I’ve done this activity for the last couple years, and I think it is so much fun!  I invite two other classes to come to my class period and give each student 6 tickets.  I just tell my students that the customers will have 6 tickets each and let them set their own prices.  I don’t have a master cost list (I wish I did though!)  I usually give “treat” prizes, but I make them worth more than candy.  I’ve given small packs of oreos/goldfish/nutter butters/ and other cookies to each student in the winning groups.  I also only have 45 minutes class periods.  When my students choose their recipes, I have to approve them and make sure they can be accomplished in 45 minutes.  We make all the food in one day.  The next day we add any last minute things, have the other classes come, sell the food, and finish cleaning up.  Good luck!

Katie Trump

FACS Teacher

Elk Ridge Middle School

We did the "food truck round-up" at Westpoint in October. The FACS kids loved it.

WE used the information that was presented at Summer Conf. as well as sent through the listerv a few weeks ago.

We decided to give the students enough tickets to buy something from each vendor except themselves rather than equate it to their grades.

In order for the to be successful with 45 min period we had them bake one day and prep for sale the next. Most of the Rhoades recipes are good but a few take too much time to bake (apple turnover).

I can talk with you and/or send you the worksheets, recipes, etc. we used if that helps.

Julie Dillman

WPJ

 I don't use tickets. I use fake money and ask a few classes from the school to come in as customers and shop at the stores the students make.  I had out the fake money to the visiting students and ask them to shop around. I ask the students from the visiting classes to fill out a survey about which truck had the most flavorful product and best price most eye catching advertising.  I tally up the surveys to decide the winner .  The winning team I buy each student in that group their favorite candy bar regular sized

Laura Tenney

FACS Teacher

North Sanpete middle

I just got done trying this out for the first time this semester.  It was way fun!!  I got pretty much all of this stuff from a colleague I work with, Kelli Bringhurst, so she would also be a great one to ask.  She has done it several times now and has quite a system down.  I'll try to answer your questions the best I can, but if you have more looking through all the attachments, I'd be happy to clarify.

1.  I found the ticket conversion confusing, so I had the students use fake money in $1.00 increments.  I give them $8.00 and they can only be spent on other food trucks.  They cannot buy their own food or add and leftover money they did not use to their own food truck.

2.  I have students choose from a pre-selected recipe book that has all the pricing already figured out.  The students must choose one of the recipes.  It makes grocery shopping and pricing that much easier.  I've attached that recipe book here.

3.  For prizes, I go to the party supply store and buy cheap little gold medals or gold trophies and a candy bar.  Not a big deal, but they seem to like it.

4.  If you only have 45 minutes, I would suggest planning one class period for planning and info distribution, one class period for prepping their food trucks, advertising and any other prep they can do for their recipe.  (Mixing together cinnamon and sugar and keeping in a ziplock for the next time, etc.).  Then one class period to bake and sell.  I have 72 minute class periods, so I was able to do an information and planning day and then a baking and competition day.

5.  The recipes my kids use all have Rhodes Rolls in them.  Be sure to get them thawed out in time.  I sprayed the inside of a gallon sized ziplock bag with cooking spray and then sealed the rolls inside to defrost in the fridge overnight.

I hope that helps.  Let me know if I can help further.  It's a fun activity that the kids liked.  There are definitely things that could be improved, but at least it's a start.  :)

~Laura~