

CREATE THREE COURSE MENU

PRODUCTS:

- A. Create 3 street food dishes including:
 - a. meat (chicken leg),
 - b. seafood (whitefish and/or shrimps)
 - c. plant based (mushroom and/or eggplant and/or bell-pepper and/or zucchini and/or kik beans)
- B. No finger food. All dishes need to be eaten with fork or spoon. (Proposal naturese bamboo plates)
- C. Portion price 2€
- D. amount of portions 100 (f. ex, 30 meat, 30 seafood, 40 plant based)

PRE-WORK

- 1. Portion cards (for kitchen)
 - a. ingredients recipes for 4 people
 - b. Ingredient list for total amounts
 - c. prices / calculations
 - d. layout/pictures
 - e. carbon footprint calculation (guidance from “Sustainable gastronomy”- lessons)
 - f. special diets (gluten free, lactose free -> modifying)
- 2. Menu sign (style free)
 - a. lay out, style, colours
 - b. easy to read
 - c. part of story / experience
 - d. team/company logo (printable in 3d with chocolate).
- 3. Story behind the food
 - 1. implemented into the menu sign, logo and dishes
 - 2. presented in social media