



Advanced Culinary: *Sneaky Snacks*

Due Friday, Sept. 27th

Time to plan for a school year of Sneaky Snack deliveries! Your grade will be partially reliant on working with your group & partially based on your own work (50% each). In preparation for planning, cooking, and delivering your snack we need to choose recipes & decide how to package them. Each person in your group will come up with a suggestion based on your groups' assignment (month and organization) & then as a group you will select which recipe to prepare for our customers.

Your kitchen 's chosen organization: _____ for the month of: _____

Category of Snack: _____

WHAT you need to DO individually:

1. Find at least 3 recipes that you think would be a perfect sneaky snack. They must in some way reflect your organization. It might be something you've made or eaten before, it might be something that you've seen on TV or found on Pinterest. But keep these factors in mind:
 - The recipe must be reasonably challenging: at least 4 techniques and 4 ingredients
 - Cost (no more than 50¢ a serving).
 - Ability to prepare, package & deliver using just over an hour on Tues. and 1 ½ hours on Wed. (it is an option to prep something in class on Monday if needed)
 - "Deliverability" - choose something that can be nicely packaged (for less than 50¢) and delivered
 - Longevity - teachers may have to wait 1 ½ hours before being able to eat, so it should be something that will save or can be successfully reheated.
2. Test at least TWO of your recipes at home, before presenting it to your group. This is 20% of your grade so make sure that you have your recipe idea (and a sample and/or pictures) ready to share with your group by or before Friday Sept. 27th
3. Calculate price per serving on YOUR chosen recipe on a costing sheet or using an online tool.
4. Research attractive/affordable thematic packaging/ presentation ideas. This year your packaging must incorporate a charitable organization. Share photos, samples and or REALLY nice drawings of at least 3 packaging ideas AND 3 tags.

WHAT you need to turn in individually: 4 items, stapled together with cover sheet

1. A copy of the ONE recipe you made and have chosen as your favorite.
2. Photos of at least 2 recipes YOU prepared at home with you and the food in the picture. This is NOT a photo off the internet or copied out of a book. If it is a food that lasts, you may bring in a sample of the food you are proposing instead of a photo.
3. A costing sheet for the food you are proposing or go to <http://sensetosave.com/frugal-tools/recipecostcalc/>. There are directions on the site and you can print out your results. If you use this site, you may need to do some math to convert the "servings per package" from whatever is listed on the package to what your recipe calls for. Ex.: recipes usually call for cups of flour, but flour is sold by the lb. There is a nice app. Called KITCHEN PRO that you may find useful as well. You may get your prices by going to a grocery store, or looking at an online site like: Walmart.com. If your family is registered on the Safeway site, that is ideal since I often shop there for our class.
4. Ideas for packaging. These may be photos from the internet or detailed drawings with descriptions of what you think would be nice. You need 3 different packaging ideas and 3 different tag ideas.

Name: _____



Advanced Culinary

Sneaky Snacks Product Proposal

Kitchen # ____ has chosen to support: _____ in the month of: _____

Our snack category is: _____

The 3 recipes* I narrowed my choices down to were:

Name of recipe	source	Did you prepare it?

Where did you look for recipes? (if online or in cookbooks or magazines—be specific: what site? Which book?). Do not say “Pinterest” or the library: be specific.

1. _____
2. _____
3. _____
4. _____
5. _____

Attached to this cover sheet, in order, should be:

- The ONE recipe for the food you individually have selected
- A photograph of the recipes (at least 2) that you prepared (with you in it, NOT a photo off the internet). You may bring Mrs. Hopp (and your group) a sample of the food instead of a photo if you prefer.
- Costing sheet showing that your choice is less than 50¢ a serving
- Packaging Ideas: at least 3 package designs and 3 tags, less than 50¢ ea

* you must test at least 2 different recipes and photograph them.