

# Week 1 Schedule: Taco Truck Project



Complete the following tasks each afternoon. Estimated time to complete 1.5 hrs.

<u>Monday</u> June 15	<u>Tuesday</u> June 16	<u>Wednesday</u> June 17	<u>Thursday</u> June 18
<ul style="list-style-type: none"><li>● Start Up</li><li>● Teacher check in</li></ul>	<ul style="list-style-type: none"><li>● Menu</li></ul>	<ul style="list-style-type: none"><li>● Build</li></ul>	<ul style="list-style-type: none"><li>● Share</li></ul>
Pages 5-9	Pages 10-19	Pages 20-37	Pages 38-45 example pages

Join our Summer Program Google Classroom using Join Code in your OSD Google Acct.: **3Isaes3**

# Objective: I will be able to use geometry skills to create my own Taco Truck business

## **Assessment:**

- ❑ Send a picture of completed Taco Truck to your teacher (text or email)
- ❑ Explain your project during your Monday phone call with your teacher
- ❑ Show your finished truck to your classmates during Thursday's Google Meeting

# Project Based Learning

Decimals, Area, Perimeter, & Guacamole



# RUN A TACO TRUCK

Monday



START-UP

# History of Food Trucks

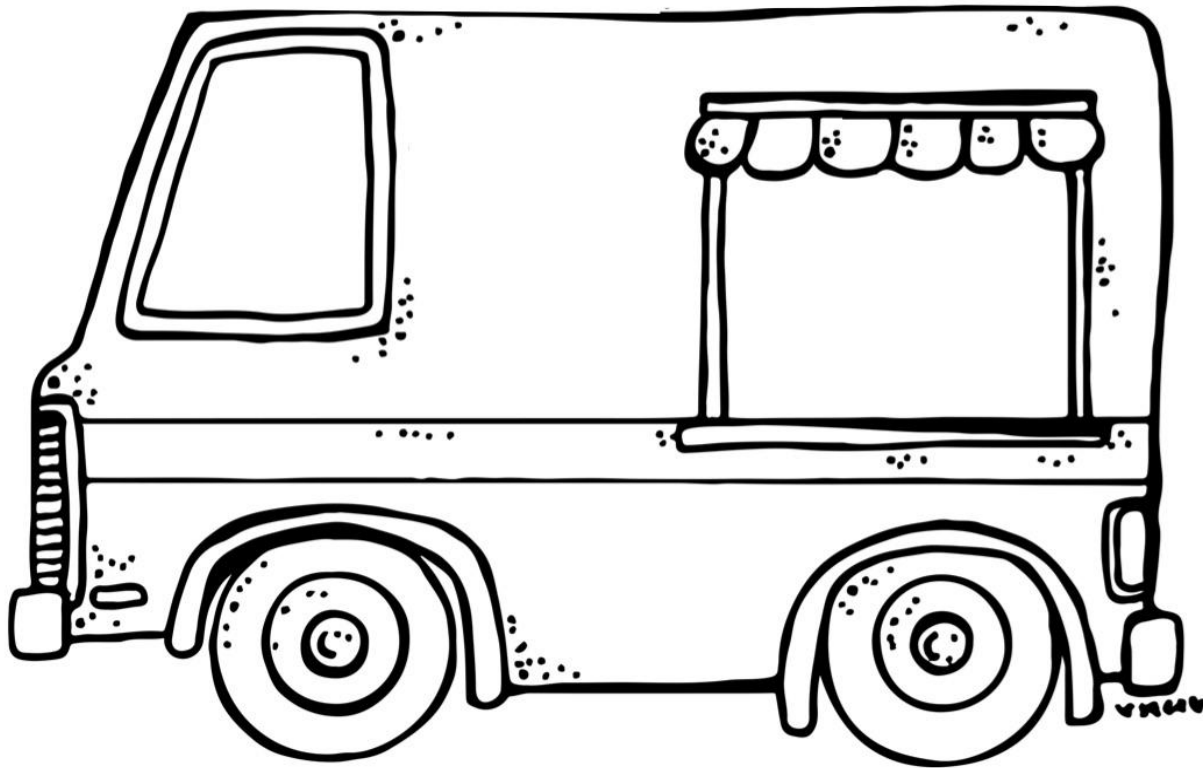
For the past couple of years, it seems the most fashionable way to get your lunch is from a truck. From Los Angeles to New York, slinging lobster rolls or Korean tacos or gourmet ice pops, food trucks run wild across our country's blossoming food scene. But while the craze is new, the trucks themselves are as old as dining out in America.

Our modern food trucks stem from two separate dining traditions that predate even the invention of the automobile itself. Chuck wagons and pushcarts served cowboys and urban workers, respectively, all the way back to the years right after the Civil War. Chuck wagons followed trail-driving cowpokes in the Wild West, serving breakfast, lunch and dinner to hungry men across the plains. Chuck wagon cooks, called "cookie" by their appreciative diners, would wake as early as 3 a.m. to stoke fires, bake biscuits and do all the other work involved in feeding scores of hardworking men. The wagons themselves were designed specifically for cooking, with separate areas for pot storage, washing up and food preparation. This specialization and the ability to actually prepare and cook food make the chuck wagon the most direct ancestor of our modern food truck. The importance of the pushcart, however, can't be understated. While these carts lacked the ability to heat or cook food, they served simple lunches of meat pies, fruits and sandwiches to urban dwellers in larger cities like New York and Chicago. Garment workers, construction men and delivery boys relied upon the carts for cheap and filling nourishment in the middle of busy days. While the design of the chuck wagons was closer to our modern day trucks, the purpose of the pushcarts – to provide a reasonable lunch to working urban folk – was much nearer to the purpose of the trucks today. After the advent of the automobile, then, how long did it take for actual food trucks to appear? In the 1950s, ice cream trucks were the first businesses to take to the streets in modified vehicles that looked almost exactly like their trucks today. Complete with recorded jingles and painted on signs, some of these trucks might even still be on the road today.

The 1960s brought larger trucks, the "roach coaches" we know and love as the huge behemoths selling tacos and burgers on the streets today. The trucks gained this derogatory nickname partly as a result of their often-substandard health practices, and their practice of setting up shop in construction lots or dirty alleys. But by the early 2000s, any association of food trucks with grime and grit had disappeared. Shiny, new parks were built especially for them in major cities, and entire festivals sprung up to celebrate them. Quite a leap from the days of feeding cornpone to cowfolk on the lone prairie!

A combo platter of decimals, area, perimeter, and guacamole.

# RUN A TACO TRUCK



← name →

# RUN A TACO TRUCK

Welcome to the food business! Well, actually the food truck business.  
Well, to be more accurate...the taco truck business.  
That's right, you will be running a taco truck.

