

# DESIGN A FOOD TRUCK

GROUP MEMBERS: \_\_\_\_\_



Your client is a high school (Grades 9-12) that does not have a cafeteria or close access to any restaurants. The school would like to bring in food trucks to provide an option for students at lunch. Your task is to research and design a food truck that will meet the needs of high school students. Your food truck must include choices that will promote healthy eating as well as meet the budget limits of high school students and this foods class.

Project components:

- Completion of this form and series of activities
- Food truck design, in colour
- Menu, in colour
- Recipes for 2 menu items to be prepared in class
- Plan and grocery list for menu items to be prepared in class
- Feedback form for menu tasters
- Individual & group reflection

#1	Food Preferred	Money
#1		
#2		
#3		
#4		
#5		
#6		
#7		
#8		
#9		
#10		

**Understanding Context.** Interview 10 high school students. Ask them what kind of food they would most like to buy from a food truck and the maximum amount of money they might spend for a meal.

**#2 Defining.** Respond to the following questions, considering the information above and the results of your interviews.

- What kinds of foods do teenagers seem to prefer?
- How might those choices be impacted by:
  - Healthy eating considerations
  - Budget limitations
- What criteria would help you determine if your food truck was successful?
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  - 
  -

**#3a Ideating.** Brainstorm ideas for a theme for your food truck and what might be on the menu.

Food Truck Themes
Menu Ideas

**#3b Ideating.** Select the theme and menu you want to pursue for your truck, keeping in mind the results of your interviews, healthy living, and budgetary limits. Determine a reasonable price for each menu item, considering cost of food and teen budgets.

Name of Food Truck:		
Food Truck Theme:		
Food Truck Menu		Price
4 Main Dishes	1)	
	2)	
	3)	
	4)	
3 Side Dishes	1)	
	2)	
	3)	
2 Other (e.g. Dessert or Snack)	1)	
	2)	
2 Beverages	1)	
	2)	
2 Combos (Main + Side + Beverage)	1)	
	2)	

Select two items from your menu above that your group will prepare in class (not a beverage or a combo). You must create or find a recipe for each item (to be handed in with your project). The items must be something you can prepare and share with others in ONE class period, and the recipe must be reduced to provide small servings (not full-sized) for 5 people plus your group members.

Have the teacher sign below to approve your selected recipes:

\_\_\_\_\_

<b>#4</b>	<b>Prototyping.</b> Follow the instructions below to plan for creating your food truck and preparing the menu item.
a) Design (in colour) your food truck, using the template provided. The design and use of colour should reflect your food truck theme.	
b) Design your food truck menu, using colour as appropriate. Your menu design should also reflect your food truck theme, as well as be neat and easy to read. Be sure to include your food prices on the menu.	
c) Make a plan and a grocery list for preparing your menu item, including the steps in preparation and who will be responsible for each step. Your plan should include time to share your food and cleanup. Use the template provided for your plan.	
d) Food truck owners also need to consider how they will serve their food (e.g., Styrofoam, paper, bamboo, compostable, etc.). You need to find an environmentally-sensitive approach. Considering your food truck menu, research at least 3 options and complete the chart below.	

Options	Advantages &/or Disadvantages	Approximate Cost
1)		
2)		
3)		

We are going to choose option # \_\_\_\_\_ because:

## #5

### Testing, Making and Sharing.

- a) You will be sharing a small serving of each item you prepare with 5 people who can give you feedback. Decide who you wish to share your product with (a teacher, office staff, friend) – you must obtain permission from this person (and their classroom teacher if it is a student) ahead of time. Tasters may also be other students in this class.
- Our tasters will be:**
- 1)
  - 2)
  - 3)
  - 4)
  - 5)
- Develop a short evaluation for your tasters to provide feedback. For speed, a few questions with ratings will probably work best (HINT – look at your criteria for success from #1.) Examples: This food reflects healthy eating, this food tastes good, I would eat at this food truck – with ratings from 1 – 5. You will need to print 6 copies of this (hand one in with your project).
- b) On the assigned date, prepare your menu items, share them with your selected tasters, show your tasters your food truck picture and menu, and have them complete your feedback form.

## #6

### Reflecting.

Complete the lab evaluation form provided by the teacher and respond to the following questions.

As a group evaluate the success of your food truck. Consider the feedback of your tasters, as well as your group members' input in the following areas:

Your food truck theme (including how it would appeal to high school students):	The food you prepared (including contribution to healthy eating & quality of food):	How it met the needs of the high school (including budget of students):	How your food met your criteria for success from item #2 (comment on each criteria):

As a group, how did you work together? Comment on how each person contributed to the project and how you felt about the results. If you did it again, what would you change?