

Part I. DESCRIPTION and BACKGROUND	POINTS
<ul style="list-style-type: none"> ○ State your purpose and philosophy of your FS establishment ○ Describe the surrounding location, demographics of the area, and your typical patron including, but not limited to, age, socioeconomic status, etc ○ Discuss your proposed hours of operation ○ Include your niche and any trends you offer that set you apart from other FS establishments in your area ○ State and describe which segment of the FS industry your establishment belongs in ○ Concerning the idea of FS as a system, state which type of FS operation your establishment most closely resembles. Include why and how ○ Relevant and current citations are used <p>Nice job modifying your citations! Nice use of references for a strong start and foundation to your idea!</p>	8
Part II. MENU	
<p>Part a. The Menu</p> <ul style="list-style-type: none"> ○ Discuss how your menu portrays your philosophy and how it corresponds to your segment of the FS industry ○ Discuss how your target audience influenced your menu (in terms of offered items, style of service, etc) ○ State and describe the type of menu you are using <p>Very well written! Great use (again) of citations and explanation of your menu creation!</p> <p><u>Appendices:</u></p> <ul style="list-style-type: none"> ○ Sample Menu beautiful! Nice use of descriptions (using that 8oz detail for the Ahi Tuna Ceviche- well done applying what we learned in class!). Very clear, easy to read, nice use of color, boxes, font size, etc. Amazing job! And again, huge shout out for going above and beyond with the children's menu! <ul style="list-style-type: none"> ▪ Create a sample menu using Word or another software, be creative and remember your philosophy! ▪ Menu items must be appropriate and feasible for the description of establishment and services offered ○ Recipes are created for five menu items <p>Part b. Standardized Recipes</p> <ul style="list-style-type: none"> ○ Discuss what standardized recipes are, how they are created, and why they are important in FS ○ State what are typically provided on a standardized recipe (ie final yield/serving size, serving size, etc) ○ Discuss advantages and disadvantages <p>Great job!</p> <p><u>Appendices:</u></p> <ul style="list-style-type: none"> ○ Create a standardized recipe for two of your recipes/menu items <ul style="list-style-type: none"> ▪ Must be correctly formatted with all components of a standardized recipe ▪ Extensions are listed with 3 yield columns (10, 25, 100 servings) with correct ingredient quantities 	8
<p>Part c. Food Cost and Menu Pricing</p> <ul style="list-style-type: none"> ○ Discuss the method used to price your menu items and why ○ Discuss any menu psychology features employed and why ○ Discuss the strategies (foods used, pricing factors) used to ensure financial gain <p><u>Appendices:</u></p> <ul style="list-style-type: none"> ○ Includes an individual table for each of the five recipes showing raw food cost, percent yield, edible portion (EP) cost, and menu price <ul style="list-style-type: none"> ▪ Show calculations for determined menu price <p>Great explanation of the pricing, use of that extra 10% hidden mark up, and addition of menu psychology in there! Good choices for wholesalers. Clearly shown in your appendices!</p>	35
<p>Part d. Nutritional Goal and Analysis</p> <ul style="list-style-type: none"> ○ State 2-3 nutritional goals for your menu and FS establishment in measurable terms (ie. % kcals from specific macronutrients, limited to, or at least X g/mg of any macro/micronutrient, % of DRI, food groups/servings, or any other claim per meal/day/week) ○ Discuss if your menu items achieved these goals, <ul style="list-style-type: none"> ○ If so why/how ○ If not, why and discuss any modifications to recipes that may be made to better accommodate your goal(s) ○ Relevant and current citations are used <p>Great use of the AHA to set your goals! Nice recs to change your nutritional values!</p> <p><u>Appendices:</u></p> <ul style="list-style-type: none"> ○ Five menu items nutrition fact panels, stated per serving <ul style="list-style-type: none"> ▪ Pertinent nutrition content for five menu items, is performed using a computational nutrition site ○ Nutrition comparison table 	23

<ul style="list-style-type: none"> Pertinent nutrition information is combined from all five items into one table with nutritional goals indicated Unable to tell the goals and which menu items achieved the goals based on the table <p>Beautiful labels!</p>	
Part III. FACILITY LAYOUT and EQUIPMENT	
<ul style="list-style-type: none"> State your space required Discuss concerns when making the floor plan, including but not limited to, governmental regulations, safety, spacing, etc) Describe your aesthetics goals of the FS establishment, including but not limited to, dining area, kitchen, outdoor space, decorations, serving equipment, etc Discuss sustainability and how it can/does play a part in your kitchen and overall FS establishment when designing your space and choosing equipment <p>Appendices:</p> <ul style="list-style-type: none"> Floor plan <ul style="list-style-type: none"> Show layout of space with equipment- kitchen vs dining area(s) Show the 'flow of food' Label major pieces of equipment Equipment list <ul style="list-style-type: none"> State large pieces of equipment only in one table Include: type of equipment, function, which menu item(s) it is needed for, price for one item Dream board <ul style="list-style-type: none"> Portrays the overall visual idea and aesthetic concept of the FS establishment <p>Absolutely amazing job on these parts!</p>	8
Part IV. FOOD SAFETY	
<ul style="list-style-type: none"> Describe HACCP and why it is important State the potential hazards in food and name examples Define and describe critical limit, monitoring, and corrective actions Discuss potential foodborne illness in your FS establishment and how you propose to decrease risk to customers Relevant and current citations are used <p>Appendices:</p> <ul style="list-style-type: none"> HACCP Plan <ul style="list-style-type: none"> Provide an example HACCP plan for one potentially hazardous food in your menu Include the step in product handling aka critical point (ie receiving, storage, holding, etc), potential hazard, critical limit, monitoring procedure(s), and corrective action(s) <p>Still perfect 😊</p>	8
FINAL PROJECT DETAILS	
<p>Appendices</p> <ul style="list-style-type: none"> All items are included, clearly labeled, and organized All items are in the order mentioned in the project <p>In the written section, need to refer reader to the affiliated figure in the appendix ie "Refer to Appendix A for..."</p>	8.5
<p>Writing style & organization</p> <ul style="list-style-type: none"> No spelling and grammatical errors in text Tables and figures are original, clear, and organized References are appropriately placed and cited using AND format At least 5 current scholarly journals (from 2010 to present) are used, and without quotes Format: double spaced, 12 font, 1" margins, page numbers (not handwritten), cover sheet, table of contents, titles/subtitles of sections throughout paper <p>The best looking table of contents I've ever seen!</p>	10
TOTAL POINTS	
117 /120	

Very well put together and complete. Your final project came together so well, and I owe that to your effort, attention to detail, crazy skills with all figured in the appendix (menus, tables, layouts, you name it!). Seeing and reading this report makes me SO proud! Awesome job!