

Unit 9 Assignment

This Assignment is due at the end of Unit 9.

In this Assignment you will consolidate your learning to address the following scenario:

You and your sibling, Tom, have decided it is time to combine your academic and professional experience in restaurant management and operations.

Your sibling is adept in the culinary arts. You have taken courses at the university in management, finance, and accounting and have worked as an assistant manager for the past three years in a large restaurant.

You decide to meet next month to review the final details of the restaurant plan. Remember you heard from an expert regarding menu design so go back and review if you need to. Then, in preparation for that meeting prepare the following in a restaurant plan that includes the following:

Checklist:

- The theme and target market (You can consult Chapter 18.)
- Staff needed (You can consult Chapter 15.)
- The menu design addressing the target market—Provide the menu and discuss the best practices used in its design. (You can consult Chapter 5.)
- Kitchen standards
- The [beverage management system](#)
- A realistic budget (see Chapter 17 in your digital text)

Directions for Submitting Your Assignment

Compose your Assignment in a Microsoft Word® document consisting of a minimum 4 pages which includes a title and references page. Submit your response to the Unit 9: Assignment Dropbox before the end of the unit.

Unit 9 Assignment grading rubric = 200 Points

UNIT 9 Assignment Grading Rubric	Percent	Points Possible	Points Earned
Content, Focus, Use of Text/Outside Sources Answer provides correct and thorough checklist item response demonstrating critical thinking and analysis. Prepare a Restaurant Plan that includes: <ul style="list-style-type: none"> • Theme of the restaurant, and the target market. • Staff needed– provide the number of staff in each position needed and why based on anticipated business and restaurant size. • The menu design addressing the target market–Provide the menu and discuss the best practices used in its design. • Kitchen standards and the beverage management system you would use and explain why. • A realistic budget (see Chapter 17 in your digital book). 	80%	 30 30 35 35 30	
Subtotal:	80%	160	
Writing, spelling and grammar/APA format: A minimum 4- page paper which includes a title and references page.	20%	40	
Total	100%	200	
Gross Project Score			
Less: Late Penalty (Per Policy)			
Your Final Score			