Italian Menu Project

Culinary Arts 2

- Working in pairs, use the provided websites and other credible sites of your choice in planning a complete menu (minus *digestivo*) that focuses on either Northern *or* Southern Italian styles. Menu must be a typed document that contains links that are publicly available to the ProStart Recipe Templates.
- Teams will present their menus to the class and we will vote on what course each team will prepare for an Italian buffet that will include the following:
 - ✓ antipasto hot or cold appetizers
 - ✓ primo ("first course"), usually consists of a hot dish like pasta, risotto, gnocchi, polenta or soup
 - ✓ secondo ("second course") usually fish or meat
 - ✓ contorno ("side dish") may consist of a salad or vegetables. A traditional menu features salad after the main course.
 - √ dolce ("dessert")

Rubric:				
	0	1	2	Points Earned
Restaurant Name	Does not represent culture	Somewhat represent culture	Represents Italian Culture	
Menu Items	0-1	2-3	4	
✓ Antipasto - hot or cold appetizers	Missing pertinent information or item	Missing some information	 Includes item name & clear and appealing description Publicly hyperlinked to recipe template in Google Drive 	
✓ <i>Primo</i> - first course	Missing pertinent information or item	Missing some information	Includes item name & clear and appealing description Publicly hyperlinked to recipe template in Google Drive	
✓ Secondo- second course	Missing pertinent information or item	Missing some information	 Includes item name & clear and appealing description Publicly hyperlinked to recipe template in Google Drive 	
√ Contorno - side dish	Missing pertinent information or item	Missing some information	 Includes item name & clear and appealing description Publicly hyperlinked to recipe template in Google Drive 	
✓ Dolce - dessert	Missing pertinent information or item	Missing some information	Includes item name & clear and appealing description Publicly hyperlinked to recipe template in Google Drive	
Overall Organization and Visual Appeal	Not organized and/or visually appealing	Mostly organized and visually appealing	Highly organized and visually appealing	
Presented to Class	Not presented to class in knowledgeable, organized fashion	Presented to class in a somewhat knowledgeable, organized fashion	Presented to class in knowledgeable, organized fashion	
			TOTAL:	/30 points