Takeaway Homework

Each time a takeaway homework is set you must choose **one task** to complete from the **starter** menu, **one task** from the **main course** menu and **one task** from the **dessert** menu.



HOT!! For this task you will achieve a C grade. Mild levels of spice / heat.



HOT!! HOT!! For this task you will achieve a B grade. Moderate levels of spice / heat.



HOT!! HOT!!! HOT!!! For this task you will achieve an A grade or an A*. High levels of spice / heat.

Starters



Write a list of 10 words to describe what dashboard dining is.



Write a list of 10 names of restaurants that serve drive through or dashboard dining food globally - what is the target market each aim for?

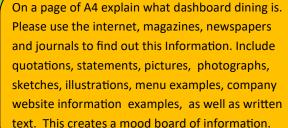


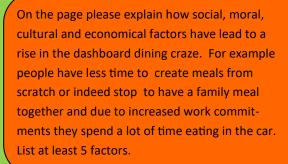
Write a list of 10 names of common main course dishes that are served at dashboard dining restaurants. What are the key ingredients?

Dashboard Dining Summer Holiday Work!!



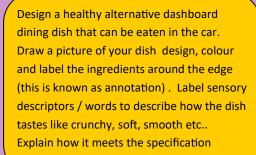
Main Courses





Using the information you have found out in the above boxes; write a 5 point specification you would follow when designing a dashboard dining dish. Include things like target market, cost, size, ingredients, hand held etc.. Explain where in your work you got each answer from.

Desserts





To your drawing write a step by step method underneath explaining how to make your dish design from scratch. Add timings onto each step saying how long it takes to do that task to add up to 2 hours.



Using the Eat Well plate diagram write next to each ingredient you have labelled around the edge of your drawing; which nutrient that ingredient provides; is it protein, starch arbohydrate, sugar carbohydrate, dairy protein, vitamins and minerals or fats? How is it healthy?



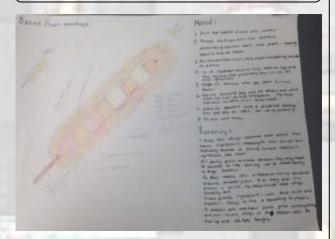




Example dashboard dining mood boards



Example dashboard dining dish drawings



"Dashboard Dining"

Eating food in the car. Ordering through a drive through for convenience and a lack of time

For your summer holiday homework please design a main course snack food product that could be eaten safely at the dashboard. Points that you will need to consider are:

- 1. Who will your target market be? (How old are they? type of person?)
- 2. The dish must be healthy, nutritionally balanced and contain enough goodness to sustain the individual from lunch right through till evening. How does it do this?
- 3. The dish must be a food product that can be eaten with your fingers and be a snack (healthy fast food) that can be eaten quickly whilst an individual stops for a break when driving / commuting

Your design must be "innovative", new, exciting, never been created before and colourful.

How many people would eat at a healthier drive through / dashboard dining restaurant if there were more available?

Current drive throughs in the UK are mainly fast food based—McDonald's, KFC, Burger King, Pizza Hut etc.. Do people eat at these because they prefer the food or through convenience?

Can you think of a healthier drive through / dashboard dining concept?

Juice bars Raw Food Vegan + vegetarian

Salad bars Soup + roll Sandwiches + wraps





Takeaway Homework









Dashboard Dining

"Eating on the move"