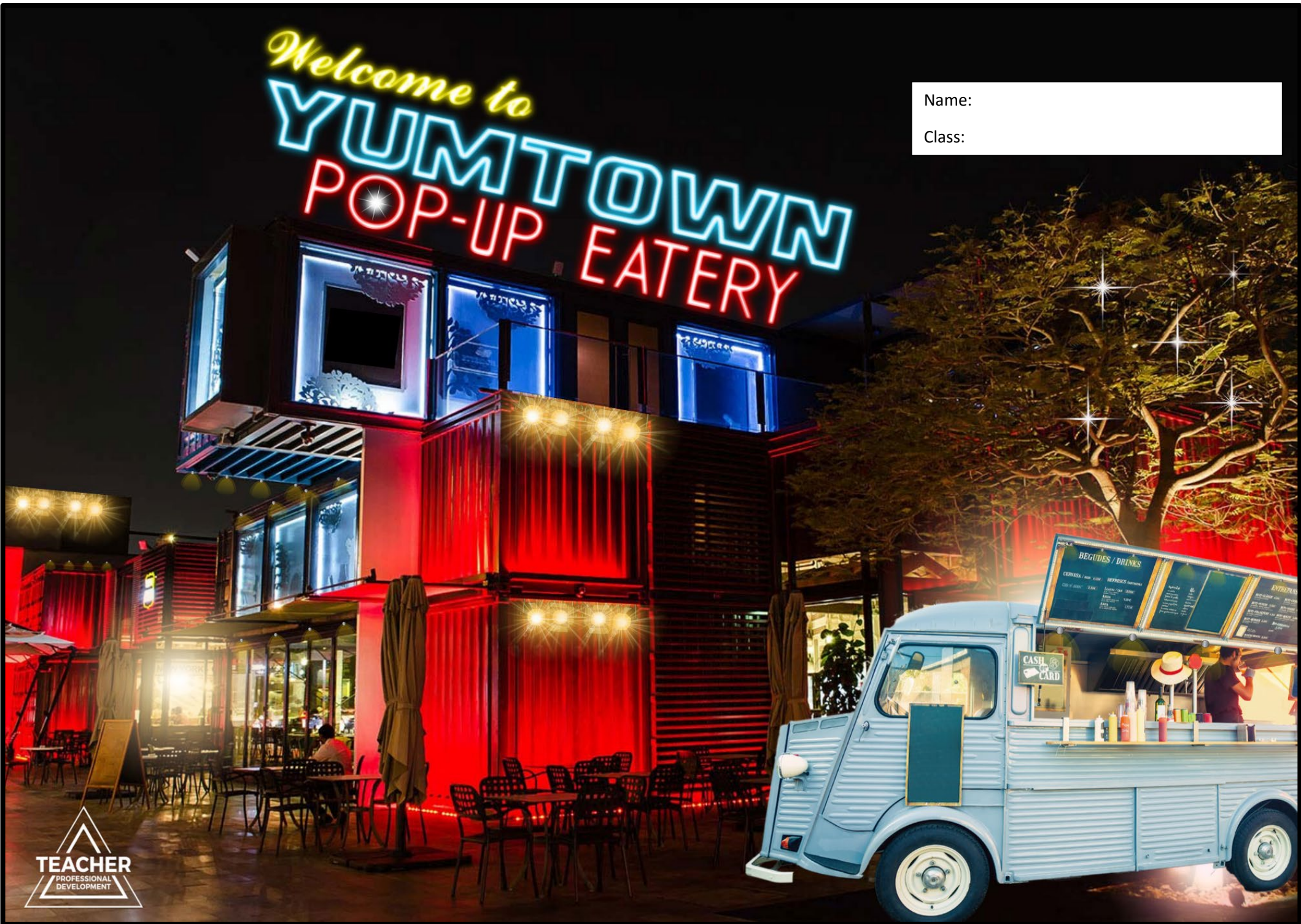


Welcome to  
**YUMTOWN**  
POP-UP EATERY

Name: \_\_\_\_\_  
Class: \_\_\_\_\_





Welcome to  
**YUMTOWN**  
 POP-UP EATERY

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.





**Investigate** Plan, inquire into draw conclusions about

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

Snip them or copy and paste them below.

