

CREATE A FOOD TRUCK

Food trucks are a part of the food service industry. Some popular food truck themes include ice cream, taco, hot dogs, and coffee. What is your favorite food? Can you turn it into a food truck business?

In this project, you will begin with the business start-up, then create a menu, and then designing your ideal food truck.

START-UP

Create Company Name
Design Logo

Brainstorm company names and how you want the logo to look.

MENU

Create Food Truck Menu

What food items will be available on your food truck? How will your menu look? How much will each item cost?

FOOD TRUCK

Design the Food Truck Outside
Layout the Food Truck Inside

How will your food truck look? What equipment will you need on the inside?

FOOD TRUCK START-UP

List three ideas for a company name and then pick your favorite.

COMPANY NAME

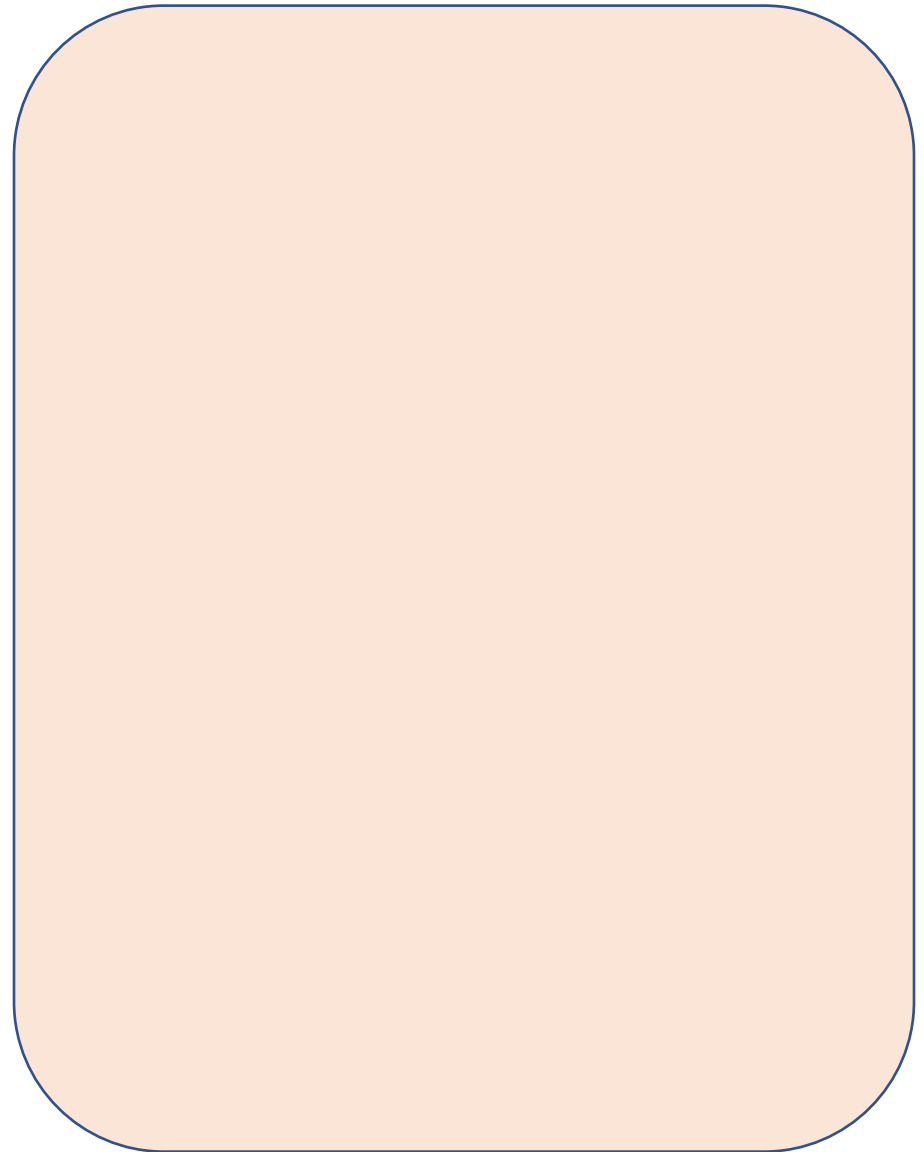
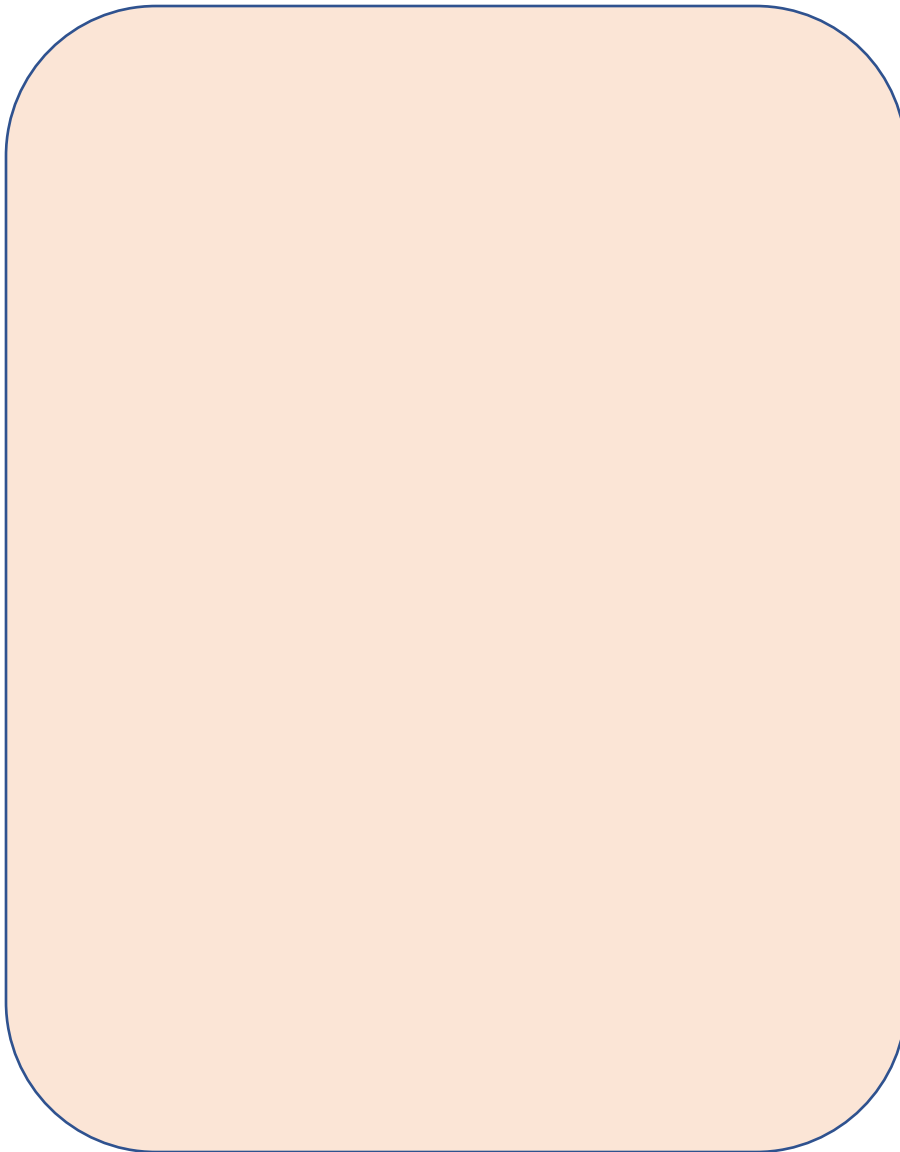
COMPANY LOGO

