

The Good, the Bad & the Ugly

Driving Question: How can we ensure that a restaurant is serving healthy food & providing a safe environment?

Background Information:

Have you ever visited a restaurant and left feeling completely satisfied? What made that experience so enjoyable? Have you ever left a restaurant with the idea that you would never return again? What made you feel that way? If you've ever wondered why one restaurant survives in a community for generations while others go out of business in a few years or less, you will discover some of the answers to that question as you complete this project.

Your assignment is to complete sections 1-9 that follow below:

1. Pick a restaurant in the community and find a website that displays all nutrition information in detail.
2. Create a presentation on your Bearworks account. Share with me and all the people in the group.
3. **History-** give a brief account of the history of the restaurant; attempt to fit this on one slide
4. **Nutrition:** 3-4 slides; Evaluate the nutritional traits of the restaurant by checking at least **40** of the items on the menu and determining the percentage of **green, yellow, and red light items**. In other words:

- a. use the rules below to determine if individual menu items are **RED, YELLOW, or GREEN**. An item must have **two or more** in a color area below to be in that category. If it seems to fit into two categories, use common

sense

to determine the best category OR see if it has three in one category to break the tie.

Red

750+ mg sodium
25+ g fat
15+ g sugar
≤1 g dietary fiber
>1 g trans fat
10g + saturated fat

Yellow

256-750 mg sodium
13-24 g fat
6-15 g sugar
1.5-4 g dietary fiber
.5-1 g trans fat
5-9g saturated fat

Green

250 mg or less sodium
12 g fat or less
5 g sugar or less
5+ g dietary fiber
0 g trans fat
<5g saturated fat

- b. List five specific green light items, five yellow light items, and five red light items on separate slides. For each item, tell why you put it in the color category that it is in.
 - c. Find the **total percentage** of items on the menu that are **GREEN LIGHT ITEMS** (can be eaten frequently)
 - d. Find the **total percentage** of items on the menu that are **YELLOW LIGHT ITEMS** (eat in moderation)
 - e. Find the **total percentage** of items on the menu that are **RED LIGHT ITEMS** (eat rarely)
5. **Overall Grade-** *use shared document (4 slides) that I sent electronically to your group to grade* (A, B, C, D, F) the restaurant. Assign a total point value to the restaurant after giving 1-5 values for the slides. The slides I shared evaluate on the following:
 - a. **Ambiance-** What is the overall atmosphere of the restaurant? Check out the following areas closely: dining area, restrooms, counter/ordering area, trash receptacles, parking lot, kitchen area.
 - b. **Service-** Make notes about quality of the service and the the appearance of the restaurant employees.
 - c. **Nutrition-** What is the quality of the food? How healthy is it? Consider what you found in #4.
 6. **Global-** research how this restaurant is similar and/or different in other parts of the world OR other parts of the country. If it is not located outside of the U.S. or Ohio, compare to another similar restaurant.
 7. **Price Comparison-** compare menu prices at your place to that of a similar restaurant; be specific.
 8. **Fun Facts-** create a slide that lists ten fun facts about the restaurant

9. **Pros & Cons**- list 3-5 pros and cons about this restaurant

The Final Product

The **ENTIRE** group will create a Powerpoint presentation on Bearworks to be shared with the class. You will include:

1. A detailed presentation of what you found in items 1-9 above; all items should be on slideshow. You are essentially presenting the grade you gave the restaurant and defending that grade.
2. Pictures of you and your partners at the restaurant as well as items at the restaurant.
3. A form that shows your review/grade for the restaurant- the 3 slides I shared with your group
4. Copying and pasting from websites is NOT permitted.
5. A works cited page using the MLA format- plan on using at least 1-2 sources.

The Grading Rubric

The specific rubric can be found on my website and will include the following items:

1. **Communication**- eye contact, faces audience, loud voice, good talking pace
2. **Mechanics**- spelling and grammar on the slideshow; MLA format; works cited page
3. **Nutrition rules**- follows traffic light rules to show overall and specific nutrition quality of food
4. **Global**- compares to same or similar restaurant in other parts of the country and/or world
5. **Price comparison**- compares menu prices of several items to a similar restaurant
6. **Fun facts**- lists a minimum of five fun facts about the restaurant
7. **Pro/Con**- lists 3-5 pros and/or cons about the restaurant
8. **Final grade**- completes checklist shared and gives restaurant a final grade
9. **Evidence of participation**- include pictures of group members and items at the restaurant
10. **Teamwork**- works well with all people in and out of class; completes his/her share of the work
11. **Overall project effectiveness**- considering all categories (1-9) from above

Restaurant Project Rubric

Student(s):

Final Grade:

Comments:

	<i>All Elements Present</i>		<i>Most Elements Present</i>		<i>Some Elements Present</i>		<i>No Elements Present</i>		
Nonverbal Communication speaker appears confident; speaker faces the audience & maintains eye contact; engaging with the audience;	4		3		2		0 - 1		
Verbal Communication speaker's voice is confident, strong, steady, & clear; consistently uses inflections to emphasize key points or create interest; talking pace appropriate	4		3		2		0 - 1		
Mechanics demonstrates consistent control of grammar, usage, punctuation, sentence construction, and spelling; has a works cited page (MLA)	4		3		2		0 - 1		
Nutrition- traffic lights uses traffic light rules to determine the item placement; gives a % in each area	8	7	6	5	4	3	2	1	0
Global compares to same or similar restaurants around country and/or the world	4		3		2		0 - 1		
Price Comparison compares multiple menu items to the same or similar items at like restaurant	4		3		2		0 - 1		
Fun Facts finds and displays a minimum of five fun facts about the restaurant	4		3		2		0 - 1		
Pros & Cons lists 3-5 pros and/or cons about the restaurant	4		3		2		0 - 1		
Final Grading of Restaurant completes checklist areas for appearance, service, and nutrition; assigns a final grade	8	7	6	5	4	3	2	1	0
Evidence of Participation pictures of all group members at the restaurant included; shares pictures of various items at restaurant	4		3		2		0 - 1		
Teamwork- very consistently works on project in & out of class; cooperates with group; visits restaurant with group	4		3		2		0 - 1		
Overall Project Effectiveness- exceptional & effective project; worthy of a 10 out of 10 by most judges	8	7	6	5	4	3	2	1	0