Don't forget to record the web address in APA style. For e.g.

**Menu 1:**

**The Acai Corner Food Truck** Perth, Australia



**AÇAÍ BOWLS**

Our bowls are blended with premium grade açai 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

**SUNSHINE BOWL | 15**  
Our homemade granola, mango, kiwifruit, banana, strawberries & passionfruit

**PEANUT BUTTER BOWL | 15**  
Our homemade granola, WA crunchy peanut butter, buckini, cacao nibs, strawberries & banana

**DETOX BOWL | 15**  
Our homemade granola, goji berries, chia seeds, desiccated coconut, cacao nibs, banana, strawberries, blueberries & passionfruit

**ADD ONS**

**0.5 |** honey, coconut, chia, buckini  
**1 |** granola, goji, cacao, kiwi, strawberry, banana, passionfruit, blueberry  
**1.5 |** bee pollen, hemp seeds  
**2 |** mango, treat topping, pea protein, nutella, peanut butter

**KIDS BOWL | 8**

**SMOOTHIES | REGULAR 9.5 | KIDS 6**

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

**COFFEE | ONE SIZE 8oz**

**ESPRESSO | 3**  
**STANDARDS |** flat white, cap, latte, long black **4**  
**LONG MAC | 4.5**  
**COLD BREW COFFEE** black or with milk over ice **5.5**  
**EXTRAS |** soy (bonsoy), almond (milklab), extra shot **0.5**  
**ALTERNATIVES |** hot choc, tumeric, mocha, chai **4.5**  
**TEA |** english breakfast, peppermint, green, chamomile **3**  
**BABYCINO | 2**

**MORE**

**RAW BALL | 4.5**  
**DOG TREAT | 2**

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

**Retrieved from:** Ando, M. (2020). The Acai Corner Menu. Retrieved 16 January 2020, from <https://www.theacaicorner.com.au/menu>

**Menu 1 Name:**

**Image of menu**

**Photo of the truck/mobile restaurant/container/market**

**Retrieved from:**

**Mark: /3**

**Menu 2 Name:**

**Image of menu**

**Photo of the truck/mobile restaurant/container/market**

**Retrieved from:**

**Mark: /3**

**Menu 3 Name:**

**Image of menu**

**Photo of the truck/mobile restaurant/container/market**

**Retrieved from:**

**Mark: /3**

2. **Evaluate** each menu on the following criteria:

**Evaluate** Make a judgement based on criteria; determine the value of

**Menu 1:** \_\_\_\_\_

What facilities (equipment) would be required to serve the items on the menu? /1

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What are the staffing requirements for the menu? (For e.g. Barista, Dishwasher, Chef) /1

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Make a judgement and determine the value of the meal price. Are the meals on the menu affordable or expensive? Consider the cost of ingredients, staff, equipment etc. /2

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**Menu 2:** \_\_\_\_\_

What facilities (equipment) would be required to serve the items on the menu? /1

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What are the staffing requirements for the menu? (For e.g. Barista, Dishwasher, Chef) /1

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Make a judgement and determine the value of the meal price. Are the meals on the menu affordable or expensive? Consider the cost of ingredients, staff, equipment etc. /2

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**Menu 3:** \_\_\_\_\_

What facilities (equipment) would be required to serve the items on the menu? /1

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What are the staffing requirements for the menu? (For e.g. Barista, Dishwasher, Chef) /1

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Make a judgement and determine the value of the meal price. Are the meals on the menu affordable or expensive? Consider the cost of ingredients, staff, equipment etc. /2

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3. Develop your Pop-Up restaurant plan:

- Name and **describe** your restaurant (Consider including features such as the type of food served, the equipment requirements, type of menu and type of mobile restaurant.)

**Describe** Provide characteristics and features

**/5**

Use the templates found on canvas to help you design your pop up restaurant. Ensure you **annotate** it with features. You may like to include views of more than one angle.

**/10**

**Annotate** Add notes to (a text or diagram) giving explanation or comment.



4. Design a dish that could be served in your restaurant.

/10

- **Annotate** your dish so it is clear what the ingredients are and justify why you have added them to the dish.

