

Jennifer Brandon
Ripley Primary
Ripley, TN

Lesson: What was on the menu?

Grade: 2nd

Time: 2 to 3 class sessions

Curriculum Standards:

Reading:

1.0 The student will develop the reading and listening skills necessary for word recognition, comprehension, interpretation, analysis, evaluation, and appreciation of print and non-print text.

Writing:

2.0 The student will develop the structural and creative skills of the writing process necessary to produce written language that can be read, presented to, and interpreted by various audiences.

Objectives: The learner will:

- collect and read menus from contemporary and historic sources
- list and compare similarities between collected menus
- identify differences between menus including foods offered, descriptions and prices
- analyze cost and selection differences between menus
- evaluate menus to create a menu rubric
- write class café menus for different time eras
- choose the favorite class menu

Preparation: Request that students and parents collect menus from a variety of sources including fast food outlets and restaurants. Check with local eateries for older retired menus. Print menus available from Volunteer Voices.

Description of Activities:

1. Whole group: examine the cafeteria menu for the current week and list the different items on chart paper in a menu format. Discuss restaurant experiences and how foods are listed on menus. Determine prices for items on chart paper.
2. Small groups: pass out a variety of different contemporary menus along with some historic menus. Students in groups create chart of similar/different foods from menus provided. Cost comparisons should be encouraged.
3. Whole group: each small group presents their chart and what they discovered about the different menus
4. Whole group: create a rubric from information gathered. Rubric might include food descriptions, pricing appropriate to era, variety of food offerings for complete meals.

5. Individual students: write two menus for their own café – one for a contemporary eatery and one from the past.
6. Present menus created and vote for favorites from each era.

Assessment: evaluate menus according to student created rubric

Extension: supply student menus to parents and ask them to prepare an item for a special café luncheon. Asks parents to keep track of costs to see actual cost of items prepared.

Resources: Busy Bee Café Menu; <http://idserver.utk.edu/?id=200700000002794>
Camp Evan Shelby Thanksgiving Menu – 1933;
<http://idserver.utk.edu/?id=200700000001530>
1948 Republican National Convention Menu;
<http://idserver.utk.edu/?id=200800000001530>
et al from Tennessee Electronic Library, Volunteer Voices.