

Culinary Arts 1

Restaurant Wars

Part 1

- Choose a genre of restaurant you are most interested in
- Pick a name for your restaurant
- Begin brainstorming menu items for your restaurant
- Choose 1 menu item to prepare for the designated cooking day
- Have menu item approved and complete recipe template and grocery order

Part 2

- Using the same restaurant concept created in Part I, write a brief paragraph that includes the name of your restaurant, its overall concept, service-style, and general serving techniques to be used by your front-of-the-house staff to enhance customer satisfaction.
- Plan an “**amuse bouche**” for your guests that will represent the flavor of your restaurant and 1 **main entrée** that will be served for their actual meal. You will have 2 days to prep and complete this lab.
- On the day of service, you must provide an actual **menu** for your guests with accurate **prices for this main entrée** and all other items estimated based on your calculations from this recipe. The amuse bouche will not be on your menu and you do not need to calculate prices for this project.
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- Create a **comment card** that your diners can write on to evaluate their dining experience as a whole.

Judging for this cook-off will include the following criteria:

- **Service**
 - Service style, server techniques, overall customer satisfaction
- **Menu**
 - Eye-catching, thought-out menu items/descriptions, prices
- **Customer service comment card**
- **Taste, appearance, and overall quality** of the AMUSE BOUCHE and MAIN ENTRÉE; not assessed separately

ITEMS TO BE TURNED IN TO YOUR INSTRUCTOR:

- **Restaurant description summary:** Write a brief paragraph that includes the name of your restaurant, its overall concept, service-style, and general serving techniques to be used by your front-of-the-house staff to enhance customer satisfaction.
- **Recipe Templates (2)**
 - Amuse bouche
 - Main entrée
- **Recipe Cost Template-** Main entree (1)
- **Grocery Order** (on-line)
- **Menu** with name of restaurant and minimum of 5 items with names, descriptions, prices
- **Comment card**

Project Description & Rubric

- Click on the box below to access the complete project description and rubric:

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What's an AMUSE BOUCHE?????

The term is French, literally translated to "mouth amuser"

An **amuse-bouche** is a single, bite-sized *hors d'œuvre*

Amuse-bouches are different from appetizers in that they are not ordered from a menu by patrons, but, when served, are done so for free and according to the chef's selection alone

These are served both to prepare the guest for the meal and to offer a glimpse into the chef's approach to the art of cuisine.

Examples of Amuse Bouches



[Project Description](#)