


# **Café for a Day**

## **Concept/Design/Management**


Mrs. Gloria Walsh, Hospitality and Recreation Instructor

Mr. Michael Cicirale, DECA Instructor

# The “A-Ha” moment

- ▶ Discover what areas of the curriculum overlap between your classes
  - ▶ Discuss how that overlap can work for the classes involved
  - ▶ Decide which teacher will be in charge of the specific aspects of the curriculum flow
  - ▶ Design proposal
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# Admin Connection

- ▶ Meet with school administration and department chair regarding the idea.
  - ▶ Together, present the proposal
  - ▶ Have copies of proposal for each administrator
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# Café Proposal

**Objective:** Create, design, organize and run a cafeteria for one day for the staff at Hillcrest High School.

## **Team Leaders:**

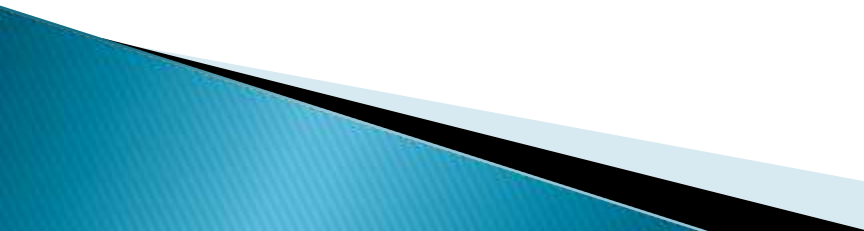
Gloria Walsh: FACS Dept. / Hospitality instructor

Michael Cicirale: Business Dept. / DECA instructor


## **Course Objectives :**

- ▶ Dining room organization and design
- ▶ Front of the House management
- ▶ Back of the House management
- ▶ Kitchen organization and design


# Proposal, continued

- ▶ Menu organization and design
  - ▶ Promotion methods
  - ▶ Media distribution
  - ▶ Research Marketing
  
  - ▶ Kitchen organization and design
  - ▶ Dining room organization and design
  - ▶ Front of the House management
  - ▶ Back of the House management
- 

# Proposal, continued

- ▶ **Sequence:**
  - ▶ **Meet and Greet between groups**
    - Discuss concepts
    - Brainstorm ideas
    - Organize groups and assignments
  - ▶ **Market research**
    - Determine menu choices
    - Determine theme
    - Investigate and determine costs
- 

# Proposal, continued


- ▶ **Restaurant Design**
    - Front of the House flow
    - Colors/ décor
  - ▶ **Kitchen Design**
    - Back of the house flow
    - Prep stations
  - ▶ **Front of the House**
    - Wait service
    - Order taking
    - Bussing
    - Table setting
- 

# Proposal, continued

## ▶ **Management Teams**

- Front of house manager
  - Front of house host
  - Wait staff
  - Bussing staff
  - Pre-order: staff
    - get pre-orders
    - determine delivery time
    - determine delivery staff
- **Restaurant chef**
  - Sous chefs
  - Prep cooks


# Proposal, continued

- ▶ **Requirements to Run:**
  - ▶ In-school field trip time for students to prep food
  - ▶ On day of café: movement out of the foods room of classes currently scheduled
  - ▶ On day of café: movement out of 133 of classes scheduled in there
  - ▶ Access to 133 from 7:00 a.m. – 3:00 p.m. on day of café
  - ▶ Monies for food
  - ▶ Access to computers
  - ▶ Access to printers
- 

# Back in the classroom...

- ▶ Work on dates to get the groups together
- ▶ Discuss idea with the students
- ▶ Explain how the responsibilities will be divided
- ▶ Have a sign up sheet for the students to fill out for student exchange between courses.

Think of theme for the café. It could be based on:

- Food type
  - Time of year
  - Special celebration
- 

# Sign Up

## Sign Up Sheets

### Promotion and Media (4 Hospitality Students)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

### Food Mock-Ups (4 DECA students)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

### Front of House – Servers (5 Hospitality/ 5 DECA)

- |          |           |
|----------|-----------|
| 1. _____ | 6. _____  |
| 2. _____ | 7. _____  |
| 3. _____ | 8. _____  |
| 4. _____ | 9. _____  |
| 5. _____ | 10. _____ |
| 6. _____ |           |

### Delivery (4 Hospitality/ 4 DECA)

- |          |          |
|----------|----------|
| 1. _____ | 5. _____ |
| 2. _____ | 6. _____ |
| 3. _____ | 7. _____ |
| 4. _____ | 8. _____ |

# Hospitality Side of Café Creation

- ▶ Students brainstorm on food ideas
  - Must take into consideration:
    - Time
    - Ability
    - Storage
    - Cost