**Annotate** Add notes to (a text or diagram) giving explanation or comment.



Develop the recipe for your dish

To serve **1** person

You can use excel to develop your recipe for 25 and then reduce it down to 1 serving. Alternatively, just use your calculator.

Recipe Name: \_\_\_\_\_

Ingredients:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

Method:

_____
_____
_____
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_____

**Recipe modification mark and food order sheet:**  
/12



# Food and Equipment Order Sheet

Quantity	Food item	Quantity	Food item
	<b>Fruit &amp; vegetables</b>		<b>Milk and Dairy products</b>
	<b>Breads, Cereals, Nuts, Legumes</b>		<b>Meat and Meat Alternatives</b>
			<b>Other – eg sauces, spices, Oils</b>
<b>Equipment list</b>			

**Account** state reasons for, report on. Give an account of: narrate a series of events or transactions

**Outline** Sketch in general terms; indicate the main features of

5. Food can change during preparation and storage. **Outline** how you will ensure your dish is safe for consumption and **account** why this precaution is necessary. /8

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6. Include a bibliography

You may like to use a website such as <http://www.citethisforme.com/> to record all your reference material accurately. A guide can also be found on the JEHS website.

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<b>MARKING CRITERIA PART A: Welcome to YumTown Pop-Up Eatery</b>					
<i>Outcomes and specific dot points</i>	<b>OUTSTANDING</b>	<b>HIGH</b>	<b>SOUND</b>	<b>BASIC</b>	<b>LIMITED</b>
<i>Circle mark earned →</i>	<b>9</b>	<b>8 - 7</b>	<b>6 - 5</b>	<b>4 - 2</b>	<b>1 - 0</b>
<ul style="list-style-type: none"> <li>investigate a variety of menus from a range of food service and catering operations</li> </ul> <p><b>1. Investigate and collect three menus from food trucks or 'mobile' restaurants. Paste them into the document.</b></p>	<ul style="list-style-type: none"> <li>Menus included from 3 food trucks or 'Pop-Up' restaurants.</li> <li>Mobile restaurant named and geographic location included.</li> <li>Images of the mobile restaurants included.</li> <li>Menu/image have been cited correctly to APA standard.</li> </ul>	<ul style="list-style-type: none"> <li>Menus included from 3 food trucks or 'Pop-Up' restaurants.</li> <li>Mobile restaurant named and/or geographic location included.</li> <li>Images of the mobile restaurants included.</li> <li>Menu/image source have been included.</li> </ul>	<ul style="list-style-type: none"> <li>Menus included from 2 to 3 food trucks or 'Pop-Up' restaurants.</li> <li>Mobile restaurant named or geographic location included.</li> <li>Images of the mobile restaurants included.</li> </ul>	<ul style="list-style-type: none"> <li>Menus included from 1 to 2 food trucks or 'Pop-Up' restaurants.</li> <li>Mobile restaurant named.</li> <li>Images of the mobile restaurant included for 1 to 2.</li> </ul>	<ul style="list-style-type: none"> <li>Incomplete information or ideas submitted.</li> <li>Further feedback can be obtained from teacher or check assignment for written feedback.</li> </ul>
<ul style="list-style-type: none"> <li>explore menu-planning considerations</li> </ul> <p><b>2. Evaluate each menu on the following:</b></p> <ul style="list-style-type: none"> <li><b>What facilities would be required?</b></li> <li><b>What are the staffing requirements for the menu?</b></li> </ul>	<ul style="list-style-type: none"> <li>All 3 menus have been evaluated and a clear judgement has been included on the facilities that would be required. Equipment suggested is highly relevant to the menu.</li> <li>Correct suggestions for the types of staff who may be employed by the restaurant included for all 3 menus.</li> </ul>	<ul style="list-style-type: none"> <li>All 3 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is used in the industry and may be used in 1-3 of the menus.</li> <li>Suggestions for the types of staff who may be employed by the restaurant</li> </ul>	<ul style="list-style-type: none"> <li>2-3 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is correct in 1-2 of the menus.</li> <li>Suggestions for the types of staff who may be employed by the restaurant</li> </ul>	<ul style="list-style-type: none"> <li>1-2 menus have been evaluated and a judgement has been included on the facilities that would be required. Equipment suggested is correct in 1 of the menus.</li> </ul> <p style="text-align: center;"><b>OR</b></p>	<ul style="list-style-type: none"> <li>Incomplete information or ideas submitted.</li> <li>Further feedback can be obtained from teacher or check assignment for written feedback.</li> </ul>



