**Spanish**

Menu Project Planner - Menúenespañol

*Objective*: Whether in *un restauranteelegante con familia* or *engrupo* having a sandwich in *un café*, Spaniards love the ambiance of their small cafés and restaurants. As a visitor to Spain, you would have to be able to understand a menu in Spanish. This not only includes a knowledge of food vocabulary, but a cultural understanding of whether you are paying for an entire meal at one fixed price or, more commonly, as separate items. You might also see *el menú del día* or *cubierto*which sets a fixed price for the specialty of the day. You are going to develop a menu in Spanish to give yourself practice in reading and understanding menus.

**To help you complete your project, fill out this form and submit it with your menu:**

**If not correctly and completely filled out and submitted along with your project, you will be deducted 20 points from your midterm.**

To develop and create your menu in Spanish for your restaurant, you must do the following:

**Part A.** Decide on an appropriate name for your restaurant, create an address and phone number, and list hours of operation consistent with examples you find on-line from authentic restaurants of the target culture. List the days of the week and hours of the day the restaurant is open, consistent with the culture.

**Part B.** Decide what type of menu to prepare (separate prices or comida corrida) which affects what prices are used. Be sure to list prices in Euros, converted in an appropriate manner for the target culture.

**Part C.** List a number of foods under each of the following required courses: tapas, entrantes (ensaladas o sopas), carnes, pescados, postres/frutas, and bebidas.

**Part D.** Decide if the tip is or is not included, the culturally appropriate amount it should be, and include that on the menu.

**Part E.** Design a unique design for the menu. Use your imagination to make a well organized menu that is visually attractive with elements such as computer graphics and/or colorful drawings. It can be prepared either on the computer or you can make it by hand.

***Part A & B***

1. A major city in the country (for example, its capital city) is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

2. Make up (or look up) a realistic address for a restaurant in that city. Write it out as it would appear in that country: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. Make up (or look up) a realistic phone number for a restaurant in that city. Write it out as it would appear in that country. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. The form of currency used is the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ with the symbol \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

5. What is the value of their currency today? 1 U.S. Dollar = \_\_\_\_\_\_\_\_\_\_\_\_ of their currency.

6. What are 5 typical dishes/items served there for breakfast, lunch, dinner, and drinks? How much would each item cost? (Convert it from US dollars into the local currency - [xe.com](http://xe.com) is a great resource.

***Part C***

**Tapas**

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Entrantes (ensaladas y sopas)**

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Carnes**

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Pescados**

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Postres/Frutas**

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Bebidas**

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (price) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***Part D***

7. What would a reasonable tip be for una comida at your restaurant? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (List it in euros.)

8. Is tax included or not included in your menu’s prices? \_\_\_\_\_\_\_\_ (Be sure to list what the tax is on your menu at the bottom, if it is included. Be sure to list how it is determined if it is not. Look for examples on menus online from Spain.)

***Part E***

9. Locate and/or download at least 6 photos or illustrations of items featured on your menu. I suggest copying and pasting them to a document, resizing them to the size you need, and printing them all at once using a color printer if you make your menu by hand.

10. List your sources used in discovering foods, menus, pricing, etc. for your menu. Include these here. You should have at least 5. You may include more on this form if needed.

1. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
2. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
3. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
4. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
5. \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**This is the rubric that will be used to grade your midterm exam:**

**Spanish Menu Midterm Rubric**

**Graphics and Pictures:**

4 Graphics go well with the menu, are placed well, and there are at least 6 examples of menu items. Color and layout are excellent.

3 Graphics go well with the menu, but there are so many that they distract from the text. Color and layout are very good.

2 Graphics go well with the menu. There are 3-5 examples and the brochure seems "text-heavy".

1 Graphics do not go with the menu or appear to be randomly chosen. Only 1-2 pictures are displayed. Little use of color.

0 No pictures are displayed.

**Sources:**

4 Careful and accurate records are kept to document the source of 95 -100% of the facts and graphics in the brochure.

3 Careful and accurate records are kept to document the source of 94 - 85% of the facts and graphics in the brochure.

2 Careful and accurate records are kept to document the source of 84 -75% of the facts and graphics in the brochure.

1 Careful and accurate records are kept to document the source of 74 - 65% of the facts and graphics in the brochure.

0 Sources are not documented accurately or are not kept on many facts and graphics.

**Attractiveness & Organization:**

4 The menu has exceptionally attractive formatting with creative use of well-organized information.

3 The menu has attractive formatting and well-organized information.

2 The menu design needs more development. Weak layout and organization.

1 The menu's formatting and organization of material are confusing to the customer.

0 No evidence of planning or creative design.

**Foods:**

4 Includes at least 5 foods under each of the required courses.

3 Includes at least 4 foods under each of the required courses.

2 Includes only some of the categories from the required courses. Includes 3 items in course lists.

1 Includes only some of the categories from the required courses. Includes 2 items in course lists.

0 Menu has only 1 item or does not include foods for most of the required courses.

**Pricing and Format:**

4 Complete and consistent format and pricing for the type of restaurant (fixed, a la carte, etc.) Prices listed are in correct format with euros.

3 Menu is complete/appropriate in format for the restaurant. Prices mostly listed correctly.

2 Inappropriate format and pricing for the restaurant.

1 Inappropriate format and pricing for the restaurant. Prices listed in USD. Not clear which type of restaurant it is.

0 No prices are listed.

**Editing in Spanish:**

4 Accurate editing done for correct vocabulary, spelling, and accents. No spelling errors. No English used.

3 Editing done with some errors in vocabulary, spelling, and accents. No English used.

2 Inconsistent editing with many errors in vocabulary, spelling, and accents. Some English used.

1 Very poor editing with major areas in vocabulary, spelling, and accents.

0 Gross errors in spelling, no tildes or accents marks used. Mostly English used.

**Menu Project Planner:**

4 Planning form completely and accurately filled out and submitted along with menu.

3 Planning form completely filled out and submitted. Several errors noted.

2 Planning form mostly filled out or less than 80% accuracy.

1 Planning form mostly filled out or less than 70% accuracy.

0 Many inconsistencies, omissions, or errors in planning form.

***Planning form not submitted = extra 20 point deduction from overall grade.***

Created by Angela Ruff