More and more food trucks are becoming high priorities in the eating world. Whether it's a lunch crowd or a spot by a concert, food trucks are in high demand. Plus, the food isn't just good...it's great.

For this project you will begin as a business start-up, move to creating the menu, and then create your very own taco truck. It's a combo platter of real-world math applications of decimals, money, area, perimeter, and more.

This project is divided in to THREE sections.

## START-UP

This is where your business begins! You'll create a name, logo, and even do a little design work.

You'll also be asked to think about some obstacles you might face when running a business.

## MENU

Nothing is more important than a quality meal. Now, you get to make all the decisions for the tacos.

Then you'll be taking orders from your classmates. Get ready to become a master taco truck chef.

## FOOD TRUCK

For the final portion, you get to create your own taco truck.

That's right! You will completely design and create a three-dimensional truck. Make it the way you like it, then make some tacos.

# taco truck **START-UP**

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

Three rounded rectangular boxes arranged horizontally, intended for writing three business name ideas.

**MY BUSINESS IS NAMED:**

A large rounded rectangular box intended for writing the chosen business name.

## **CREATE A LOGO**

Brainstorm three logos for your business and draw them below. Pick the one you like the best.

REMEMBER: This is all about tacos, so think about a design that could include them in some way.

Three large rounded rectangular boxes arranged horizontally, intended for drawing three different logos for the business.



# taco truck

## START-UP

Using your business name and logo, create three different versions of how you might like your taco truck to look.

When you design the trucks, think about using different colors or a color scheme that is eye-catching.

Which version did you like the best? Why?

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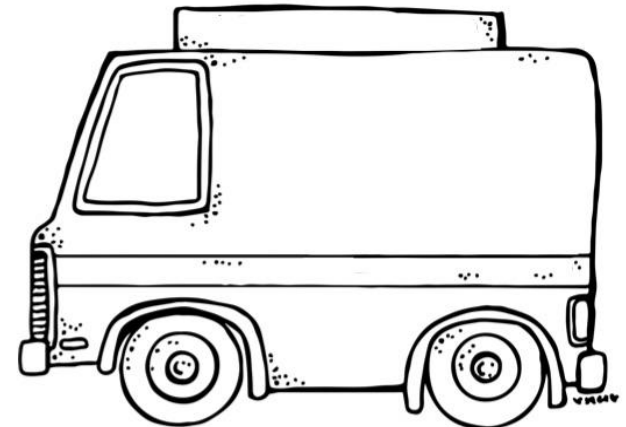
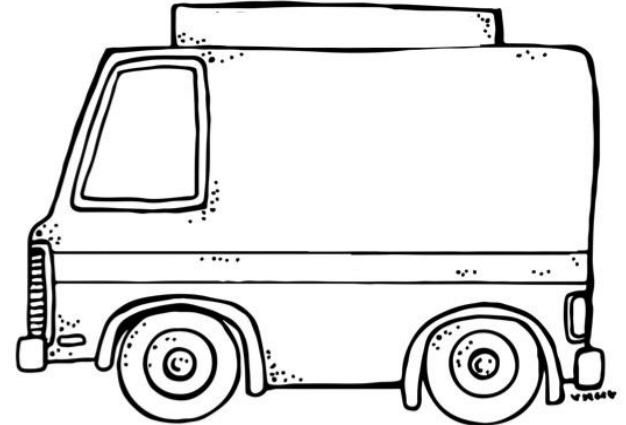
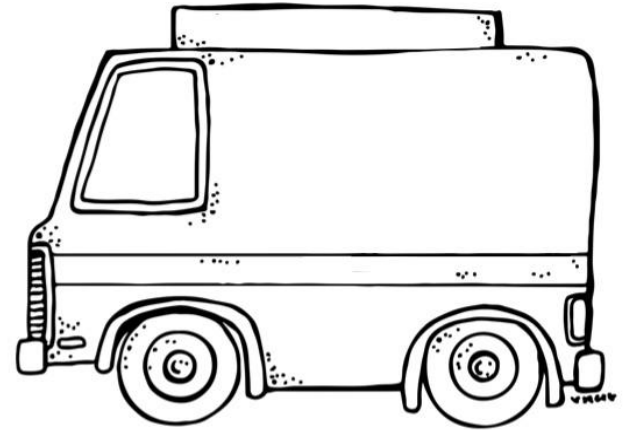
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Why are great designs and logos so important to businesses?

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# Tuesday

Menu



# MAKING THE MENU

You will be creating the entire taco menu. It will be broken up into FOUR (4) sections:  
SHELLS, MEATS, TOPPINGS, and CONDIMENTS

Each item on your menu will have a specific price, which you will set.  
All items MUST BE LESS THAN ONE DOLLAR and you will use decimal points to show value.

Examples could include: 0.25 or .25  
For money it would look like this \$0.25 or 25¢



## **SHELLS**

- There must be at least four types/styles to choose from.
- There are many options you might not even realize.

## **MAIN & MEATS**

- Must include at least 6 options.
- You DO NOT have to have meat, there are many other options.

## **TOPPINGS**

- There must be at least 15 different choices for toppings.
- Veggies, cheeses, beans..just be specific.

## **CONDIMENTS**

- There must be at least 5 different condiments.

see more menus @ [zmenu.com](http://zmenu.com)

## CHOICE OF MEAT

CHICKEN, GROUND BEEF, STEAK, PASTOR, COCHINITA PIBIL,  
TRIPA (TRIBE), CABEZA, CHORIZO.

FOR LENGUA (BEEF TONGUE) ADD \$0.50 ON EVERY ITEM

TACOS \_\_\_\_\_ \$2.00

ADD AVOCADO ¢50 ADD SOUR CREAM ¢25

BURRITOS \_\_\_\_\_ \$6.50

ADD AVOCADO ¢75

QUESADILLAS \_\_\_\_\_ \$6.50

TOSTADAS \_\_\_\_\_ \$4.00

TORTAS \_\_\_\_\_ \$6.50

CHIMICHANGAS \_\_\_\_\_ \$6.50

RICE AND BEANS \_\_\_\_\_ \$4.00

ELOTES \_\_\_\_\_ \$2.50

## DRINKS

JARRITOS: . . . . . \$2.00

Lime, Fruit Punch, Mandarin,  
Pineapple, Tamarind

Sidral (Apple Soda) . . . \$2.00

Sangria Señorial . . . . \$2.00

Mexican Coke . . . . . \$2.50



SODA CAN: . . . . . \$1.50

(Orange, Diet Coke, Sprite, Coke  
Mountain Dew)

Horchata 16oz. . . . . \$2.00

Bottle of Water . . . . . \$1.00



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# Bienvenidos a... Tacos Peralta

Tacos	¢ 1.25
Burritos	¢ 4.00
Super Burritos	¢ 6.00
Burrito Vegetariano	¢ 5.00
Tortas	¢ 3.50
Quesadillas Queso	¢ 4.00
Quesadillas Carne	¢ 6.00

## Sodas

Jarritos	¢ 2.00	Carnes
Lata	¢ 1.00	Asada - Pastor
Red Bull	¢ 2.75	Cabeza - Lengua
Gatorade	¢ 1.50	Pollo - Tripa
Rockstar	¢ 2.50	Chorizo - Carnitas

# MAKING THE MENU

Follow this To-Do List for Making the Menu.

