**Menu Item Presentation**

5-point value out of a total class value of 100 points. Due prior to class start time Week 13.

If you did not choose a product Week 12, I will assign one to you. You will need to look on the list I have posted to see what it is. I will have this list posted by midnight Week 12 under ASSIGNMENTS.

You may have a special product you would like to discuss that is not on my list. Please e-mail to get permission to do this product. The product cannot be any item previously covered by anyone in our Ethics in Purchasing project. I MUST approve the product and it should be an item probably unfamiliar to many of your classmates.

**PART 1. GATHERING, INTERPRETING YOUR RESEARCH**

* + What region of the U.S. or the world does this item originate?
	+ What is interesting or unusual about this item?
	+ Find this item on a menu on-line. Create a screen shot and include in your PowerPoint or write it out on a slide. Be sure to include if there is a menu description and also include the price.

**PART 2. DEMONSTRATE WHAT YOU HAVE LEARNED-each student will create a PowerPoint presentation- include**

* At least 5 photos of the food item and its varieties
* Choose a short video (about its production, recipes; any aspect you think will interest your classmates). **Videos should be no more than 3 minutes. Put this link inside the slide.**
* **TEST YOUR LINKS PLEASE.**

Everyone will present their PowerPoint to the class on Week 13.

**Suggested Regional Specialties**

|  |  |  |
| --- | --- | --- |
| Egg Creams | Bialys | Lutefish (lutefisk)  |
| Halva | Poutine | Knishes |
| Cornish Pasties | Runza | King Cake  |
| Beignets | Haupia | Whoopie Pies |
| Cioppino | Salt Water Taffy | Muffuletta |
| Hoppin’ John | Burgoo | Fry Bread (Native American)  |
| Haggis | Cassoulet  | Scrapple |
| Goulash | Latkes | Chow Chow |
| Taramasalata | Scrunchions  | Struffoli  |
| Red Eye Gravy | Hummingbird Cake  | Poi |
| Chislic | Oysters Rockefeller | Shoofly Pie |
|  | Parker House Roll |  |

**Include in Your PowerPoint**

\_\_\_\_\_\_\_\_\_\_Your name

\_\_\_\_\_\_\_\_\_\_Your menu item

\_\_\_\_\_\_\_\_\_\_Show at least 5 photos of your product

\_\_\_\_\_\_\_\_\_\_Example of item or ingredient on a menu including price

\_\_\_\_\_\_\_\_\_\_Include a short video (no more than 3 minutes) IMBEDDED in the PowerPoint, not a separate link

\_\_\_\_\_\_\_\_\_ A reference list for where you got your information (alphabetized list of web links)

\_\_\_\_\_\_\_\_\_\_Posted by class start time Week 13

Please post your PowerPoint under JOURNALS file titled “Menu Item Presentations” by class start time Week 13. This is so I can enable during class, and you do not need to search for file in front of the classroom. You may also post early. You will share your presentation during class Week 13. If you are not present in class Week 13, but you post a PowerPoint, you will get a 4 points reduction automatically. The intent of this exercise is to learn from one another. You viewing each other’s work is as important as what you have created. This assignment has a potential value of 5 points.

Student Learning Outcomes:

Restate and explain product yield, inventory, and procurement methods

Identify and classify commonly used industry food and beverage products and supplies