Brainstorm three logos for your food truck and draw them below. Circle the one you like the best.

REMEMBER: The logo should be designed around the theme of the food truck.

MENU

Brainstorm ideas for items your food truck will sell. Then, create the menu. You must include at least ten items.
Each item on your food truck will need to have a price.

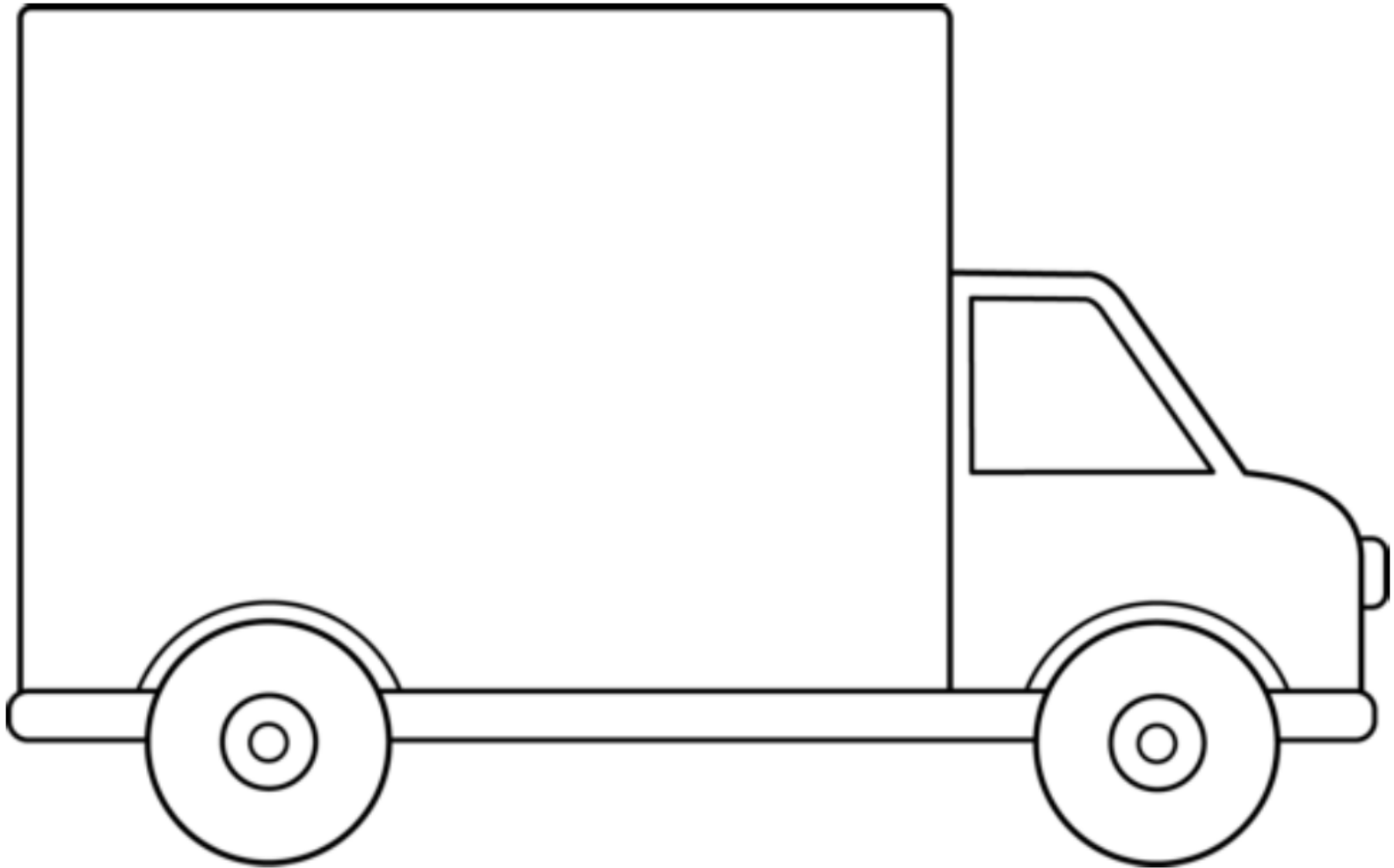


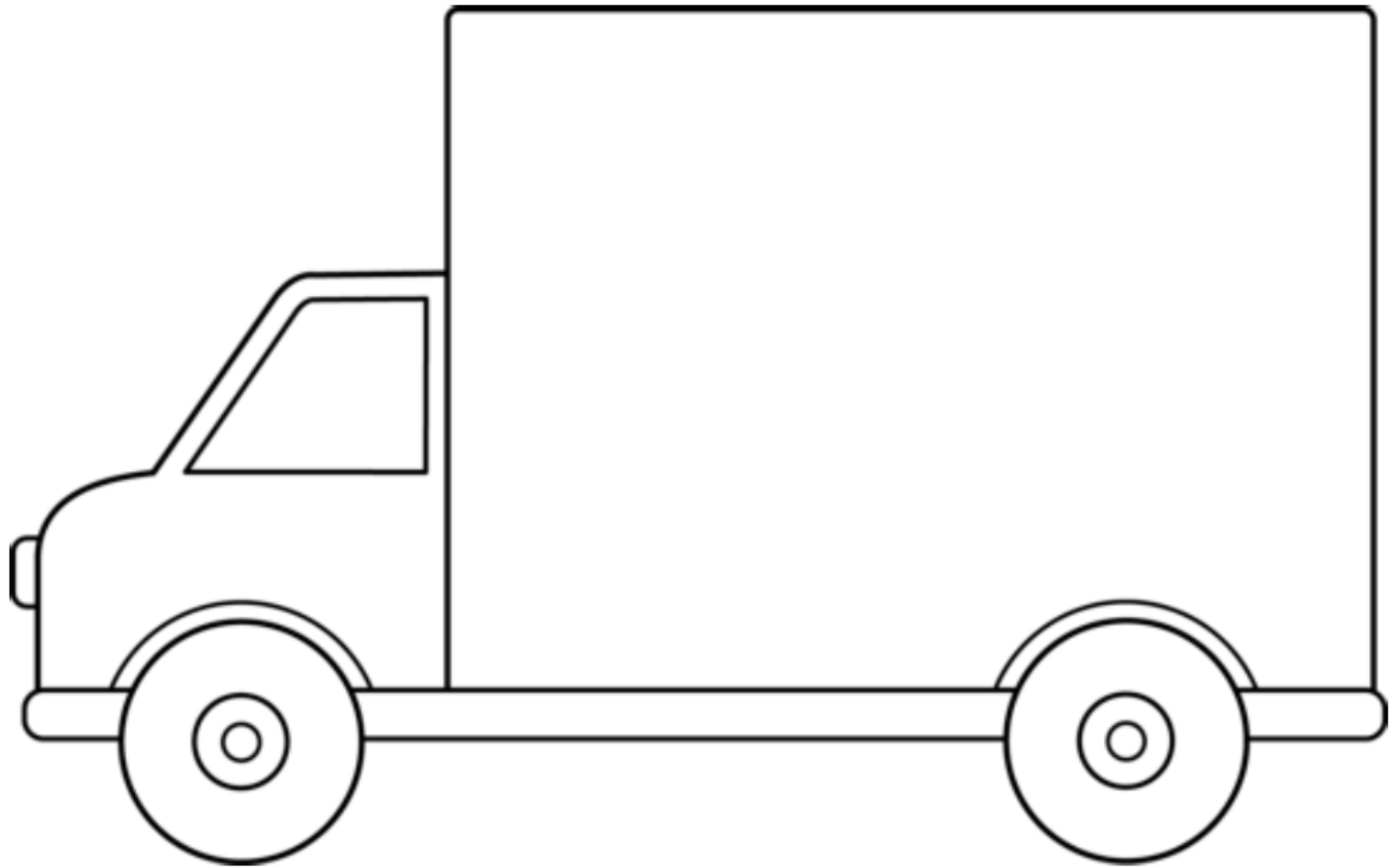
FINAL MENU



FOOD TRUCK DESIGN

Using the company name and logo, design the outside of the food truck. Be sure to designate a food service window. Be sure to use colors that will draw attention to your customers.





FOOD TRUCK EQUIPMENT

The inside of the food truck contains the equipment. What equipment do you need to run your food truck? Some equipment is required. Do you have enough space for all the items?