# A little R and D by D.E.C.A.

- ▶ Surveys of food options are sent out to staff
  - Deadline for survey is listed
  - Announcement of reminder to return survey is done
  - Collect the surveys
  - Tally result
  - Share results with the Hospitality class

# Interest Survey

## Hospitality II & DECA's One Day Cafe

2009

The students of Gloria Walsh's Hospitality II class and Mike Cicirale's DECA class are working on a real-life cross curricular project this semester. The teachers and students have teamed-up to open and run a one day café just before spring break. As we begin this project, we need your input to best serve you. By completing this survey, our marketing research portion of the project, you will help our students to determine how to best reach their target market. We will offer a few of the selections below during our one day café. Dine-in or delivery will be offered for you. More information will follow soon. Half of our proceeds will be donated to the local food pantry.

Please fill out this brief survey and email or return to Mike Cicirale's mailbox by Friday, March 20, 2009. Thank you!

Please note: NO MSG will be used in making any food product- only fresh, natural products will be used ☺

1. Would you be likely to buy Asian Stir – Fry- can come with or without chicken and white rice.

Yes      No

2. Would you be likely to buy Thai Chicken (hot) with Asian vegetables and white rice

Yes      No

3. Would you be likely to buy honey chicken (sweet) with Asian vegetables and white rice

Yes      No


4. Would you be likely to buy a salad? Please circle choice below:

Yes      No

If you answered yes to question 2, please circle the salad you would most likely purchase:

Taco      Asian (noodle)      Mandarin (green salad)


# Exit Survey

- ▶ D.E.C.A. students develop exit questions
  - ▶ List of questions is compiled, typed and run off
  - ▶ Survey is given to each guest as they finish their meal
  - ▶ Surveys are tallied
  - ▶ Results are shared between the classes
  - ▶ Notations for improvement are made and implemented for the following year
- 

# Keep the Party Going

- ▶ Based on theme, the group decides:
  - Colors
  - Accents
  - Center pieces
  - Tablecloths
  - Background Music
  - Lighting
  - Serving style

# Behind the Scenes

- ▶ Students are taught menu design
  - ▶ Contest to create the best menu is held between the classes
  - ▶ Once the final menu is created:
    - It is printed off
    - Given to staff
    - Deadlines are established for return
  - ▶ Servers are trained
- 

# Menu - 2008

## Café for a Day Room 133 – All Lunch Periods Wednesday, March 19, 2008

### TaCo Salad

Baked tortilla bowls filled with ground beef, topped with corn, lettuce, shredded cheese, and fresh tomatoes.

### Classic Caesar Salad

Fresh Romaine lettuce and Caesar croutons, tossed in our own Caesar Dressing blend, topped with grated parmesan cheese, and fresh ground black pepper.

### Caesar Salad with Chicken

Same as above, except this delicious salad is also topped with a 5 oz breast of pan seared chicken

### Special Sesame Chicken Salad

Asian salad mixture of baked chicken, bow tie pasta, mandarin oranges, sun dried cranberries, honey roasted peanuts and water chestnuts tossed with spinach and our homemade sweet teriyaki dressing.

### Lasagna

A thick 5 layer tomato based lasagna with fresh mild Italian sausage, chopped onions, fresh ricotta cheese, parmesan cheese, and mozzarella cheese.

### Lasagna Florentine

Meatless, tomato based dish made with egg noodles, spinach, ricotta cheese, mushrooms, parmesan cheese and mozzarella cheese.

### Tulip Cookie Desert

Molded sugar cookie filled with strawberries and fresh whipping cream.

**Cost for lunch is \$5.00**

**Price includes:**

**One Lunch entrée, one appropriate side,  
Tulip cookie dessert  
Ice Water and/or Coffee**



# Asian Café 2009

*Asian Café for a Day  
Thursday, April 9, 2009  
Periods 4, 5, 6 and 7 only  
Entrees*

### *Honey Chicken*

Jasmine rice served with stir-fried chicken dipped in a special sauce with a collage of flavors including soy sauce, ginger, scallions and honey.

### *Chicken Pad Thai*

Chicken with a little kick to it, this entrée includes garlic, onions, coriander served with a special pad sauce which includes tamarind paste, fish sauce and chili sauce all served with rice noodles

### *Vegetable Stir-Fry (chicken optional)*

An assortment of Asian vegetables including bok choy, napa cabbage, carrots, bamboo shoots, water chestnuts, a variety of sweet peppers served with white rice.

### *Special Sesame Chicken salad*

A wonderful salad with a blend of flavors which includes: bow tie pasta, teriyaki sauce, chestnuts, chicken, parsley, dried cranberries, mandarin oranges, spinach and sesame seeds.