1. Directions: read all of the directions for every page.
2. Brainstorm: list food options that could be on your menu. Two menu ideas are on page 8.
3. Pick the Menu: finalize the food options you will add to your menu.
4. Final Menu: Make a final draft of your menu with item and prices on page 12.
5. Taking Orders: take four orders from your family members or friends. Make sure you write down the items and prices and show your work. You will be taking a picture of your orders and sending them to your teacher.

# BRAINSTORM THE MENU

List different options for each category. Work with classmates to create a comprehensive list.

**SHELLS**

**MAIN & MEATS**

**TOPPINGS**

**CONDIMENTS**

# BRAINSTORM THE MENU

List different options for each category. Work with classmates to create a comprehensive list.

---Sides--

----Desserts----

----Drinks---

---Extras---

# Menu



# CUSTOMER NAME:

ingredient	price	work space
2 tacos	\$1.75 x2	\$3.50
2 burritos, no cheese	\$5.00x2	\$10.00
2 large pepsi	\$1.50x2	\$3.00

Total:  
\$16.50

Example Order

# TAKING ORDERS

**CUSTOMER NAME:**

**CUSTOMER NAME:**

ingredient

price

work space

ingredient

price

work space

_____	_____	
_____	_____	
_____	_____	
_____	_____	
_____	_____	
_____	_____	
_____	_____	
_____	_____	

_____	_____	
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_____	_____	
_____	_____	

If the customer decides that they would like to pay for both of these tacos, what is the total cost?

The same customer now wants you to add a drink (\$0.87) to the order. What is the total cost now?

# TAKING ORDERS

**CUSTOMER NAME:**

**CUSTOMER NAME:**

ingredient

price

work space

ingredient

price

work space

_____	_____	
_____	_____	
_____	_____	
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If the customer decides that they would like to pay for both of these tacos, what is the total cost?

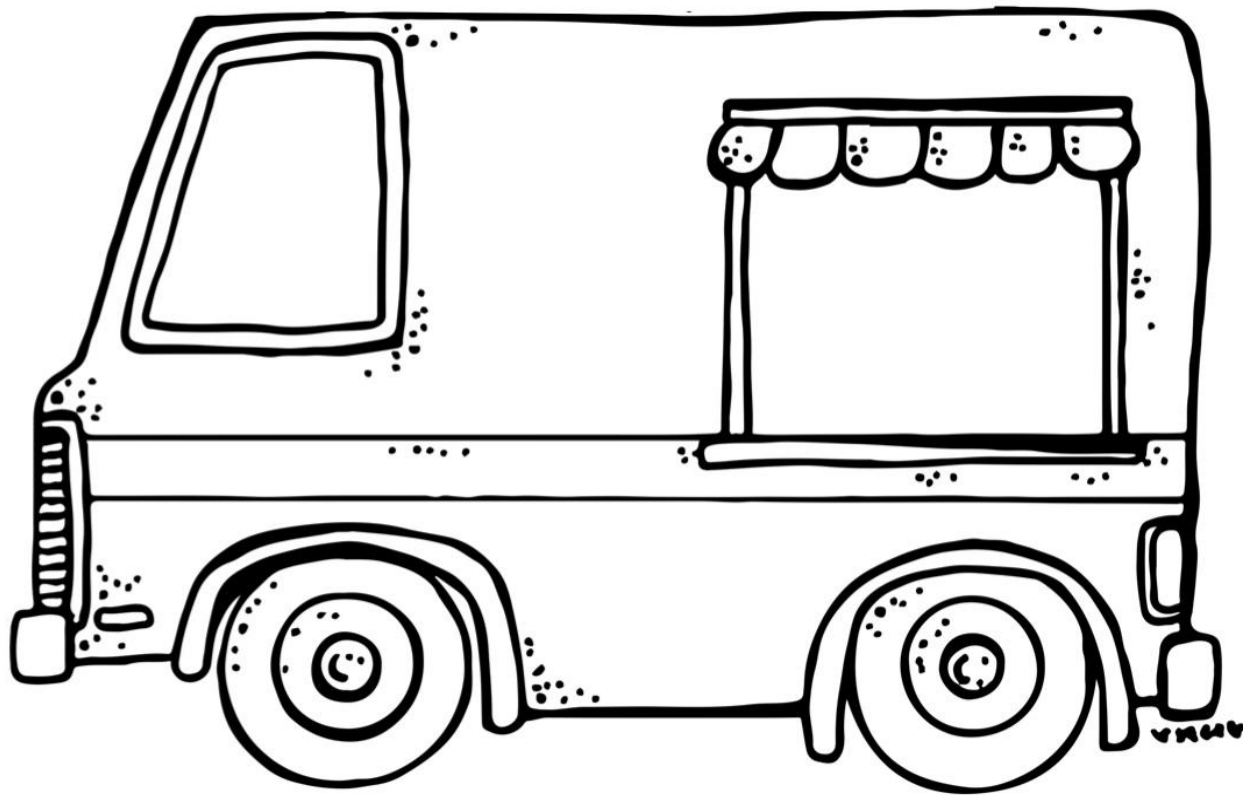
The same customer now wants you to add a drink (\$0.87) to the order. What is the total cost now?



# Wednesday

Build

# BUILDING A TACO TRUCK



← name →

# TACO TRUCK PARTS

## Things To Know

### REQUIREMENTS LIST

Your taco truck will have a list of items that must be included.

This will be a list of items for the floor plan and the walls. You will decide where to put everything!

This includes a COUNTER and open wall to serve customers.

### AREA & PERIMETER

As you create the layout of the truck, you will need to find the area and perimeter of items from the requirement list.

Units will be the measurement used for perimeter and area.

Example:

- Perimeter is 24 units
- Area is 26 square units (or units squared).

### GEOMETRY DESIGN

Use your geometry skills to find the best solution to fitting all items into the truck

All cars and trucks are filled with geometry in real life. Use those ideas to help you make the best choices.

