

# The Ultimate Pop-up Cafe Challenge

Menu Design and Food Preparation

## PART 01 Warm-Up Activity

Look at the list of drinks and food preparation methods.

1. What is your favorite drink to order in a cafe? How is it made?
2. If you opened a restaurant, what would be your "signature dish"?

## PART 02 The Scenario

You and your partner are opening a "Healthy Habits" Pop-up Cafe for one weekend. You need to design a three-course menu (Starter, Main, Dessert) and explain the preparation process for your signature dish to the kitchen staff.

### The Pop-up Constraints:

- **The Menu:** Must include one starter, one main course, and one dessert.
- **Dietary Requirements:** At least one item must be vegan and one must be gluten-free.
- **Available Equipment:** Saucepan, frying pan, blender, mixer, and kitchen knives.
- **Drinks List:** You must choose three drinks to offer (e.g., herbal tea, latte with oat milk, etc.).

### THE TASK & GOAL

Create a complete menu and a step-by-step preparation guide for your main course.

1. Discuss and choose your three dishes based on the constraints.
2. Select three drinks from the cafe list to complement your food.
3. Write down 5-6 steps to prepare your main course using specific verbs (chop, slice, boil, etc.).
4. Present your menu and the preparation steps to the class.

### ROLES & PERSPECTIVES

#### A: HEAD CHEF

You are responsible for the food preparation steps. You must explain which kitchen equipment is needed and how the food is cooked (e.g., poached, stir-fried, or roasted).

#### B: CAFE MANAGER

You are responsible for the menu layout and dietary requirements. You must ensure the drinks pair well with the food and that the "vegan" and "gluten-free" labels are correct.

**REFERENCE** Useful Language

SEQUENCING THE PROCESS	DESCRIBING THE FOOD	MAKING SUGGESTIONS
First, we need to...	This dish is stir-fried...	Why don't we offer...?
Next, you have to...	It is a gluten-free option.	I think we should include...
After that, stir the...	We serve it with a side order of...	That sounds like a good starter.

**PLANNING & NOTES**

*Plan your dialogue here*

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**PART 03** Reflection

1. Which part of the menu was the most difficult to design?
2. Did you use more than five different cooking verbs during your explanation?

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# The Ultimate Pop-up Cafe Challenge

Target language practice.



TIME

**30-40** MINS

OBJECTIVE

Students will collaborate to design a menu and explain a process using cooking verbs and food preparation vocabulary.



GRAMMAR FOCUS

IMPERATIVES AND SEQUENCERS FOR INSTRUCTIONS

- First, chop the vegetables
- Then, pour the milk into the jug
- Finally, whisk the mixture until smooth.

## KEY VOCABULARY

STARTER

MAIN COURSE

SIDE ORDER

TO WHISK

TO GRATE

DAIRY-FREE

VEGAN

## Procedure

- Warmer (5 mins):** Ask students to look at the images of drinks and kitchen equipment. Do a quick "point and say" to refresh the vocabulary.
- The Task (20 mins):**
  - Put students in pairs.
  - Monitor as they choose their dishes. Ensure they are using the "Available Equipment" and "Dietary Requirements" listed in the situation.
  - Encourage them to use specific verbs from the source text (e.g., "We need to peel the potatoes then slice them").
- Feedback (10 mins):**
  - Pairs present their menu to the "investors" (the rest of the class).
  - The class votes on the most interesting menu.
  - Correct any misuse of cooking verbs or preparation methods observed during the task.