The farmers place is an organic café/restaurant) new to the surf coast area, located in Freshwater creek, that sustainably grows it’s own wide range of fresh produce to supply their kitchen with home grown vegetables, spices & herbs and other ingredients. They then use this produce to create healthy, organic, wholesome meals.

It has a happy vibrant and relaxed atmosphere at The farmer’s places, as you are able to not only enjoy the scenic view, but get amongst it yourself by wandering through the vegie gardens and interacting with the chickens, cows and alpacas. You are sure to feel relaxed and peaceful sitting within the cozy walls of the cafe, as it is surrounded and constructed by recycled goods such as old timber floors, creative home made lamp decorations and some people are blown away by how most of the building is actually made from old shipping containers which have traveled around the world multiple times.

Lee Smith, the manager has had a successful summer season at The Farmer’s Place with his previous menu offering summer related dishes.

But summers over and Lee is currently focusing on creating his new menu for winter. Being a 11-year student studying food technology at a local high school, Lee has asked for my assistance in helping create a winter menu that will keep his customers warm and satisfied during this years cold season.

I have been asked to produce 4-6 food items which must include at least one dessert dish, one entrée and three main courses, at least one of those three courses being a vegetarian dish. Lee has been known to have high expectations of the quality of the food produced for The Farmer’s Place, so I must be able to integrate a high level of skills and techniques with the dishes I chose to make, involving complex process’s in some dishes to be able to construct high quality dishes that are appealing in taste, have good textural elements and are presented in a way that is fitting with The Farmer’s Place and it’s rustic, farm atmosphere. As much winter seasonal produce should be incorporated to fit with their philosophy of lowering food miles and being a sustainable business.

The menu will have to be made by the start of winter so that I have just over a month to plan what it will have on it. Id like to chose a variety of dishes that represent a warm, comforting environment and will lighten up there winter. Lee is expecting a sample of the food items by August 10th.

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| --- | --- |
| Constraints  | Considerations  |
| >Must be completed by the 1st of June.>have at least 1 desert, entree and vegetarian dish.THEMEWINTER SEASONAL PRODUCERange of high level techniquesHigh quality outcomes-good sensory properites | >Variety of food> complex process options>healthy>affordable, cost of ingredients to be able to still make restaurant profits |

Felix, you also need to start to write 4 criteria of evaluation questions. Your first one should be about the theme.

An example would be

Was I able to complete each of the food items in the time frame of one and half hours?

Were all my dishes of a high quality and prepared using a range of complex processes?