project effectiveness- considering all categories (1-9) from above

Restaurant Project Rubric

Student(s):   **Final Grade:**

Comments:

	All Elements Present	Most Elements Present	Some Elements Present	No Elements Present
Nonverbal Communication speaker appears confident; speaker faces the audience & maintains eye contact; engaging with the audience;	4	3	2	0 - 1
Verbal Communication speaker's voice is confident, strong, steady, & clear; consistently uses inflections to emphasize key points or create interest; talking pace appropriate	4	3	2	0 -1
Mechanics demonstrates consistent control of grammar, usage, punctuation, sentence construction, and spelling; has a works cited page (MLA)	4	3	2	0 – 1
Information Quality/Organization- 3x -main points are very clear and very detailed; organized; effectively describes overall quality of restaurant, using nutrition, service, ambiance, etc.	4	3	2	0 – 1
Evidence of Participation pictures of all group members at the restaurant included; shares pictures of various items at restaurant- food, dining area, outdoor area, restrooms, etc.	4	3	2	0 – 1
Employee Interview creates a challenging interview that provides excellent information about the restaurant; results shared with class; PSA option- creative, informative, shared	4	3	2	0 – 1
Teamwork- 2x very consistently works on project in & out of class; cooperates with group; visits restaurant with group	4	3	2	0 – 1
Preparation- 2x ready to present on due date; shows a comfort level with material when presenting; talks to audience vs reading to the audience; project fully completed	4	3	2	0 – 1
Conclusion gives an overall grade for the restaurant; gives supporting facts & opinions for the grade	4	3	2	0 – 1
Overall Project Effectiveness- 2x exceptional & effective project; worthy of a 10 out of 10 by most judges	4	3	2	0 – 1

Total- 60 points