

There are two Assignments due this unit, be sure to complete both.

## **Assignment 2 Instructions**

### **Course Outcome addressed in this activity:**

**NS313-2:** Analyze principles of menu planning and food production to satisfy recommended nutritional requirements in a foodservice program.

You are the foodservice manager for a corporate establishment located in a suburban business park. Your ethnically diverse clientele is mostly middle-class office workers and you serve an average of 150 people daily.

Using the menu planning principles from chapter 5 of the course textbook, design an original lunch menu that is static and selective. The menu should be one full page and have no more than 15 selections.

On a separate page, analyze your menu with respect to your organization's presumed goals, your clientele's sociocultural influences, and any nutritional requirements to consider. Finally, comment on the production and service capabilities you would probably need. Your analysis should be at least 500 words.

## **Submitting Your Work**

Please submit your work in a Microsoft Word document. Save it in a location and with the proper naming convention: username-CourseName-section-Unit 3\_Assignment.doc (username is your University username, section is your course section). When you are ready to submit it, go to the Dropbox and complete the steps below:

1. Click the link that says "Submit an Assignment."
2. In the "Submit to Basket" menu, select Unit 3: Assignment 2.
3. In the "Comments" field, make sure to add at least the title of your paper.
4. Click the "Add Attachments" button.
5. Follow the steps listed to attach your Word document.

To view your graded work, come back to the Dropbox or go to the Gradebook after your instructor has evaluated it. Make sure that you save a copy of your submitted assignment.