

YumTown is a Pop-Up Eatery which is made up of food trucks, converted shipping container restaurants, markets, live music and entertainment. Every kind of cuisine you can imagine can be found here and it is a foodie hotspot on most weekends.

Your task is to **create a plan for a Pop-Up restaurant** that will occupy one of the vacant spots in YumTown. Below is an aerial view of YumTown.

NO BIN 00 ... TOILETS VENDOR FOOD **RETAIL SHOPPING** LASER TAG **RETAIL SHOPPING RETAIL SHOPPING** 610 0.00 MINI GOLF FIREPLACE FOOD HALL VENDO **COVERED PATH** COVERED F DINING WATER PARK B AREA FOOD OUTDOOR DINING VENDO AREA ABOVE LEVEL VENDOR FOOD TRUCK ALLEY 32 16'

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Investigate and collect three menus from food trucks or 'Pop-Up' restaurants. Paste them into the document.

Investigate Plan, inquire into draw conclusions about

Snip them or copy and paste them below.

Menu 1:

The Acai Corner Food Truck Perth, Australia



AÇAÍ BOWLS

Our bowls are blended with premium grade açaí berries, banana, mango & coconut water. Get your bowl natural (our recommendation) or sweetened (with guarana) & topped with...

BRAZIL BOWL | 13 Our homemade granola, banana & unprocessed honey if you wish

BERRY BOWL | 13.5 Our homemade granola, strawberries & unprocessed honey if you wish

COCO LOCO BOWL | 15 Our homemade granola, desiccated coconut, shredded coconut, passionfruit, strawberries & blueberries

POWER BOWL | 15 Our homemade granola, bee pollen, buckini, goji berries, desiccated coconut, passionfruit, banana & strawberries

FERRERO ROCHER BOWL | 15 Our homemade granola, cacao nibs, buckini, homemade healthy nutella, banana & strawberries

SMOOTHIES I REGULAR 9.5 I KIDS 6

MAD MANGO I mango, pineapple, passionfruit, carrot & coconut water BOOT CAMP BERRY I mixed berries, banana, & coconut water GAME CHANGER GREEN I kale, spinach, banana, strawberry, date, spirulina & coconut water TROPICO I dragonfruit, pineapple, mango, passionfruit & coconut water

COFFEE I ONE SIZE 802

MORE

ESPRESSO I 3 STANDARDS I flat white, cap, latte, long black 4

LONG MAC 14.5 COLD BREW COFFEE black or with milk over ice I 5.5 EXTRAS I soy (bonsoy), almond (milklab), extra shot 0.5 ALTERNATIVES I hot choc, tumeric, mocha, chai 4.5 TEA I english breakfast, peppermint, green, chamomile 3 **BABYCINO 12**

RAW BALL 14.5 DOG TREAT I 2

COLD PRESSED JUICE by Refresh - see display for today's specials I 6 COCONUT WATER 1 3.5 WATER I 2.5

0.5 I honey, coconut, chia, buckini 1 I granola, goji, cacao, kiwi, strawberry, banana, passionfruit, blueberry

& banana

1.5 I bee pollen, hemp seeds 2 I mango, treat topping, pea protein, nutella, peanut butter

KIDS BOWL I 8

SUNSHINE BOWL | 15

DETOX BOWL | 15

Our homemade granola, mango, kiwifruit, banana, strawberries & passionfruit

PEANUT BUTTER BOWL I 15 Our homemade granola, WA crunchy peanut

butter, buckini, cacao nibs, strawberries

Our homemade granola, goji berries, chia

seeds, desiccated coconut, cacao nibs, banana, strawberries, blueberries & passionfruit

ADD ONS

Menu 1 Name:	Image of menu
Photo of the truck/mobile restaurant/container/market	

Menu 2 Name:	Image of menu
Photo of the truck/mobile restaurant/container/market	

Menu 3 Name:	Image of menu
Photo of the truck/mobile restaurant/container/market	

- 2. Develop your Pop-Up restaurant plan:
- Name and **describe** your restaurant.

Use the templates provided to help you design your pop up restaurant. Ensure you label the features.







3. Design a recipe for your restaurant		
To serve 1 person		
Recipe Name:		
Method:		

Food and Equipment Order Sheet

	Equipment list	Equi	
Other – eg sauces, spices, Oils		Breads, Cereals, Nuts, Legumes	
Meat and Meat Alternatives			
Milk and Dairy products		Fruit & vegetables	
Food item	Quantity	Food item	Quantity

Positive aspects:	presented appealingly and prepared safely applying appropriate methods of food processing, preparation and storage	- Demonstrate safe and hygienic work practices including using PPE	propriate nt and es for cooki	MARKING CRITI	 3. Create a recipe for one person to serve in your pop-up restaurant. - Submit your food order sheet by the due date 	inke the restaurant to look and label the feature. Use the templates provided to assist your design	- Design how you would	your restaurant	2. Develop your Pop- Up restaurant plan: - Name and describe	into the document	1. Investigate and collect	Question Achieved Not Achieved
	Achieved	Achieved		CRITERIA PART B. YumTown Pon-IIn Practical	 Recipe for one has been developed Food order sheet submitted 	served, equipment needed - Completed restaurant design with labelled features	nave been described e.g food	restaurant features	 Restaurant has a name Different types of 	been included	 Image of the 	AKI A. WEICOTTE
Needs improvement:				Town Pon-I Ir	one has loped sheet	design	e.g food	eatures	has a bes of	ded ed		
/ement:	Not achieved	Not achieved	Not Achieved	n Practical	 Recipe for one has not been developed Food order sheet not submitted 	that is not labelled	 Incomplete restaurant design 	restaurant features	 Restaurant name not provided No description of 	been provided	- Merius rior collected	Not Achieved