



Kitchen Kid Café Homeschool Lesson Plan

Raddish Lesson Plan Road Map

We design these lessons to be adaptable and flexible to your students and your life. You can do A Little Taste in ~45 minutes, or you can use the extension activities and make the projects and activities listed last over several lessons or even weeks. The lessons are meant to be interdisciplinary, covering many subject areas at once. Students of all ages can use these materials, with learners who are pre-writers able to draw or verbally share responses.

If desired, you could extend these lessons into a project-based learning unit of study, where students tackle a real world problem and create solutions. The learning happens in the process of getting to the presentation of the solution, and students often find it more meaningful when they are investigating a topic of their choice.

For a deeper look at the topic, A Big Bite offers extension ideas for learners who are able to read, write, and think on a higher level.

We always love to see your finished projects! You can share them in our Facebook group, [The Raddish Table](#), or email us hello@raddishkids.com.

Driving Questions: How are restaurants set up? What staff is required to make a restaurant be successful?

A Little Taste

Resource List

Background Information (also linked within lesson)

- *The Tiny Baker*, picture book by Hayley Barrett, <https://bookshop.org/books/the-tiny-baker/9781646860708>
- *The Tiny Baker* read-aloud, video from Learning by Story, <https://www.youtube.com/watch?v=rytz-fNEfUI>
- *Dinner at the Panda Palace*, picture book by Stephanie Calmenson, <https://bookshop.org/books/dinner-at-the-panda-palace/9780064434089>
- Counting | Educational | Dinner at the Panda Palace - Kids Book Read Aloud | Stephanie Calmenson, video read-aloud from Miss Sofie's Story Time, <https://www.youtube.com/watch?v=0HL7KTDXy9I>
- I Want to Be a Chef - Kids Dream Jobs - Can You Imagine That?, video from Radical Jr., <https://www.youtube.com/watch?v=LHn887IZAdc>
- Cook: What it Takes to Make It in a Michelin-Starred Restaurant, video from Foodie Glam, <https://www.youtube.com/watch?v=kWVl40spadx8>
- Day In the Life of a Michelin Star Chef, video from About to Eat, https://www.youtube.com/watch?v=-gal8E_dgE8
- "How to Become a Chef", article from Become, <https://www.learnhowtobecome.org/chef/>
- "What Would your Job Be in a Restaurant Kitchen?", quiz from Buzzfeed, <https://www.buzzfeed.com/sarahaspler/what-job-would-you-have-in-a-restaurant-kitchen>
- Kitchen Hierarchy Explained, article from Fine Dining Lovers, <https://www.finedininglovers.com/article/kitchen-hierarchy-explained>
- Restaurant Job Descriptions and Responsibilities for Every Role, article from Touch Bistro, <https://www.touchbistro.com/blog/restaurant-jobs/>
- A Step-by-Step Guide to Planning a Backyard Restaurant for Charity, article from The Kitchn, <https://www.thekitchn.com/a-step-by-step-guide-to-planning-a-backyard-restaurant-for-charity-237587>
- High School Student Resume Worksheet, <https://www.matsuk12.us/cms/lib/AK01000953/Centricity/Domain/2596/DisplayFile.pdf>
- "The French Bistro, Brasserie and Café: What Makes Their Design Distinct?", article from Moss Design, <http://moss-design.com/french-bistro-design/>

Optional Extensions

- Cool Coffee Shops and Restaurants You Need to See to Believe, article from The Daily Meal, <https://www.thedailymeal.com/travel/quirkiest-cafes-in-the-world>
- “The Ultimate Restaurant Salary Guide (Average Pay for 11 Positions)”, article from Buzztime Business, <https://www.buzztime.com/business/blog/the-ultimate-restaurant-salary-guide-average-pay-for-11-positions/>
- “Here’s Why There Should Be No More Tipping at Restaurants”, article from Inc, <https://www.inc.com/minda-zetlin/no-tipping-tip-free-restaurants-discrimination-harassment.html>

Conceptual Knowledge - What Do You Want Them to Know?

1. A restaurant works because of people in the front and back of the house, who all do specific jobs that contribute to its success.
2. Restaurant work is hard and requires many people with different skills and sets of knowledge

Key Vocabulary

- **resume** - a written summary of your qualifications, skills, and work-related experience
- **credentials** - qualities, skills, or experience that makes a person suited for a job
- **hierarchy** - a group that organizes an organization and is divided into different levels

Cross-Curricular Links

- Language Arts, Social Studies, Math

Project Idea/Scenario

Students will look at the people behind a restaurant, and all the responsibilities each person has within its hierarchy. Students will closely examine the types of people needed to take on the different roles.

Plan the Process: What Will the Students Do?

Understand the framework of a café/restaurant, and how to find the right staff to fill all the roles. Students will examine their own interest in working in a restaurant, and determine the best fit for themselves.

