**French 7 Au Restaurant Project**

**RESTAURANT DAY: MONDAY, MARCH 11**

**Assignment:**

* Students will **work in groups of 5** to design and plan a menu they will use to in a restaurant setting using French vocabulary and simple sentences.
* Students will create a restaurant setting in class. Each student will have a specific job to perform.
* All students will choose food items to bring based on what their group has chosen to include in their menu.
* Assessment will be based on participation and use of simple French restaurant and food vocabulary and sentences.

**Menu Design Directions:**

* All items and words on your menu MUST be in French.
* Your menu must include 4 sections:
1. **Beverages (la boissons)**
2. **Appetizer (le hors d’oeuvre)**
3. **Main dishes (plats principaux)**
4. **Desserts (le dessert)**
* Each section should **include 2 choices for each section**. Keep it simple. REMEMBER – you will be bringing these food and drink items to school when you set up and run your restaurant in class.
* Your **menu must have prices for each item**. Use the French style for writing how much your items cost. (example: $5.50 is written as 5,50$ in French) No real money will be exchanged however, you can create your own fake money to use.
* Create one good copy of your menu and submit it to Ms. Taylor on March 7 for photocopying. Be creative and design a menu that reflects a theme for your restaurant. Add colour to your photocopies.

**Restaurant Day Directions:**

* With your group, decide what your restaurant will be called.
* Select a theme for your restaurant – will it be a café, a dessert bar or breakfast restaurant?
* Each group member signs up to bring menu items for Monday, March 11.
* Decide how your restaurant will look. Will you need a table cloth, plates, cutlery, glasses, napkins, etc.
* Each group member signs up to bring in restaurant materials. (see above)
* Each member chooses a part to play at the restaurant. (customer, server, kitchen staff, etc.) You will a minimum of 1 server, 1 kitchen staff and 2 customers. Your group can be no larger than 5 students.

**Restaurant Day Script:**

* Create script of phrases you would use in a restaurant. Use class notes and a French/English dictionary to help you. (See planning page to help you)