Suggested equipment that may be necessary: Stove Top, Freezer, Oven

REQUIRED EQUIPMENT

Sink
Work Counter
Service/Order Counter
Refrigerator
Trash Can
Supply Cabinet

OTHER REQUIRED ITEMS

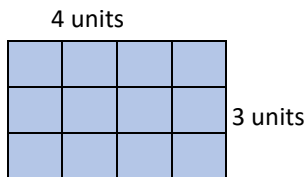
Clear and safe walkway in the middle
of the truck.

OTHER EQUIPMENT / ITEMS

AREA & PERIMETER

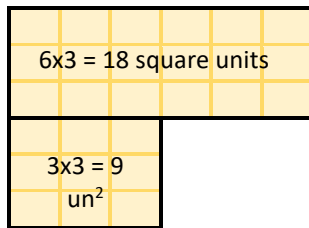
Area (A) is the number of square units inside a shape.

$$A = \text{length} \times \text{width}$$



$$A = 3 \times 4$$

$$A = 12 \text{ square units or } 12 \text{ un}^2$$

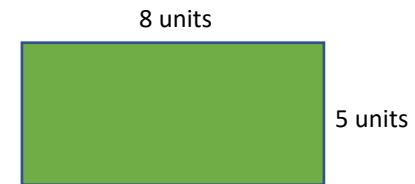


$$A = 18 + 9$$

$$A = 27 \text{ square units}$$

To find the area of an irregular shape: Isolate rectangles, find the area of each, then find the total.

