Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_\_\_

You are the Manager

If you have this paper in your possession, you are the manager today. Please let me know who is on your team:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

You may not show anyone this paper in your group, but you must direct them to complete the task. Choose a person for each task and direct them to complete the task correctly. If you only have 3 in your group divide up the tasks from one of the lists and give them to the other members of your group. YOU MAY NOT COOK – ONLY MANAGE!!! If necessary motivate them. You need to hurry them along.

|  |  |  |
| --- | --- | --- |
| Person 1  Dice ½ a small red onion  Sauté onion and pepper in 2 tsp oil (heat oil before adding vegetables) cook 5 minutes.  Add beans and red pepper flakes. Warm through 3 minutes, stir occasionally.  Put in a bowl. When the tortillas have sour cream and salsa on them, put ¼ of the bean mixture on the tortilla. | Person 2  Seed and dice ½ of a red pepper  Whisk 2 eggs per person (6 or 8) in a bowl. Season with salt and pepper, add pepper jack cheese.  When vegetables are cooked, wipe out the frying pan, add ½ tsp oil and cook the eggs on low heat. Stir about 3 minutes until cooked. When the tortillas have sour cream, salsa and beans put ¼ of the egg mixture on the tortilla. | Person 3  Measure 1 cup black beans, rinse  Measure ¼ tsp red pepper flakes  Measure 1 tbsp oil  Measure ¼ cup sour cream  Measure ¼ cup salsa  Pick up 2 eggs per person  Pick up cheese  Pick up 1 tortilla per person  Pick up tomato  Grate 1/3 cup pepper jack cheese  Dice 1 tomato.  Spread tortillas with 1 tbsp sour cream and 1tbsp salsa. Wait for beans and eggs.  Top egg mixture with ¼ of the tomatoes. Roll each burrito and serve. |

**While you eat…discuss as a team.**

Did you have to motivate your team? If so how? If not, what could you have done to motivate them?

Where there any problems? If so, how did you solve them? If not, give an example of a problem that could have happened. Fit it into the problem solving template below.

1. Define the problem
2. Determine the root cause
3. Determine alternative solutions
4. Select the best alternative solution
5. Develop an action plan
6. Implement the action plan

Heinz’s vision statement is: “Our VISION, quite simply is to be ‘THE WORLD’S PREMIER FOOD COMPANY, OFFERING NUTRITIOUS, SUPERIOR TASTING FOODS TO PEOPLE EVERYWHERE.’ Being the premier food company does not mean being the biggest but it does mean being the best in terms of consumer value, customer service, employee talent and consistent and predictable growth. We are well on our way to realizing this vision but there is more we must do to fully achieve it.”

Kraft foods: “Helping People Around the World Eat and Live Better.”

A vision statement describes what an organization or group wants to become and why it exists.

So what is your team’s vision statement?? Aim high, be inspiring and stimulating. And don’t copy from Heinz or Kraft!!

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Burrito Recipe – From Ellie Krieger, Food Network – Serves 4

2 teaspoons [canola oil](http://www.foodterms.com/encyclopedia/canola-oil/index.html)

½ small red [onion](http://www.foodterms.com/encyclopedia/onion/index.html), diced (1 cup)

½ red bell pepper, seeded and diced

1 cup drained, rinsed canned black [beans](http://www.foodterms.com/encyclopedia/beans/index.html), preferably low-sodium

1/4 teaspoon chili flakes

Salt and freshly ground black pepper

8 [eggs](http://www.foodterms.com/encyclopedia/eggs/index.html)

1/3 cup (about 1 1/2-ounce) shredded pepper [Jack cheese](http://www.foodterms.com/encyclopedia/jack-cheese/index.html)

½ teaspoon oil

4 (10-inch) whole-[wheat](http://www.foodterms.com/encyclopedia/wheat/index.html) tortillas (burrito-size)

1/4 cup reduced-fat [sour cream](http://www.foodterms.com/encyclopedia/sour-cream/index.html)

1/4 cup salsa

1 large [tomato](http://www.foodterms.com/encyclopedia/tomato/index.html), (4 ounces) seeded and diced

Heat the canola oil in a large nonstick skillet over a medium-high heat. Cook the onions and peppers until onions are softened and peppers are slightly charred, about 5 minutes. Add black beans and red pepper flakes and cook until warmed through, another 3 minutes. Season with salt and pepper and transfer to a dish.

[Whisk](http://www.foodterms.com/encyclopedia/whisk/index.html) together the eggs then stir in the cheese. Put ½ teaspoon of oil in the skillet, and reheat the skillet over a medium heat. Reduce heat to low and add eggs, scrambling until cooked through, about 3 minutes. Spread each [tortilla](http://www.foodterms.com/encyclopedia/tortilla/index.html) with 1 tablespoon each sour cream and [salsa](http://www.foodterms.com/encyclopedia/salsa/index.html), then layer with 1/4 of the [black bean](http://www.foodterms.com/encyclopedia/black-bean/index.html) mixture, 1/4 of the scrambled eggs, and some diced tomato. Roll up [burrito](http://www.foodterms.com/encyclopedia/burrito/index.html)-style and serve.