

Menu Item Presentation

5 point value out of a total class value of 100 points. Due by class start time Week 13. Choose an item from the list provided. Everyone must cover a different item. Post the name of the item you have chosen under Discussion Board. There will be a folder labeled “Menu Item Presentation- What is Your Product?” You should look to see what is taken already. Blackboard timestamps every post, so whomever signs up for the item first, gets it. If you do not choose a product by 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.

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.**

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

Suggested Regional Specialties

Egg Creams	Bialys	Lox
Halva	Poutine	Knishes
Cornish Pasties	Truffles (fungi, not chocolate)	King Cake
Beignets	Haupia	Whoopie Pies
Cioppino	Salt Water Taffy	Muffaletta
Hoppin’ John	Burgoo	Fry Bread (Native American)
Haggis	Cassoulet	Scrapple
Goulash	Latkes	Chow Chow
Taramosolata	Scrunchions	Struffoli
Red Eye Gravy	Hummingbird Cake	Key Lime Pie
Clams Casino	Oysters Rockefeller	Cobb Salad

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 the DISCUSSION BOARD file titled “Menu Item Presentations” by class start time Week 13. This is so I can grade it later. You may also post early. You will share your presentation with the class via Collaborate during class Week 13. If you are not present on-line in class Week 13, but you post a PowerPoint, you will get a 3 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