Warm-up Activity - Activating Background Knowledge

- What restaurants have you been to? See if students can come up with a “fancy” restaurant and a casual/fast food restaurant that they know. Name all the people who they think work at each place; write the two lists side by side for comparison.
 - How many people do they think work at the fancy restaurant versus the casual?
 - What makes a restaurant “fancy” versus “casual”? Consider food, ambiance/setting, price.
 - Do students have a favorite restaurant? Which category would it fall under?

- The lesson today focuses on understanding the structure of restaurants, both casual and fine dining, and specifically the people who work there and how they get these careers and jobs.

Sequence/Procedure

1. Begin with a picture book about restaurants – choose either *The Tiny Baker* ([read](#) or [listen to](#)) or *Dinner at the Panda Palace* ([read](#) or [listen to](#)). After reading, discuss:
 - a. What roles did you find in the story? How many restaurant jobs did you find in the story?
 - b. Who was not depicted in the story in terms of needed restaurant staff? If students have trouble thinking through other restaurant jobs that were not mentioned, you can read or listen to the other picture book.
 - c. How does the book make restaurant work look? What is the pace, or level of activity, shown in the restaurant?
2. Which character from the book would the student most like to swap places with? Alternately, of all the jobs in a restaurant, what do you think is the job that most kids would like to have someday?
 - a. Many kids have dreams of becoming a chef. [Watch the video from Kids Dream Jobs](#), then [watch the video](#) about what it's really like to be a chef at a fine dining restaurant. (If time allows, [this video](#) about being a head chef at a restaurant also shows a better look at all the steps taken during each day.)
 - i. How many people can you count in the kitchen? How much time is spent cooking versus preparing for the meal?
3. Read over [the typical pathway to becoming a chef](#).
 - a. What surprises you about the process of becoming a chef? Does the day-to-day life of a chef match what you thought it would be like?
 - b. Knowing more about what it takes, what qualities do you now think are most important to have as a chef?
4. What job would you have in a restaurant? Take [this quiz](#) and find out what it recommends.
 - a. Do you think your quiz results match with what job you would like to have? What qualities do you think you possess that would make you a good fit for the job you want?
5. Learn more about the kitchen hierarchy system [here](#); review the infographic and watch the video about the history of kitchen hierarchies and where it started. (Keep in mind that the list there does not cover all the different jobs in every restaurant.)
 - a. Does the kitchen hierarchy remind you of any other systems in place to run other organizations?
 - i. Is there a hierarchy in place in your own home kitchen?
 - b. The front of the house and the back of the house in restaurants involve different communication and skill sets. Think about those differences and fill out the handout, found on page 8 of the lesson plan.
6. Select a project from the list below, and complete your own pitch to get the restaurant staff or restaurant role you feel would best suit you.
7. Share your finished project while enjoying any of the recipes from Kitchen Kid Café.

Possible Creations

1. Open your own pop-up restaurant! Due to the expense of staffing and setting up a restaurant, many chefs test the waters by first holding a pop-up to gauge interest and test a menu. Read about how you could do this [here](#), and make a plan and then create your own imagined event.
2. If you were opening a café or restaurant, who would be your dream team for both front and back of the house? Whether it would be people you already know, celebrities, or fictional characters, think about who would best fit the different roles. Create a vision board of your restaurant, with each restaurant role laid out, and be sure to include lots of visuals to show what your restaurant might look and feel like. Use [the design guide](#) about French cafés for inspiration.
3. Imagine you are applying for your first restaurant job at your dream restaurant. Create a video resume to showcase your skills and encourage the manager to hire you. Use this worksheet as a guide for what a traditional resume might include, but you can use your video resume to show (not tell) what specific skills and experience you would bring to the job.

Extensions

1. Cafés around the world follow mostly the same formula, but there are regional differences in food served, and also some very unusual ones that draw attention for different reasons. Create a quiz to determine someone's interests and then encourage people to explore different cafés based on their answers; use [this roundup](#) to see some unusual cafés and guide people to the right spot for them.
2. Restaurants are unusual in that the pay for their employees is very different for the different roles. Most servers earn a lower minimum wage, plus tips, while the back of the house typically earn a set hourly or yearly salary. Learn more about this [here](#), and about how [some restaurants are trying new ways of payment](#) and their reasons for doing so. How would you set pay if you were starting a new restaurant? Create a salary chart for the different employees you would need to hire.
3. Many times, a café, a casual restaurant, and a fine dining establishment might all serve the same item on their menus, but just adjusted to fit the needs of the space and its customers. How could you create a menu that could fit all 3 places, and how would you adjust the description and preparation on each menu item to match the setting? Design a menu that looks and sounds appropriate for each setting, but uses essentially the same recipes.

Driving Questions: Who is Alice Waters, and how is she significant in the world of food?
What is edible education, and how can you apply it in your community?