<ul style="list-style-type: none"> <li>- <b>Are the meals on the menu affordable or expensive?</b></li> </ul>	<ul style="list-style-type: none"> <li>- A value judgement has been provided on the affordability of the menu items with consideration of the cost of ingredients and staff requirements. <i>Clear comprehension of menu-planning considerations has been demonstrated.</i></li> </ul>	<ul style="list-style-type: none"> <li>- included for all 3 menus.</li> <li>- A value judgement has been provided on the affordability of the menu items with consideration of the cost of ingredients and/or staff requirements.</li> </ul>	<ul style="list-style-type: none"> <li>- included for 1-2 menus.</li> <li>- A judgement has been provided on the affordability of the menu items.</li> </ul>	<ul style="list-style-type: none"> <li>- Suggestions for the types of staff who may be employed by the restaurant correctly included for at least 1 menu.</li> <li><b>OR</b></li> <li>- A judgement has been provided on the affordability of the menu items.</li> </ul>	
<p>Circle mark earned →</p>	<p><b>5</b></p>	<p><b>4</b></p>	<p><b>3</b></p>	<p><b>2</b></p>	<p><b>1-0</b></p>
<ul style="list-style-type: none"> <li>• design, plan and prepare appealing food items appropriate for catering for small or large-scale functions, applying the principles of food preservation and storage</li> </ul> <p><b>3. Develop your Pop-Up restaurant plan:</b></p> <ul style="list-style-type: none"> <li>- <b>Name and describe your restaurant</b></li> </ul>	<ul style="list-style-type: none"> <li>- Restaurant name is imaginative and demonstrates creativity and investigation into contemporary mobile restaurants.</li> <li>- Description of the mobile restaurant includes features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant.</li> </ul>	<ul style="list-style-type: none"> <li>- Restaurant name is provided and demonstrates use of imagination.</li> <li>- Description of the mobile restaurant includes 2-3 features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant.</li> </ul>	<ul style="list-style-type: none"> <li>- Restaurant name is provided.</li> <li>- Description of the mobile restaurant includes 1-2 features such as the type of food served, the equipment requirements, staff required, type of menu and type of mobile restaurant.</li> </ul>	<ul style="list-style-type: none"> <li>- Restaurant name is provided.</li> <li>- Mobile restaurant food served listed.</li> </ul>	<ul style="list-style-type: none"> <li>- Incomplete information or ideas submitted.</li> <li>- Further feedback can be obtained from teacher or check assignment for written feedback.</li> </ul>

