



RESTAURANT CLUB

Participants staff a pop-up restaurant for friends and family.



As a guest at this student-run restaurant, you see a cafeteria transformed and smell the aroma of chefs hard at work. The host is there to welcome you, take your reservation, and walk you to your elegantly decorated table. At one moment, you see the waiter collecting orders from guests, and then he's pivoting to work with the kitchen, laying out order forms on the counter and waiting for the chefs to plate the corresponding dishes. From the host to the waiter, from the busser to the dishwasher, the cooperation among teammates is non-stop and authentic. Collectively, the members of Restaurant Club are learning about responsibility, communication, and self-efficacy – all while gaining valuable life and work-readiness skills and preparing a truly unforgettable meal.

TCFD OUTCOMES

This activity is aimed at helping individuals excel in the following categories:

-  Life Skills
-  Socialization

DEVELOPING A RESTAURANT CLUB

- 1** Assemble group members and assign roles based on which skills each member would like to improve.
- 2** Practice the skills needed for each role on a weekly basis.
- 3** Once all participants have perfected their roles, invite guests to the restaurant for a celebratory dinner.

MATERIALS CHECKLIST

The Preparation

- Invitations
- Reservation List

The Kitchen

- Recipes
- Ingredients
- Equipment
- Chef Coats/Aprons
- Hair Nets/Hats

The Dining Room

- Table cloth
- Decorations
- Serving plates
- Waiter's Order Form
- Bus Bin
- Utensils

THINGS TO CONSIDER

Matching Parts and Participants: When distributing roles, take inventory of the skills they have already as well as what they need assistance in to master.

 The goal of Restaurant Club is to practice these skills in a motivating context and ultimately perform each role as independently as possible.

Selecting a Space: Consider separating the kitchen from the dining room, whether with a built-in wall, door, or makeshift partition. This will muffle any distractions for both the club members in one room and their guests in the next.

Creating Ambience: Set the mood by playing soft music, dressing the tables with tablecloths and centerpieces, and encouraging group members to dress according to their role.

Picking a Recipe: Choose a meal that challenges participants while giving them chances to work on their own. Begin with simpler meals such as pizza and salad then move to more complex dishes.

A Adaptations: The goal is to set up each participant to be successful with tools such as

- Host's script for ushering guests to their table
- Assistive communication devices
- Waiter's Order Form (with visuals)

ROLES

2 Chefs

Work together to complete all cooking tasks: washing, peeling, chopping, cooking on a stove-top and oven, cutting, and plating all food served at the seating.



Host

Welcomes guests and introduces restaurant. Uses reservation list and brings guests to appropriate seat. Checks in with guests and offers beverage refills at ten minute intervals.



Server

Takes food and beverage orders. Places order with chef. Delivers food to the table. Brings check and facilitates money interaction.



Busser

Clears table of all finished meal items and brings items to the dishwasher.



Dishwasher

Washes all dishes and other utensils.





RESTAURANT CLUB ACTIVITIES



Weekly Practice

Chefs: Arrive early to prepare a simple snack and beverage for the group. Suggestions include a mini sandwich, a yogurt parfait, vegetables with dip etc.

Host: Practice seating other club members using the reservation list. Offer refills on beverages at ten-minute intervals.

Server: Take orders from all group members. Serve snack to group members.

A Script may be used if the host needs a visual reminder of what to say.

Busser: Clean space before and after meeting. Clear plates, cups, and napkins from group members when snack finishes.

Dishwasher: Empty dishwasher upon arrival. Load dishwasher with plates from chef work station and from the bus bucket.



Seating Preparation

A week before

- Group members choose who to invite to the event
- Make and send invitations
- Collect RSVP's and draw up a reservation list

The day before or a few hours before *Chef's Only*

Prep the Station: Focus on safe food handling (cleaning the work station, washing hands and food appropriately, etc.)

Prep the Meal: Gather ingredients and follow the recipe.

A Promote independence by providing a simplified visual recipe as needed.



Seating

All group members arrive prior to guests to assist with cleaning the space and setting up the tables, decorations, and their station as practiced.

Host: Place number cards at each table and seat. Using the reservation list, seat guests using a verbal or visual script. Throughout dinner, refill guest drinks as needed.

Server: Once guests are seated, use order form to take orders. Line orders up at chef's station to be plated. Serve food to guests. When meal ends, simulate a money exchange.

A A visual order may be used if the server is not able to read or write

Busser: Clears plates when guests are finished, cleans restaurant before and after seating.

Dishwasher: Washes all plates and equipment.

ALTERNATE CLUB ACTIVITIES

To start small and simplify Restaurant Club, instead try hosting a [bake sale](#) at a nearby event or popular location. If you're more likely to get attendees during the morning or afternoon rather than at night, or if you don't have the kitchen space or resources to prepare a full meal, put the same skills to use by opening a [cafe or snack shop](#). Invite guests to your location or offer coffee and tea deliveries.