### *Cashew-Pear Tossed Salad*

A healthy salad for salad lovers and vegetarians includes fresh romaine lettuce, cashews, shredded Swiss cheese, pears, and dried cranberries all topped with a delicious poppy seed Vinaigrette.

### *Almond Cookies*

Fresh homemade cookies that are guaranteed to satisfy your taste buds includes flour, margarine, eggs and sugar.

### *Beverages*

Oolong tea, Coke, bottled water, iced tea.

*Thank you for your kindness remember  
that all money collected during this  
event will go to the  
Country Club Hills pantry*

*Menu Design by  
Covicante Price*

### **Order Form**

**Cost: \$6.00 covers:  
1 entrée, 1 beverage, dessert**

Additional entrée is \$4.50

*Name:* \_\_\_\_\_

*If delivery, Room #* \_\_\_\_\_

*Period for delivery* \_\_\_\_\_

*If dining in, dining period:* \_\_\_\_\_

*All dining in will be in Room  
133*

*Please check ONE choice:*

*Honey Chicken* \_\_\_\_\_

*Thai chicken* \_\_\_\_\_

*Stir-fry Vegetable only* \_\_\_\_\_

*Stir-fry with chicken* \_\_\_\_\_

*Sesame chicken salad* \_\_\_\_\_

*Cashew-pear salad* \_\_\_\_\_

*Note: all salads will be served with  
dressing on the side.*

*Beverages: please check ONE*

*Oolong Tea* \_\_\_\_\_


*Coke* \_\_\_\_\_

*Bottled water* \_\_\_\_\_

*Iced tea* \_\_\_\_\_

*Your order and payment are due to  
Mrs. Walsh by Thursday,  
April 2, 2009.*


# Back of the House: Test...Test... Test

- ▶ Mock ups of the food are made
  - ▶ Decisions are made about:
    - taste,
    - color,
    - portion,
    - plating
  - ▶ Students determine cost of each food product to determine cost and total profit
  - ▶ Specific students are in charge of specific food items
- 

# Plating ideas



# Location, Location, Location

- ▶ Decide where the café will be held
  - ▶ Speak to the teachers/staff members who may be in that room on a daily basis
  - ▶ Discuss placement concerns for the day of the café
  - ▶ Work with administration to move classes if necessary
  - ▶ Remind teachers prior to the café that their classes are in a different room
  - ▶ Provide room assignments for the day
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# Restaurant Design

- ▶ Decide on room set-up
- ▶ Purchase table clothes, center piece material, flatware, napkins, decorations, carry – out containers
- ▶ The day prior to the café:
  - Students work together in organizing and decorating the room

# Decorating



# How to Get Served

- ▶ Students are taught correct methods of:
  - Greeting
  - Seating
  - Order taking
  - Beverage service
  - Food service
  - “To Go” service

Students are assigned specific areas to wait on


# Asian Café 2009 Front of the House



# Springtime Café



# Carry Out

- ▶ Carry out service is developed
  - ▶ Record keeping method is devised
  - ▶ Two students are placed in charge of carry out management
  - ▶ Students are assigned rooms/areas to bring the food
- 

# Orders/Delivery



# Dine In Organization

- ▶ Responses are totaled
- ▶ **DECA Instructor:**
  - Excel sheet of who, when, what
    - Includes dining-in and carry out orders
    - Sheet is given to: Hospitality and to host/hostess
  - **Hospitality Instructor**
  - Uses information for purchasing and timing organization