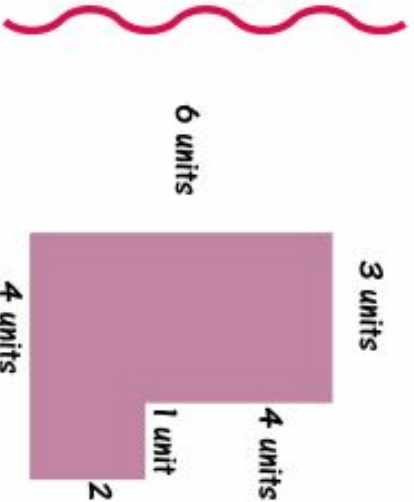
Math is everywhere!

### BE PREPARED!

Your taco truck must make sense and fit together. Make sure you leave space for the driver to drive it!

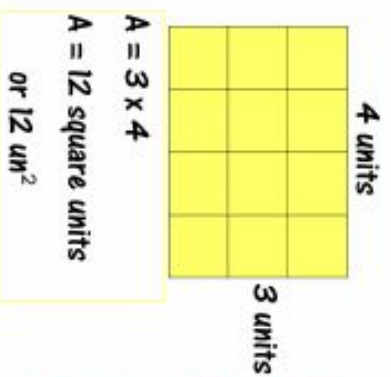
# Area & Perimeter

Perimeter (P): The distance around the outside of a shape

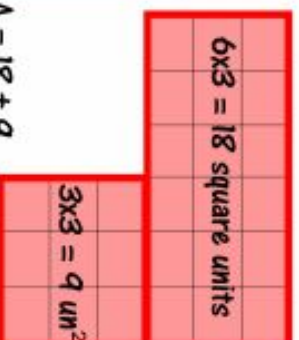


$P = \text{Sum of all sides}$   
 $P = 3+4+1+2+4+6$   
 $P = 20 \text{ units}$

Area (A): The number of square units inside a shape.  $A = \text{length} \times \text{width}$



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



$A = 18 + 9$   
 $A = 27 \text{ square units}$

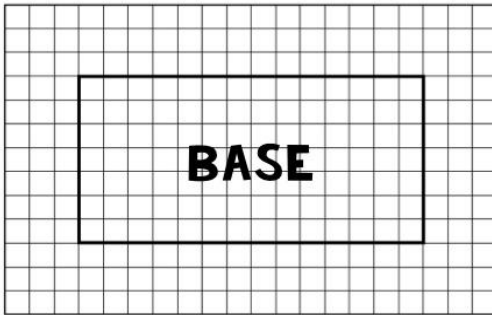
# TACO TRUCK PARTS

There are four major parts of the truck that you will build and design.

## THE BASE

This is where you create the floor of the truck.

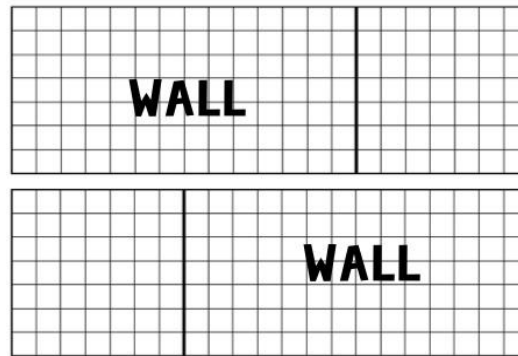
-The truck base is bolded, but the paper is full size to help with keeping the truck together.



## THE WALL, PIECE 1

Each WALL section contains two walls.

They are folded to create the front, back and sides of the truck.



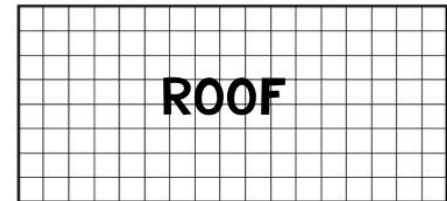
## THE WALL, PIECE 2

They can be cut out to create a rectangle that fits exactly around the base of the truck.

## THE ROOF

The final part of the truck.

The size is just a little large so it can sit on top of the truck without falling apart.



Each of the MAJOR PARTS will be on separate pieces of paper. They can be cut out and placed together to form a TACO TRUCK in the shape of a rectangular prism.



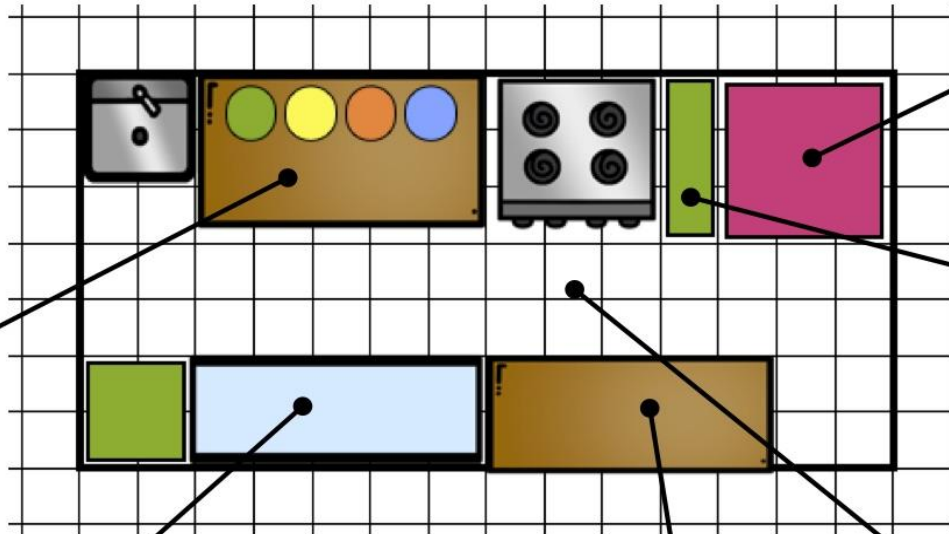
# TACO TRUCK PARTS

More important things to know.

After you have created the layout, you will have to find the area and perimeter of items in the truck. Not all items will be exactly perfect, so estimate as close as you can.

You will design the base using a bird's eye view. Imagine looking straight down as you add in the furniture and lay it all out.

This is an example of a BASE floor plan.