A Big Bite

Resources

- *Alice Waters and the Trip to Delicious*, picture book by Jacqueline Briggs Martin, <https://bookshop.org/books/alice-waters-and-the-trip-to-delicious/9780983661566>
- Alice Waters on the Salad that Made her the First Woman to Win The James Beard Award, video from TIME, <https://www.youtube.com/watch?v=U0qjCWc-mDc>
- PBS: My Generation: Alice Waters Cooks Simply Fresh, video from GLOBE TV, <https://www.youtube.com/watch?v=JSdT4T-HeI0>
- Chez Panisse Turns 50, video from <https://www.youtube.com/watch?v=VIZKUkSZJSc>
- Alice Waters, biography from Academy of Achievement, <https://achievement.org/achiever/alice-waters/>
- “Fifty Years Ago, Berkeley Restaurant Chez Panisse Launched the Farm-to-Table Movement”, article from Smithsonian Magazine, <https://www.smithsonianmag.com/innovation/fifty-years-ago-berkeley-restaurant-chez-panisse-launched-farm-table-movement-180978181/>
- Resource Library, The Edible Schoolyard Project, <https://edibleschoolyard.org/resource-search>
- The Edible Schoolyard Yields Seed-to-Table Learning, video from Edutopia, <https://www.edutopia.org/video/edible-schoolyard-yields-seed-table-learning>
- Chez Panisse Menus, article from The Paris Review, <https://www.theparisreview.org/blog/2011/08/29/chez-panisse-menus/>
- Staple Food Crops of the World, interactive maps from National Geographic Society, <https://www.nationalgeographic.org/maps/wbt-staple-food-crops-world/#:~:text=map,-NG%20MapMaker%20Interactive&text=A%20crop%20is%20a%20plant,harvested%20for%20food%20or%20profit.&text=and%20nutritional%20needs.-,Cassava%2C%20maize%2C%20plantains%2C%20potatoes%2C%20rice%2C%20sorghum%2C,food%20crops%20around%20the%20world.>

Project Idea/Scenario

Students will learn about Alice Waters' career and evolution from chef to founder of the Edible Schoolyard program, and think of ways to bring her ideas into other places.

Sequence/Procedure

1. [Read the book](#) *Alice Waters and the Trip to Delicious*.
 - a. Where does Alice believe “delicious” food comes from?
 - b. Which of Alice’s food rules do you already know or follow? What would you add to her ideas?

- c. Have you been to a restaurant that sounds like Chez Panisse? What is the food like there?
2. Watch videos about Chez Panisse, Alice Waters, and the continued success of her restaurant.
 - a. Why was her food initially not considered “cooking”? Do you agree with that assessment?
 - b. How did she bring attention to the idea of local and organic food?
 - c. What ingredients are the “stars” at the restaurant? Why is it set up this way?
3. [Read about her background](#) and [longevity in the world of food and restaurants](#).
 - a. Was her path to a restaurant the typical one?
 - b. How did she set herself and Chez Panisse apart?
 - c. What terms and ideas did she and Chez Panisse make popular and common that we now see in restaurants and dining?
4. [Research Edible Schoolyard](#) and [watch the video](#) showing it in a school setting.
 - a. What is the point of the Edible Schoolyard? What things do the students learn from participating in the program?
 - b. Why is it important to understand the process of how food gets to your plate?
5. Choose one of the recipes from Kitchen Kid Café, and use it to complete the handout, found on page 9 of the lesson plan.
6. Select a project from the list below. Share the completed project while enjoying any of the recipes from Kitchen Kid Café.

Possible Creations

1. Chez Panisse has created a set menu of 4 items for dinner that focuses on seasonal, local, and organic ingredients whenever possible. The menu has a lot of French influences, but is also often called “Californian” because of the ingredients pulled from nearby farmers. Review [some menus from previous years at Chez Panisse](#). If your café in your town was taking someone on a journey through your own region, where would you want people to go? How would the local ingredients change or be reflected on your menu? Write a menu that showcases your region or area, and make sure to consider the season of your menu.
2. If you could start a restaurant anywhere in the world, knowing you would have to use ingredients you could grow in your own garden for most of it, where would you choose to have a restaurant? [Explore the food staples grown in different regions](#), and then choose an area where you would be interested in learning more about the local food culture. Create a slide deck of food in the area and the local ingredients, and what kinds of restaurants already exist there.
3. Is there a restaurant in your town that you could see incorporating an Edible Education program? Make a roadmap of what that program might look like (could they plant a garden, teach in schools, host kids’ cooking classes?) Do schools in your area already have gardens, or could they start one? Use the resources from Edible Schoolyard and make a video pitch of why this program should be brought in, and what benefits it would have for the community.

Kitchen Hierarchy

Fill out the chart below about some different restaurant roles.

	Job description	Skills and Qualities needed	Who do you know that would be good at this job? Why?
Head Chef			
Maître d'			
Pastry Chef			
Server			
Dishwasher			
Sous Chef			

Raddish Revamp

Take one of the recipes from Kitchen Kid Cafe, and imagine it was being featured on a menu at Chez Panisse. Which ingredients would you want to showcase? How would you want the staff to talk about the dish?

Name of the dish:

Featured ingredient(s):

Illustration for the menu:

Description of the recipe for servers to use (use descriptive words):

What additions might you make to make it more seasonal?

What might you change to feature more ingredients that might be grown near Chez Panisse?

What ingredients might you change if this recipe were featured at a local restaurant near you?