<i>Circle mark earned</i> →	<b>10-9</b>	<b>8-7</b>	<b>6-5</b>	<b>4-3</b>	<b>2-0</b>
<ul style="list-style-type: none"> <li>- <b>Design how you would like the restaurant to look using the templates to assist your design.</b></li> <li>- <b>Annotate your design to demonstrate features.</b></li> </ul>	<ul style="list-style-type: none"> <li>- Restaurant design is innovative and has been finished with an outstanding level of detail.</li> <li>- At least 8 annotations included demonstrating the features and why they've been included.</li> </ul>	<ul style="list-style-type: none"> <li>- Restaurant design has been finished with a high level of detail.</li> <li>- At least 6 annotations included demonstrating the features and why they've been included.</li> </ul>	<ul style="list-style-type: none"> <li>- Restaurant design has been finished with a satisfactory level of detail.</li> <li>- At least 4 annotations demonstrating the features and why they've been included.</li> </ul>	<ul style="list-style-type: none"> <li>- Restaurant design has been included.</li> <li>- At least 2 annotations demonstrating the features and why they've been included.</li> </ul>	<ul style="list-style-type: none"> <li>- Incomplete information or ideas submitted.</li> </ul>
<i>Circle mark earned</i> →	<b>10-9</b>	<b>8-7</b>	<b>6-5</b>	<b>4-3</b>	<b>2-0</b>
<p><b>4. Design a dish that could be served in your restaurant.</b></p> <ul style="list-style-type: none"> <li>- <b>Annotate your dish so it is clear what the ingredients are and justify why you have included them in the dish.</b></li> </ul>	<ul style="list-style-type: none"> <li>- Dish design is innovative and suitable for a Pop-Up restaurant.</li> <li>- Annotations are provided for all ingredients. Each ingredient has been correctly identified.</li> <li>- A clear and comprehensive justification supports each ingredient and its inclusion in the dish.</li> </ul>	<ul style="list-style-type: none"> <li>- Dish design is suitable for a Pop-Up restaurant.</li> <li>- Annotations are provided for most ingredients. Each ingredient has been correctly identified.</li> <li>- Correct justifications have been provided at a high quality for ¾ of the ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>- Dish design is provided at a satisfactory level.</li> <li>- Annotations are provided for some ingredients.</li> <li>- Justifications have been provided at a sound quality for at least ½ of the ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>- Dish design is provided.</li> <li>- Annotations are provided for some ingredients.</li> <li>- Justifications have been provided for some ingredients.</li> </ul>	<ul style="list-style-type: none"> <li>- Incomplete information or ideas submitted.</li> </ul>
<i>Circle mark earned</i> →	<b>14-12</b>	<b>11-9</b>	<b>8-7</b>	<b>6-4</b>	<b>3-0</b>
<ul style="list-style-type: none"> <li>• develop or modify a recipe for use in large-scale catering, for example: <ul style="list-style-type: none"> <li>- ingredients</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>- Recipe has been developed and modified correctly to serve 20 people.</li> </ul>	<ul style="list-style-type: none"> <li>- Recipe has been developed and modified to serve 20</li> </ul>	<ul style="list-style-type: none"> <li>- Recipe has been developed and modified to serve 20</li> </ul>	<ul style="list-style-type: none"> <li>- Recipe has been developed and modified to</li> </ul>	<ul style="list-style-type: none"> <li>- Incomplete information or ideas submitted.</li> </ul>

<p>– method</p> <p><b>Recipe Modification: Design the recipe for your dish, multiplied to serve 20 and divided to serve 2.</b></p>	<ul style="list-style-type: none"> <li>- Calculations are correct and conversions are included in a simple/easy to follow manner e.g. in a manner that would make shopping and cooking easier.</li> <li>- Modification of the recipe to serve 1 is included and is correct.</li> <li>- Food order is correct and submitted on time</li> </ul>	<p>people with 1-2 small errors.</p> <ul style="list-style-type: none"> <li>- Modification of the recipe to serve 1 is included and is correct.</li> <li>- Food order is correct and submitted on time</li> </ul>	<p>people with over 5 small errors.</p> <p style="text-align: center;"><b>OR</b></p> <ul style="list-style-type: none"> <li>- Modification of the recipe to serve 1 is included with 2 or more errors.</li> <li>- Food order is correct and submitted on time</li> </ul>	<p>serve 20 people with numerous errors causing the recipe to be unable to be used.</p> <p style="text-align: center;"><b>OR</b></p> <ul style="list-style-type: none"> <li>- Modification of the recipe to serve 1 is included with 5 or more errors causing the recipe to be unable to be used.</li> </ul> <p style="text-align: center;"><b>OR</b></p> <ul style="list-style-type: none"> <li>- Food order is submitted late</li> </ul>	<ul style="list-style-type: none"> <li>- Further feedback can be obtained from teacher or check assignment for written feedback.</li> </ul>
<p><i>Circle mark earned →</i></p>	<p><b>8</b></p>	<p><b>7-6</b></p>	<p><b>5-4</b></p>	<p><b>3-2</b></p>	<p><b>1-0</b></p>
<p>&gt; accounts for changes to the properties of food which occur during food processing, preparation and storage <b>FT5-4</b></p> <ul style="list-style-type: none"> <li>• design, plan and prepare appealing food items appropriate for catering for small or large-scale functions,</li> </ul>	<ul style="list-style-type: none"> <li>- Clear evidence of comprehension of how food changes during preparation and storage applied.</li> <li>- Outline for preparation of dish includes features such as consideration of food danger zone, covering</li> </ul>	<ul style="list-style-type: none"> <li>- Reference made to how food changes during preparation and storage provided within outline for preparation of dish.</li> <li>- Considerations such as adherence to food danger zone rules, covering food to</li> </ul>	<ul style="list-style-type: none"> <li>- Identification of how food changes during preparation provided.</li> <li>- Outline of preparation considerations provided at a sound level.</li> </ul> <p style="text-align: center;"><b>OR</b></p>	<ul style="list-style-type: none"> <li>- Identification of how food changes during preparation provided.</li> </ul> <p style="text-align: center;"><b>OR</b></p> <ul style="list-style-type: none"> <li>- Outline of food safety precautions provided.</li> </ul> <p style="text-align: center;"><b>OR</b></p>	<ul style="list-style-type: none"> <li>- Incomplete information or ideas submitted.</li> <li>- Further feedback can be obtained from teacher or check</li> </ul>