**DRIVER AREA**  
AREA: 9 square units  
PERIMETER: 12 units

**STORAGE**  
AREA: 3 square units  
PERIMETER: 8 units

**COUNTER**  
AREA: 15 square units  
PERIMETER: 16 units

**CHECK OUT COUNTER**  
What is the AREA?  
What is the PERIMETER?

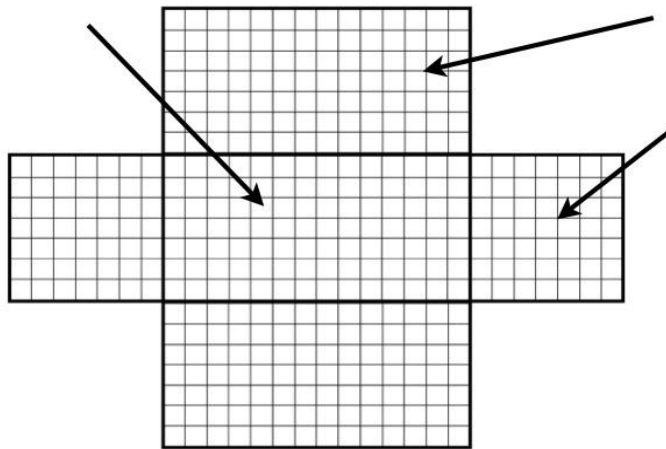
**WORK TABLE**  
AREA: 10 square units  
PERIMETER: 14 units

**WALKWAY**  
What is the AREA?  
What is the PERIMETER?

# ROUGH DRAFT: INSTRUCTIONS

This rough draft will be used as a blueprint and will include all items from the Requirement List. The Requirement List will be included on the page. Check off each item once you have included it.

This is the BASE  
and main floor.

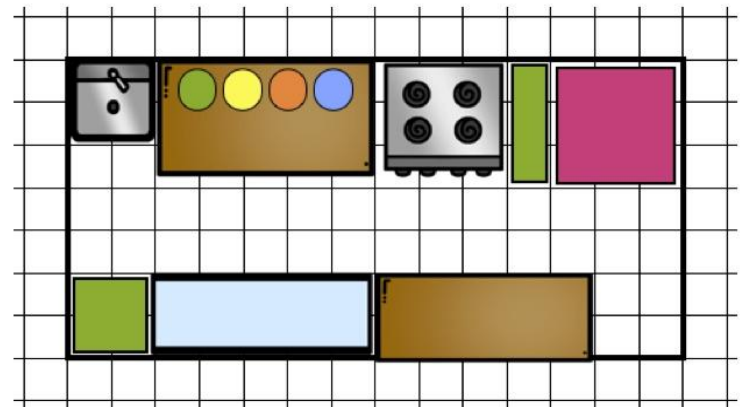


The inside of the  
truck will look like  
the four walls  
have been laid  
down.

Refer back to the  
directions and look  
at the examples  
to help you out.

As you design the layout, you may  
have to turn your paper so the  
drawings match up on each side of  
the truck.

A finished wall or base could  
look like this. Design carefully!



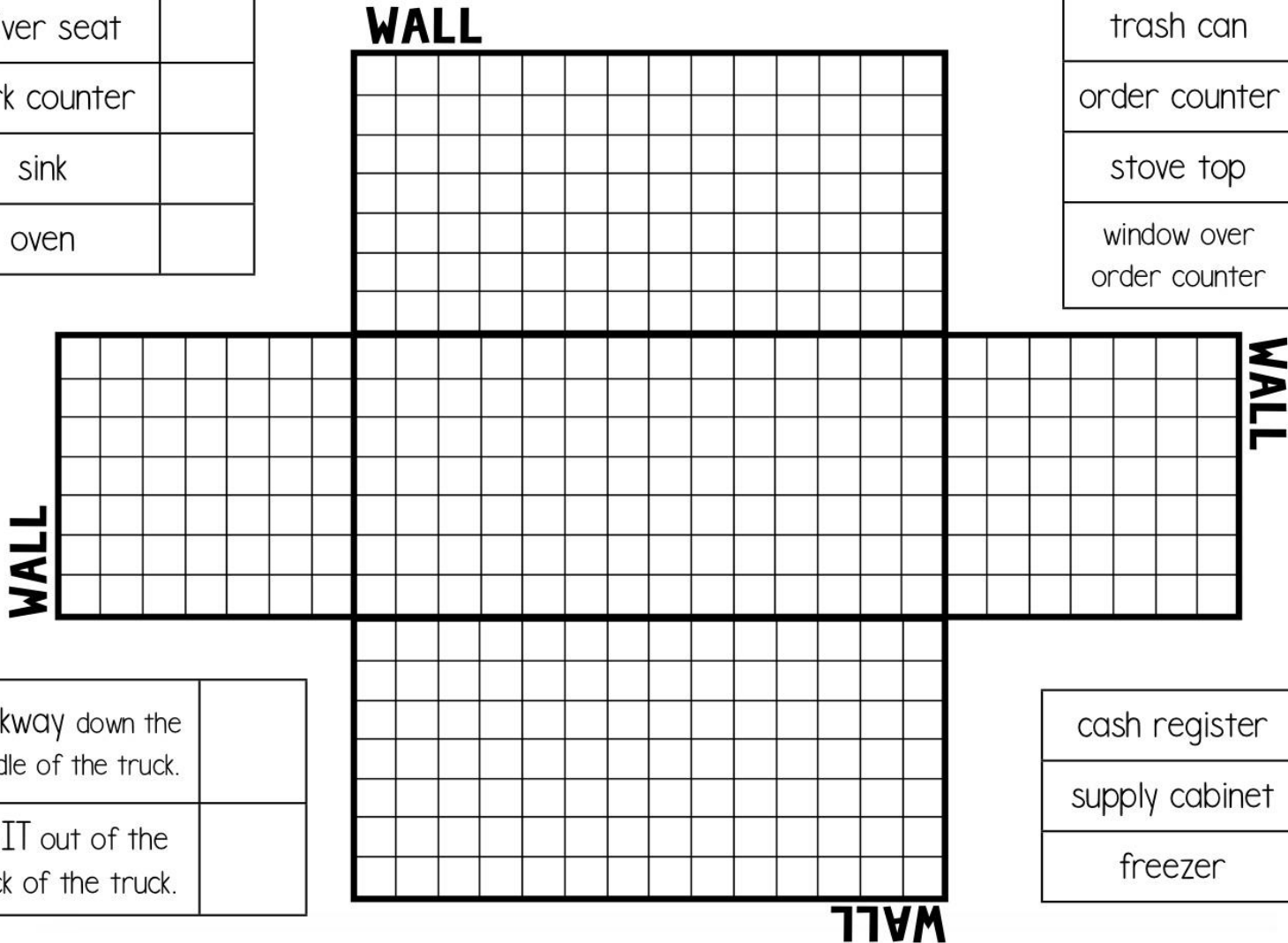
As seen on the previous page.