# Dining-In Schedule

|    | A           | B                 | C  | D             | E                  |
|----|-------------|-------------------|--|---------------|--------------------|
| 1  | <b>Hour</b> | <b>Teachers</b>   | <b>Order</b>                                   | <b>Drinks</b> | <b>Server Team</b> |
| 2  | 4th         | Carissa Schwab    | Sesame Chicken Salad                           |               | Ashley & Rashonda  |
| 3  | 4th         | Brandi Mathis     | Sesame Chicken Salad                           | Iced Tea      | Ashley & Rashonda  |
| 4  | 4th         | Dwayne Mentgen    | Thai Chicken                                   | Bottle Water  | Ella & Tatanisha   |
| 5  | 4th         | Corinne Williams  | Cashew-pear Salad                              | Bottle Water  | Ella & Tatanisha   |
| 6  | 4th         | April Nykaza      | Sesame Chicken Salad                           | Iced Tea      | Ella & Tatanisha   |
| 7  | 4th         | Julie Wahlen      | Sesame Chicken Salad                           | Bottle Water  | Fredricka & Elisa  |
| 8  | 4th         | Amber Guzak       | Stir- Fry With Chicken                         | Oolong Tea    | Fredricka & Elisa  |
| 9  | 4th         | Linda Jones       | Cashew-pear Salad                              | Bottle Water  | Fredricka & Elisa  |
| 10 | 4th         | Donna Bjorkland   | Thai Chicken                                   | Oolong Tea    | Fredricka & Elisa  |
| 11 | 4th         | Sheila Elliott    | Honey Chicken                                  | Iced Tea      | Tierra & Shenice   |
| 12 | 4th         | Lori DeVos        | Cashew-pear Salad                              |               | Tierra & Shenice   |
| 13 | 4th         | Cynthia Marshall  | Sesame Chicken Salad                           | Coke          | Tierra & Shenice   |
| 14 |             |                   |  |               |                    |
| 15 | <b>Hour</b> | <b>Teachers</b>   | <b>Order</b>                                   | <b>Drinks</b> | <b>Server Team</b> |
| 16 | 5th         | Mr. McFarlane     | Honey Chicken                                  | Coke          | Tatanisha & Ella   |
| 17 | 5th         | Renee Simms       | Sesame Chicken Salad and<br>Cashew-Pear Salads | Bottle Water  | Tatanisha & Ella   |
| 18 | 5th         | Marcia Mendenhall | Sesame Chicken Salad                           | Bottle Water  | Tatanisha & Ella   |
| 19 | 5th         | Evisha Ford       | Honey Chicken                                  |               | Tatanisha & Ella   |
| 20 | 5th         | Lora Weber        | Honey Chicken                                  | Coke          | Rashonda & Ashley  |
| 21 | 5th         | Don Holmes        | Cashew-pear Salad                              | Iced Tea      | Rashonda & Ashley  |
| 22 | 5th         | Kim Velasquez     | Stir- fry With Chicken                         | Diet Coke     | Rashonda & Ashley  |
| 23 | 5th         | Trevaae' Hailey   | Honey Chicken                                  | Iced Tea      | Tierra & Shenice   |
| 24 | 5th         | Karen L. Grill    | Honey Chicken                                  | Coke          | Tierra & Shenice   |
| 25 | 5th         | Tracy Safarik     | Cashew-pear Salad                              | Diet Coke     | Tierra & Shenice   |
| 26 | 5th         | Amy Maniatis      | Sesame Chicken Salad                           | Oolong Tea    | Tierra & Shenice   |
| 27 | 5th         | Julie Bonamino    | Honey Chicken                                  | Coke          | Elisa & Fredricka  |
| 28 | 5th         | Rosalind Thompson | Thai Chicken                                   | Coke          | Elisa & Fredricka  |
| 29 | 5th         | Jesse Tyler       | Thai Chicken                                   | Oolong Tea    | Elisa & Fredricka  |
| 30 | 5th         | Officer Dockey    | Thai Chicken                                   | Coke          | Elisa & Fredricka  |
| 31 |             |                   |  |               |                    |

# Back of the House organization

- ▶ **2-3 days prior to café:**
  - Prep all food
  - Organize food stuffs

## **Day of the Café:**

ALL cooks must be at school by 7 a.m.

Have bagels, juice and milk to get the day going

By 8:15 begin assembling food by group

First seating is at the first lunch hour

# Asian Café 2009- Back of the House



# Exit Survey

## Hospitality II & DECA's One Day Cafe

### Exit Survey

Thank you for taking the time to complete this survey. The teachers and students of Hospitality and DECA thank you tremendously for supporting our interdisciplinary venture. We worked very hard to bring you quality food, friendly service, and a large helping of Hillcrest High School spirit! In order to conclude our learning experience, we ask that you take a moment to complete the survey below. Thank you for your commitment to the students of Hillcrest High School!

What did you order? Please circle one:

Honey Chicken

Vegetable Stir-Fry with Chicken

Chicken Pad Thai

Sesame Chicken Salad

Vegetable Stir-fry

Cashew-Pear Salad

On a scale of 1 to 5, with 1 meaning poor food quality and 5 meaning outstanding food quality, please indicate your response below:

Poor food quality    1   2   3   4   5    Outstanding food quality

Please comment on the positive aspects of the lunch entrée:

Please comment on what can be improved regarding the lunch entrée:

On a scale of 1 to 5, with 1 meaning poor guest service and 5 meaning outstanding guest service, please indicate the level of service you received today:

Poor guest service    1   2   3   4   5    Outstanding guest service

Please comment on the positive aspects of the service you received today:

Please comment on how we can improve our service to you:

On a scale of 1 to 5, with 1 being not likely at all and 5 being extremely likely, what is the likelihood that you would dine with us again next year?

Not likely at all    1   2   3   4   5    Extremely likely

# End of Day

- ▶ Clean up

▶ **GO HOME**