

# **Design a Sandwich Shop**

## **Part 1:**

Your team has been hired by the Chamber of Commerce to design a new sandwich shop for the downtown area of Green Bay. Due to budget constraints, you will be partnered owners and the only employees. Because of your minimal staff, you need a limited menu that you can serve efficiently. Your menu consists of four sandwiches: two hot sandwiches and two cold sandwiches.

Obviously since your menu is so small, the menu items must be of the best quality while also appealing to a broad range of people. Keep in mind the following factors:

- **Preparation time**
- **Cost (estimated)**
- **Taste Appeal**
- **Trends**
- **Health & Nutrition**

### **Hot Sandwiches:**

- 1.
- 2.

### **Cold Sandwiches:**

- 1.
- 2.

## **Part 2:**

Create a flowchart for 1 hot sandwich and 1 cold sandwich on your menu. Each chart should include the following:

- **Identify components of sandwich**
- **Initial prepping of main ingredients**
- **Temperature control of each ingredient**
- **Progression to the final assembly of the sandwich on the plate (including order/arrangement of sandwich components)**
- **Amount of space required**

## **Part 3:**

Present your sandwich restaurant concept to the rest of the class. Include links and walk us through each of the following:

1. Restaurant Name
2. Menu: Restaurant Name; 2 Hot Sandwiches; 2 Cold Sandwiches; Descriptions; Estimated Prices
3. Summary of rationale for menu concept, including **all** of the following:
  - **Preparation time**
  - **Cost (estimated)**
  - **Taste Appeal**
  - **Trends**
  - **Health & Nutrition**
4. Recipe Template & Picture for 1 Hot Sandwich
5. Flow Chart for 1 Hot Sandwich
6. Recipe Template for 1 Cold Sandwich
7. Flow Chart for 1 Cold Sandwich
8. Summary for marketing your restaurant as a whole to potential investors/customers