**Welcome to Day 24 of Online Learning ☺ - Tuesday, May 12th, 2020**

Good morning everybody!

**Morning Work:**

Good work on your rough copies! ☺ I have assigned each of you a rough copy of another student in the class. We are going to be going through other people’s stories and editing based on a number of specific categories and using a checklist. I will lead you through an example. There are specific instructions and you are going to need colours. You can edit online or print it out and edit it like that.

**\*Please make sure your edits are neat so that your classmate can read what you are indicating on their sheet. Please put in your best effort to help them edit as I will be able to see how much effort you put into editing their work. You are not changing all of their work or fixing it for them, just make the appropriate mark according to the checklist to indicate what they need to change themselves.**

**Afternoon Work:**

You have time to work on your healthy restaurant menu in the afternoon today, it is due tomorrow! Please make sure it is done and re-visit the criteria from the guide last week that I have pasted below and make sure to include all of the items:

* You could create your own Bento Box options or combo orders that provide pre-decided vegetable, protein, and whole wheat options (I want at least 5 different options of dishes) together to ensure your customers order healthy combinations
* In your menu, there needs to be names of dishes/foods and descriptions of what that includes (make your descriptions sound appetizing and exciting, explain why it is healthy – what vitamins/minerals/food groups are in it? Write this in a sentence under the food item) and don’t forget to add the price
* Use pictures to show your foods and make them look appealing for customers to eat
* Make sure you include only healthy foods according to the food guide – I am assessing you on your ability to cater your restaurant to the food guide
* Be creative with the layout of your menu and make it colourful – you might want to have an appetizers section, main meal, healthy dessert or other healthy food categories and you may decide to have a theme to your restaurant, etc.
* Please include the links to websites that you use to research why certain foods are healthy. For example, if I am offering a dish of spinach with blueberries, chicken, and whole grain rice – I would explain that spinach has lots of Vitamin C in it which is important for our body’s tissues, blueberries have anti-oxidants which help to get rid of free radicals in the body, chicken has protein for strong muscles, and whole grain rice provides fibre to help with digestion. Then, I would include the link to the website that I used.