

# Bridging Task

**VESPA**  
**Mindset**

**Advanced Technical, Culinary  
Arts**



You will be required to share your project with your Personal Tutor and class on day one

The Culinary Arts course at Highlands College includes the following topics –

- Menu design and costing
- Different commodities (Meat, offal, fruit, vegetables, fish and shellfish, grains, eggs, pasta, paste products)
- Nutrition and allergen awareness
- Methods of cookery (Wet and dry, quick, and slow)
- Health and safety practices
- Food and beverage service

**For this project, you will:**

Produce an idea for a new restaurant in Jersey, create a menu and produce some advertising to promote your business.

**Task:**

You should spend the equivalent of at least **half a day** working on this project. You may spend up to a maximum of **two days**.

You have decided to open your own restaurant and need to start putting plans in place to be ready for opening. Complete the template provided and include the following details of your business.

- a) We would like you to name and describe the theme of your food outlet (for example, Italian, fine dining, Mexican)
- b) Create a sample menu which should include a minimum of 3 starters, 3 main courses and 3 deserts. Provide a menu description for each dish.
- c) Highlight any obvious allergens that may be in your dishes, from example nuts.
- d) Price your menu and work out what profit you would make if you are working at a gross profit margin of 65%.
- e) Design a poster to promote your restaurant and include a 'special offer' within your advert.

**Vision Effort Systems Practice Attitude**

Name of restaurant:	Theme of restaurant:
Menu	Dish description
Starter 1	
Starter 1	
Starter 1	
Main Course 1	
Main Course 2	
Main Course 3	
Dessert 1	
Dessert 2	
Dessert 3	
Cost of three course menu; £	Amount of profit if making 65% margin £

<b>Resources / websites</b>
<a href="https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses">https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses</a> <a href="https://www.restaurant-website-builder.com/restaurant-menu-descriptions">https://www.restaurant-website-builder.com/restaurant-menu-descriptions</a> <a href="https://www.totalfoodservice.co.uk/calculator.html">https://www.totalfoodservice.co.uk/calculator.html</a> <a href="https://support.office.com/en-us/article/create-and-print-a-banner-poster-or-other-large-publication-in-publisher-2caaed73-e3fa-4c2c-bba1-7e15b67b9e82">https://support.office.com/en-us/article/create-and-print-a-banner-poster-or-other-large-publication-in-publisher-2caaed73-e3fa-4c2c-bba1-7e15b67b9e82</a>

Create a Poster below to promote your restaurant, consider including, theme, location, prices, images, special offers, examples of dishes.....

A large, empty rectangular box with a thin black border, intended for students to create a poster for a restaurant. The box occupies most of the page below the instruction header.