# ROUGH DRAFT: BLUEPRINTS

Create your rough draft of the taco truck. Check off each item after you add it to your truck.

driver seat	<input type="checkbox"/>
work counter	<input type="checkbox"/>
sink	<input type="checkbox"/>
oven	<input type="checkbox"/>

trash can	<input type="checkbox"/>
order counter	<input type="checkbox"/>
stove top	<input type="checkbox"/>
window over order counter	<input type="checkbox"/>



Walkway down the middle of the truck.	<input type="checkbox"/>
EXIT out of the back of the truck.	<input type="checkbox"/>

cash register	<input type="checkbox"/>
supply cabinet	<input type="checkbox"/>
freezer	<input type="checkbox"/>

# FINAL VERSION: REQUIREMENT LISTS

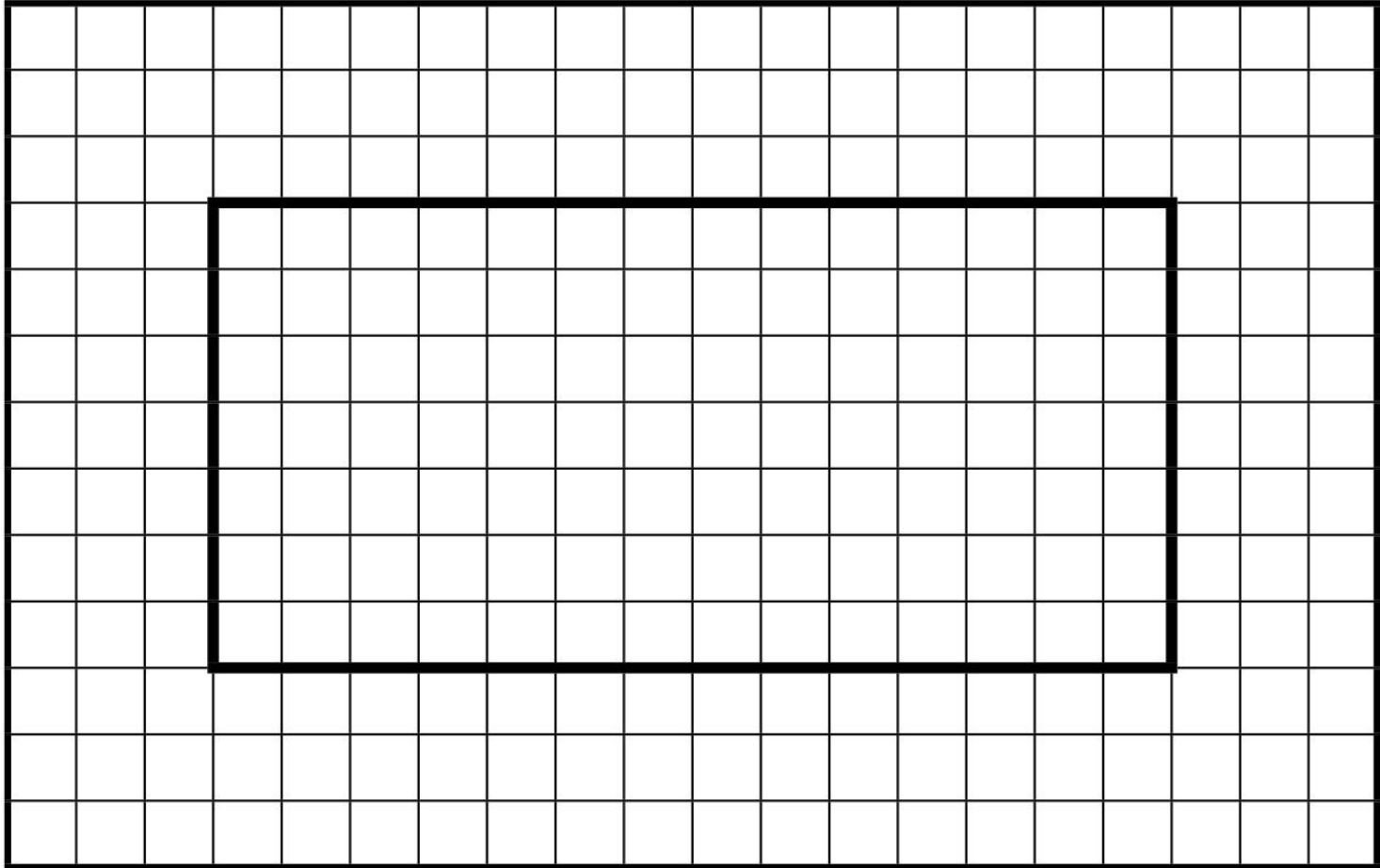
Listed below are all the furnishing elements that must be included inside your truck.  
Check off each item once it has been added in your truck.

ITEM	COMPLETED
driver seat	<input type="checkbox"/>
work counter	<input type="checkbox"/>
sink	<input type="checkbox"/>
oven	<input type="checkbox"/>
trash can	<input type="checkbox"/>
order counter	<input type="checkbox"/>
stove top	<input type="checkbox"/>

ITEM	COMPLETED
Walkway down the middle of the truck.	<input type="checkbox"/>
EXIT out of the back of the truck.	<input type="checkbox"/>
cash register	<input type="checkbox"/>
supply cabinet	<input type="checkbox"/>
freezer	<input type="checkbox"/>
window over order counter	<input type="checkbox"/>

# FINAL VERSION: BASE FLOOR PLAN

Convert your rough draft to the final version of the truck.

