# Sundae Project

## **Driving Question/ Challenge:**

How can we create a Sundae bar to feed 157 people for less than \$300? Everyone must be able to eat a Sundae.

#### Essential Questions:

- What toppings and sauces are available?
- What types of ice creams will we use?
- Does anyone have allergies?
- Who's lactose intolerant or has other dietary restrictions?
- What items contain nuts?
- What is the price?
- What is a "sundae" (and what do we put in it)?
- How much is in each package?
- How many people will each item feed (what are serving sizes)?
- What will the total be and will it be under budget?
- What will taxes be?
- Can we include items not in the pictures? don't include them

## **Summary:**

NLC students will be hosting a Sundae Bar for all of the grade 8's at KRSS this Friday, September 13th, in D Block. Teams will need to use the Sundae supplies available at <u>Shoppers Wholesale</u>, <u>Costco</u>, and <u>Save On</u> to feed all the guests who will be there on Friday. Teams will have to prepare a plan for the Sundae Bar including a budget, and a sketch of the bar with a serving plan (our 18 grade 9's will be our servers). Teams will be assessed on their Social Responsibility and Thinking based as described in the <u>project rubric</u>.

#### **Process:**

- 1. Teams will be given time to work on plan (3 Chunks)
- 2. We will go over the rubric as a class
- 3. Your Team will be asked to revise your work based on rubric. (Goal is to meet at least level 2 for all work)
- 4. Each group member will self-assesses their team's plan based on rubric
- 5. Revise with the goal of moving up at least a level
- 6. Groups present to class
- 7. Winning plan is chosen by class
- 8. Shop for Sundae goodies (Steve and Beth)
- 9. Event (Friday September 13th in D Block)
- 10. Debrief (for example, discuss rubric structure and use)

### Chunks:

- Chunk 1: Selection of Items
  - look over all of the options available at <u>Shoppers Wholesale</u>, <u>Costco</u>, and <u>Save On</u> and decide with your group what your preferences are for bases, sauces, and toppings
- Chunk 2: Budget
  - Enter items from stores into the <u>Calculation Sheet</u> and revise as needed to meet your \$300

budget.

- Suggestion: this task could easily be divided among three team members working independently if each person took one part of the sundae (bases, sauces, and toppings)
- Chunk 3: Sketch with Serving Plan
  - o Draw up a sketch of what the sundae bar will look like
    - show how you will arrange bases, sauces, and toppings
    - show how our 19 grade 9 students will be positioned to serve the sundaes
  - Suggestion: this could be one person's job while others work on chunk 2