<p>applying the principles of food preservation and storage (ACTDEK047, ACTDEK052)</p> <p><b>5. Food can change during preparation and storage. Outline how you will ensure your dish is safe for consumption and account why this precaution is necessary.</b></p>	<p>food to prevent contamination and safety and hygiene in detail.</p> <ul style="list-style-type: none"> <li>- Reasons for precautions are provided with clarity. Student has suggested reasons such as government regulations, safety and hygiene expectations or health.</li> <li>- Plans for how the food will be served from the Pop-Up venue are included and reflect current industry practices.</li> </ul>	<p>prevent contamination and safety and hygiene referred to.</p> <ul style="list-style-type: none"> <li>- Reasons for precautions are provided such as government regulations, safety and hygiene expectations or health.</li> </ul>	<ul style="list-style-type: none"> <li>- Reasons for precautions are provided with reference to government regulations, safety and hygiene expectations or health.</li> </ul>	<ul style="list-style-type: none"> <li>- Reasons for precautions listed without clarity.</li> </ul>	<p>assignment for written feedback.</p>
<p><i>Circle mark earned →</i></p>	<p><b>2</b></p>	<p><b>1.5</b></p>	<p><b>1</b></p>	<p><b>0.5</b></p>	<p><b>0</b></p>
<p><b>Bibliography</b></p>	<ul style="list-style-type: none"> <li>- Demonstrates extensive evidence of collection of information in correctly formatted bibliography.</li> </ul>	<ul style="list-style-type: none"> <li>- Demonstrates clear evidence of information in well formatted bibliography with less than 2 mistakes.</li> </ul>	<ul style="list-style-type: none"> <li>- Demonstrates some evidence of information collection in formatted bibliography with less than 3 mistakes.</li> </ul>	<ul style="list-style-type: none"> <li>- An attempt to construct a bibliography was made though it is incorrectly formatted.</li> </ul>	<ul style="list-style-type: none"> <li>- Incomplete and incorrect bibliography submitted.</li> </ul>

## Part B: YumTown Pop-Up Practical

### OUTCOMES ASSESSED:

- > demonstrates hygienic handling of food to ensure a safe and appealing product **FT5-1**
- > identifies, assesses and manages the risks of injury and WHS issues associated with the handling of food **FT5-2**
- > applies appropriate methods of food processing, preparation and storage **FT5-5**
- > selects and employs appropriate techniques and equipment for a variety of food-specific purposes **FT5-10**

### SPECIFIC CONTENT DOT POINTS:

- demonstrate appropriate selection of equipment and techniques used in food preparation ★
- demonstrate safe and hygienic work practices, for example: (ACTDEK045, ACTDEP050) ★
  - personal hygiene
  - food safety, eg the food danger zone, cross-contamination
  - safe work practices
  - use of PPE

### Assessment

In the assessment practical you will create the dish you designed. You will need to:

- Select appropriate equipment and techniques for cooking your dish.
- Demonstrate safe and hygienic work practices including using PPE.
- Ensure your dish is prepared safely applying appropriate methods of food processing, preparation and storage.

#### Positive aspects:

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#### Needs improvement:

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<b>PART A:</b>	/70
<b>PART B:</b>	/30
<b>Combined</b>	/100
<b>Rank:</b>	/
<b>Total</b>	/25 %