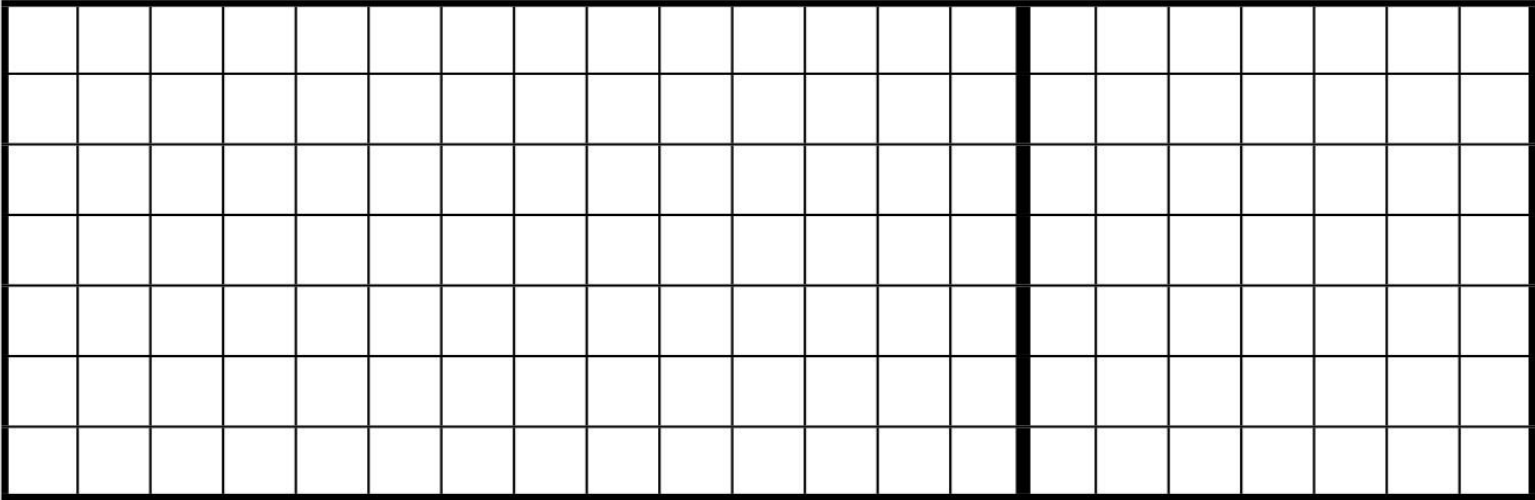
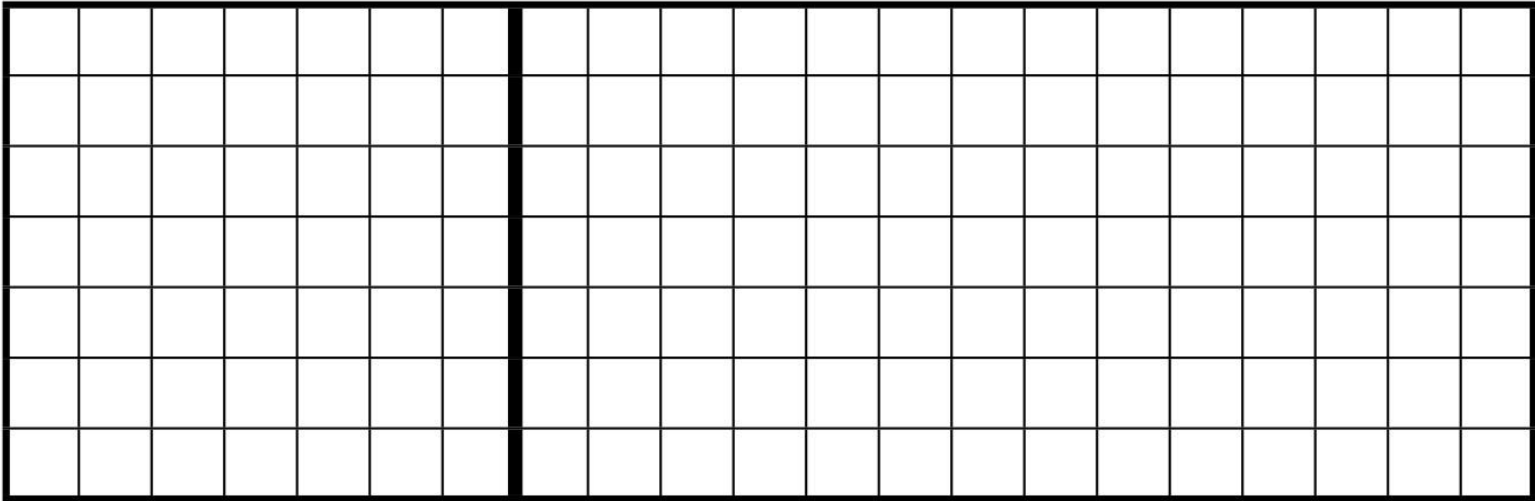


You may also design the surrounding area, which could look like roads, pavement, or something based on where the truck is parked.



# FINAL VERSION: WALLS

The inside walls of the taco truck are where you will continue designing from your floor plan.  
MAKE SURE you keep enough space over the ORDER COUNTER so it can be cut open later.

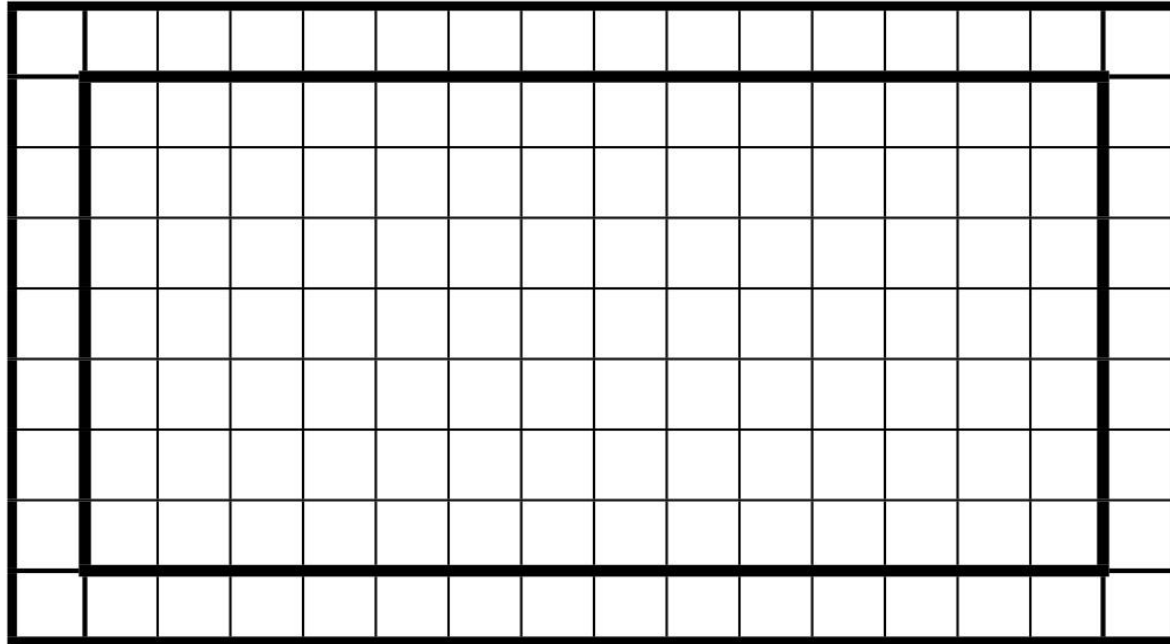






# FINAL VERSION: ROOF & CEILING

Include any remaining items that could go on the roof and ceiling.



The dark outline is the roof truck. There is a single row of units that will hang over the side. This is because the roof will sit on top of the walls.

