

Starting a Food Business

Overview of Entrepreneurship Module

1. Preparing a business plan

- a. Lecture Power Point on “The food business” (*Power Point file included*)
- b. Assign group projects - Business Plan Outline (*Business Plan Project Outline document included*)
 - i. Part 1
 - ii. Part 2

2. Menu Development & Standardized Recipe

- a. Lecture: Power point – On Cooking chapter 3 Menus & Recipes (*Power Point file included from Pearson textbook On Cooking by Labensky, 5th Ed.*)
- b. Student Activity: Standardized recipe activity (*Standardized Recipe Form and Standardized Recipe Instructions documents included*)
- c. Begin your menu for your business plan

3. Pricing for Profit

- a. Lecture: Power Point – Catering chapter 3 Pricing for Profit (*Power Point file included from Wiley textbook Catering by Mattel*)
- b. Student Activity – costing lesson (*Food Costing Tutorial document included*)
- c. Begin costing your menu items for your business plan

4. Staffing

- a. Lecture: Power Point Catering chapter 5 Staffing (*Power Point file included from Wiley textbook Catering by Mattel*)**
- b. Student Activity – design a staff organizational chart for your business plan**

5. “Business Plan” Group Presentations

- a. Oral presentations**