**Restaurant Simulation**

For your final project, you will be doing a restaurant simulation using the four programs we have worked with throughout the school year. In groups, you will create various items needed for your new restaurant. The restaurant must be *completely your own creation*. You may not use slogans, logos, etc. from any other already established restaurant. There will be several grades taken throughout the length of this project as you complete each item. You will have today and next week to work on this; you should be using *all* of your time wisely, as this will be factored into your grade. Each group member needs to create a new folder within your Computer Orientation folder designated solely to this project; your files must be saved here.

**\*\* *Logo***

Once you decide on the type/name of your restaurant, you need to create a logo for it. You will create and save the logo in Paint. You may need to initially “create” or use WordArt, Images, Clipart, etc. in Word or any other program to create the logo and then screen shot your finished product. Once you have the screen shot, paste the image into Paint and then move it around so that the only objects in the Paint file are from your Logo. Then save the file as “Project Logo” and submit it to Edmodo. ***\*\*Step-by-step instructions on how to do this are on my website if you are still confused!! \*\****

***MICROSOFT WORD***

\*\* ***Restaurant Sign above Your Door***

Create a design for the sign that would hang above the door to your restaurant. The paper size needs to be 11” wide by 4” tall. The sign should be creative and colorful and should contain your restaurant’s name. Save as “Project-Sign” and submit to Edmodo when finished.

**\*\* *Informational Flyer***

Opening Day!! You need to create an informational flyer that could be placed around town to let everyone know about your new fabulous restaurant that is opening. ***Creatively arrange*** the following information below announcing this big day. Save as “Project - Flyer” and submit to Edmodo when finished.

* Opening Date
* Restaurant Name
* Logo
* Description of Restaurant & food genre
* Address
* Email
* Phone & Fax Numbers
* Hours
* Website Address
* Slogan
* Owners’ Names with a brief background on the owners or the restaurant

***MICROSOFT PUBLISHER***

\*\* ***Business Cards***

Create business cards for all owners of your business. All business cards should be saved within the same document. All business cards should have the same layout/theme or should follow the same general theme, but each owner should have their own phone # and email address. Your business card must have a picture of you on it! Save as “Project – Bcards” and submit to Edmodo.

* Restaurant Name
* Owner’s Name, Title
* Email Addresses
* Phone Numbers & Fax Number
* Address
* Logo
* Slogan
* Employer Picture

**\*\* *Menu***

For your Restaurant’s Menu, you will be designing it using the ½ Letter Booklet (5.5 x 8.5”) blank document under the Menus category. Set your margins to the following: Inside 0.2”, Outside 0.5”, Top 0.2”, Bottom 0.2” The following categories must be present on the menu:

* Sides
* Desserts
* Drinks (Non-alcoholic)
* Appetizers
* At least three additional categories

*(EX: Salads, Burgers & Chicken, Pastas)*

Under each menu category must be *at* ***least five items listed with their prices***. On at least ½ of the menu items, you need to include a ***short description of the item*** and what comes with the item. *Do not plagiarize these descriptions!!!!*  Pictures should be present throughout the menu but do not have to be on all items. Leaders should be used when going from the Item to the Price. Save as “Project Menu”; submit to Edmodo. Print the menu like we printed our Brochures.

 *Example:*

 Chicken Fettuccini Alfredo $12.95

 *Grilled chicken breast on a bed of fettuccine noodles in creamy alfredo sauce.*

 *Served with garlic bread.*

***MICROSOFT EXCEL***

\*\* ***Projected Expenses***

Using Excel, you are to estimate the cost and the projected sales for three items on your menu. Once you choose the three menu items, look up a recipe for each item and print it off (*you will eventually hand the recipes in*). Then take the recipe and find the average cost of each item within the recipe (*minus all spices, salt, water, etc*.) and record it in an Excel document. Follow Figure 1 below to create the spreadsheet, renaming the sheet “Ingredients.” You need to also have two graphs/charts in your Excel document. You decide *what* you want to graph/chart. Put each graph/chart into its own Sheet and rename those sheets as well. Finally, recreate Figure 2 below on the same spreadsheet in which you have Figure 1’s information. As shown in Figure 2, insert your three menu items’ names in the far left column and then create equations for the following scenarios:

* If the cost to produce Item 1 is greater than the menu price, then you need to *sell* *more*, if not, then you are *fine.*
* Provide the formula for the amount of items you need to sell in order to “break even” based on the approximate cost to produce 10 per day. Meaning, *how many products will you need to sell to make more money than it costs to make 10 of your items.*

**FIGURE 1**



**FIGURE 2**



Save as “Project Spreadsheet” and submit to Edmodo.

***MICROSOFT POWERPOINT***

**\*\* *Advertising Sales Pitch***

Create a PowerPoint presentation to show your peers, AKA your potential investors and customers. You are displaying what your new restaurant has to offer and explaining why we all should invest money and come dine at your restaurant. Make sure you follow the *three PowerPoint Rules!!!* Save as “Project Presentation” and submit to Edmodo. You should include a*t least* the following information:

* General Information
	+ *Restaurant Name, Location, Hours, Contact Info.*
* Owners’ Names
* Background info. on the Owners & Restaurant
* Sample Menu Items
* Slogan & Logo
* Screen shots of:
	+ *All business cards*
	+ *Restaurant Sign*
	+ *Flyer*
	+ *Graphs/Charts created for* the Excel part

***\*\* EXTRA CREDIT!! This is your LAST chance for extra credit! It is available to those groups who bring in an item(s) from their menu to share on the final day of the class, Thursday, May 28th. \*\****

***PRESENTATION DAY: Tuesday, May 26th and Wednesday May 27th***