

WHAT'S ON THE MENU?

Are you ready to run a restaurant? Build your own menu and practice using money with the activity below...

This activity is designed to turn your dinner table into a restaurant experience! Follow the easy steps below and use our printable menu template to help your kids learn about designing a menu, how to order in a restaurant and how to pay for food. Adapt this activity however best suits your family, and have fun!

Step One:

It's time to decide what to serve at your restaurant! Menu items are typically divided into sections based on what point during the meal you eat each dish. Use the template on the second page or create your own from scratch. Need ideas? See page three for some easy dishes for each category.

Step Two:

Set the scene! Great restaurants have great atmospheres in addition to delicious food. Take the time to break from routine and get ready for a 'night out.' This may mean eating in the dining room instead of the living room for a change. It could also mean setting the table with cloth napkins, turning on some music or dressing fancy.

Step Three:

Assign roles. There are many different people who work in a restaurant, from the host to waiter to the chef. Have fun stepping into the roles of some of these food industry jobs. You may want to be in charge of the cooking or bringing everyone their food, or you may want to give each role a try throughout the meal.

Step Four:

Picking what you want is the hardest part! When ordering, you can either work together to decide what you want for the table--maybe you'll share an appetizer--or you can choose individually. Practice saying please and thank you to whoever is writing down orders.

Step Five:

Everyone is full of delicious food but the meal isn't over yet. Before you leave your restaurant you have to pay. Use page four to practice using money and doing math.



LET'S ORDER

Use the template below to create a menu for your family restaurant. You could use foods you already have made or use this opportunity to try something new! Add one, two or however many items you feel comfortable with to each category.

Appetizers	
	\$
	\$
	\$
Main Dish	
	\$
	\$
	\$
Desserts	
	\$
	\$

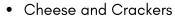


WHAT SHOULD WE

COOK?

Picking what to put on your menu is overwhelming! We have some ideas below in case you're feeling a little lost. Already know exactly what you want to put on your menu? Go ahead and skip this page and head straight to the lesson about understanding money math.

Appetizers



- Place two or three cheeses on a cutting board and serve with crackers and any spreads you'd like to add.
- Mixed Nuts
 - o This is a popular pub option with room for creativity. Mix nuts with add ons like wasabi peas, pretzels chunks or roasted chickpeas and spices.
- Tomato and Mozarella
 - o This easy Italian favorite is simply made by layering slices of tomato and mozzarella and topping with fresh basil and balsamic vinegar.
- Bacon Wrapped Dates
 - This fancy sounding option can be put together in a snap by wrapping partially cooked bacon around each date and popping them in the oven to crisp.

Main Dish

- Caesar Salad
 - Crunchy romaine lettuce compliments the rich caesar dressing. Add sliced chicken, salmon or white beans for a hearty meal.
- Pasta in the Pink
 - · Mixing classic red sauce with ricotta cheese makes this pasta dish creamy and unique. Best made with shells and roasted red peppers.
- Fish Tacos
 - Quick and cheap, tilapia or haddock goes in the oven with a mix of spices for only 15 minutes! Shred and add your favorite toppings.
- Cauliflower Steak
 - Make thick slices from a head of cauliflower, drizzle oil, season and roast in the oven. Serve with greek yogurt or a tangy sauce like Chimichurri.

Desserts

- Strawberries and Cream
 - o Sweet berries and silky whipped cream come together in a flash. Add mint or basil for an extra twist.
- Peanut Butter Cookies
 - o 1 to 1 ratio of Peanut Butter, Sugar and Egg makes an easy and soft cookie.
- Chocolate Cuties
 - Dip slices of clementine in melted chocolate and sprinkle with coarse salt.







Develop an understanding of money and value, and practice math skills at the end of the meal. You can use real money, Monopoly money or make your own with scraps of paper.





Step 1: Identify Coins

For young kids, practice identifying what each coin is called.

Try some of these questions below to help:

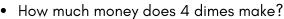
- What color is a penny?
- Which is the smallest coin?
- What is the 5 cent coin called?





Step 2: Add Up Value

Now begin to use addition to calculate the value of different coins and bills. Try these easy math problems below:



- How many quarters make a dollar?
- How much is 1 quarter, 3 nickels and 2 pennies?





Step 3: Make Change

For older kids, try asking them to make change. Use these amounts below to get started:

- I owe \$8 and hand you \$10. What's my change?
- I owe \$12.50 and hand you \$15. What's my change?
- I owe \$1.72 and hand you a dollar and 3 quarters. What's my change?