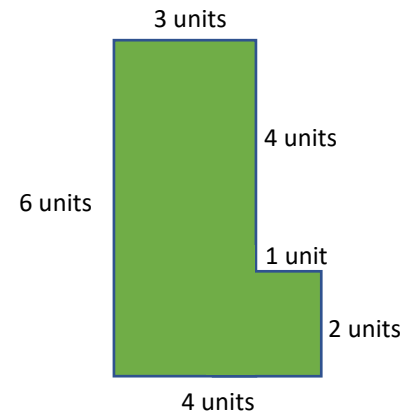
Perimeter (P) is the distance around the outside of the shape. $P = \text{Sum of all sides.}$



$$P = 2 \times (\text{side} + \text{side})$$

$$P = 2 (8+5)$$

$$P = 26 \text{ units}$$



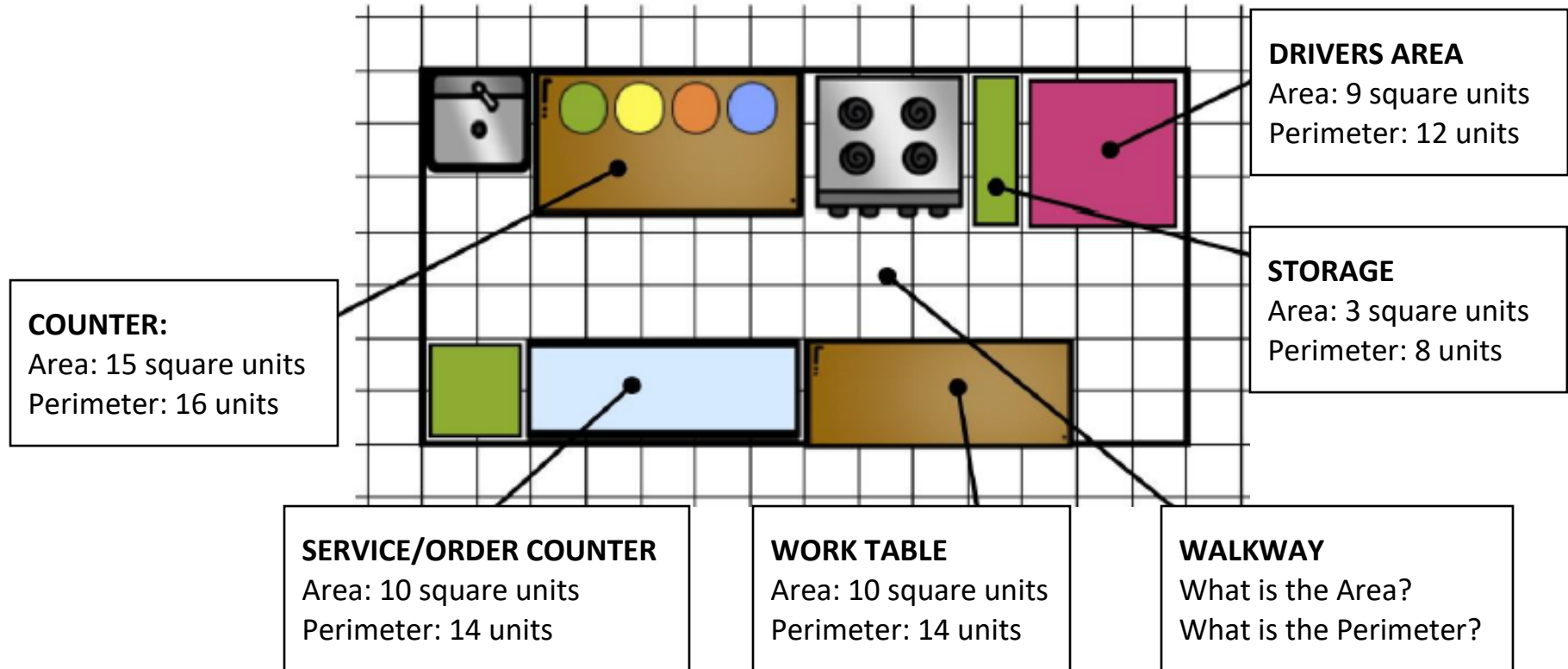
$$P = \text{Sum of all sides}$$

$$P = 3+4+1+2+4+6$$

$$P = 20 \text{ units}$$

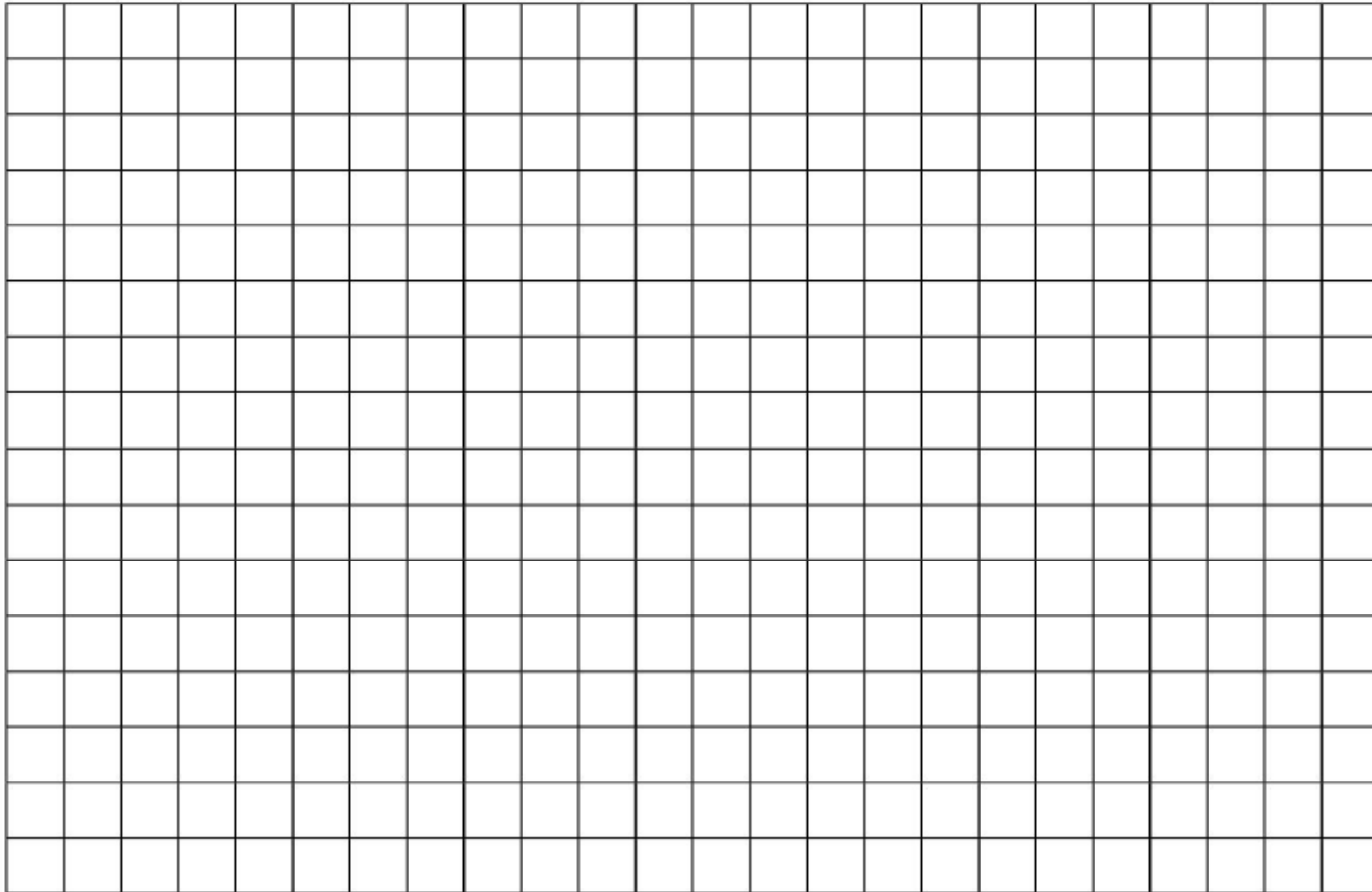
FOOD TRUCK INSIDE LAYOUT

This is an example of a base floor plan from a bird's eye view. Imagine looking straight down through the top of the truck.



FOOD TRUCK INSIDE LAYOUT

Use this graph paper sketch the layout of your equipment.
After you create your layout, you will find the area and perimeter of each item.



FOOD TRUCK INSIDE LAYOUT

Find the AREA and PERIMETER of each piece of equipment in the truck.

ITEM	AREA	PERIMETER
Sink		
Work Counter		
Service/Order Counter		
Refrigerator		
Trash Can		
Supply Cabinet		
Clear and Safe Walkway		
Other equipment you added:		