You may cut down the roof sides once you see how it fits on top of the truck.



# TACO TRUCK SIZE

Find the AREA, PERIMETER, and SHAPE of each item in the truck.

Fill in the information below.

ITEM	PERIMETER	AREA	SHAPE
driver seat			
work counter			
sink			
oven			
trash can			
order counter			
stove top			

# BUILDING 3D APPLIANCES & FURNITURE

It's time to build your appliances by creating three dimensional shapes.

There are two blank graphing sheets provided.

**FIRST:** Make sure your furniture size matches what you created in your truck.

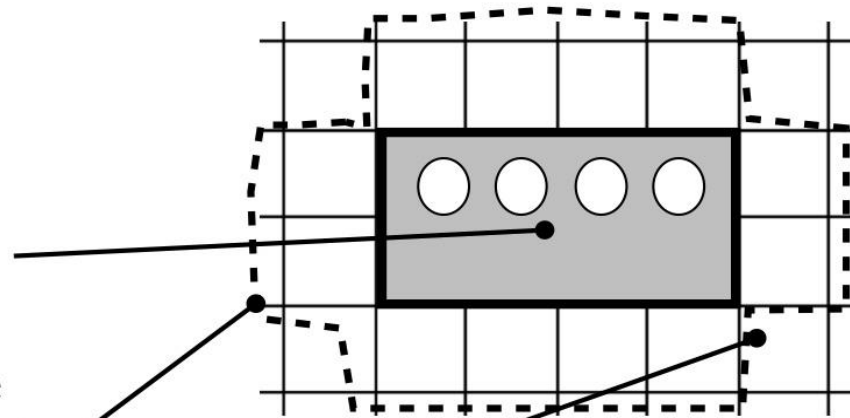
**SECOND:** 3D (three dimensional) means you'll have to design on all the sides (or most of them). Minecraft and LEGOS are good examples.

**THIRD:** Don't cut out the net until you are sure you have enough. Map out what you need.

**FOURTH:** Tape your shapes together. You can try glue, but it might not work as well.

**FIFTH:** DON'T get discouraged! This is a very difficult element of design. It will take you a while to master it...but you can do it!

**WALLS:** If you created walls--add those!



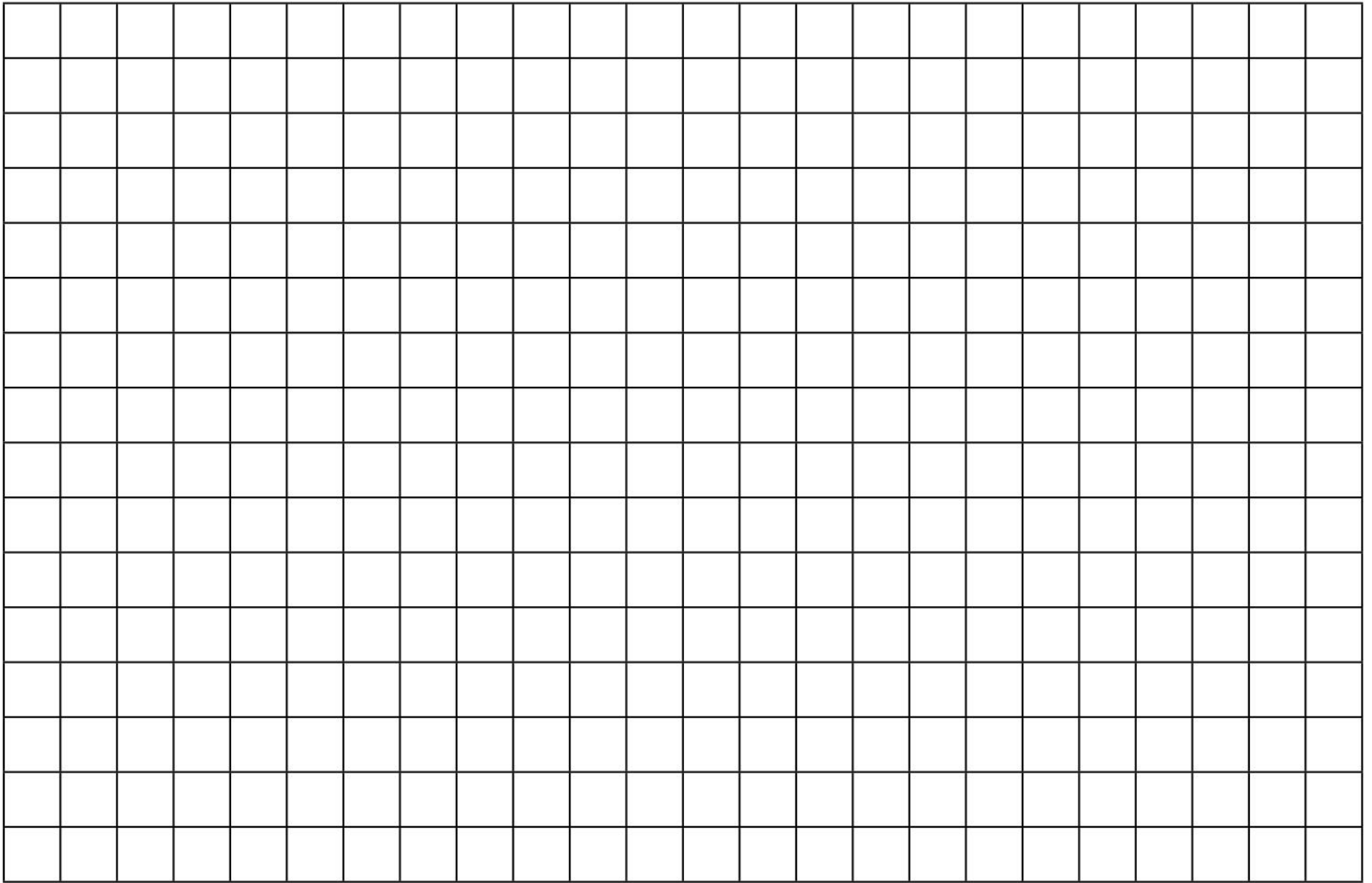
For this counter, I would cut out on my dotted line and tape the 4 sides together.

**REMEMBER:**

**YOU MAY HAVE A BETTER WAY TO MAKE  
3D APPLIANCES AND FURNITURE.  
DO WHAT WORKS BEST FOR YOU!**

# THREE-DIMENSIONAL PIECES

Use this graph paper to create your own three-dimensional appliances for the truck.





# TACO TRUCK EXTERIOR

Great work! You've designed the inside of the taco truck and it is amazing!  
Now you need to make the outside look just as good.

**BE CAREFUL** with coloring!

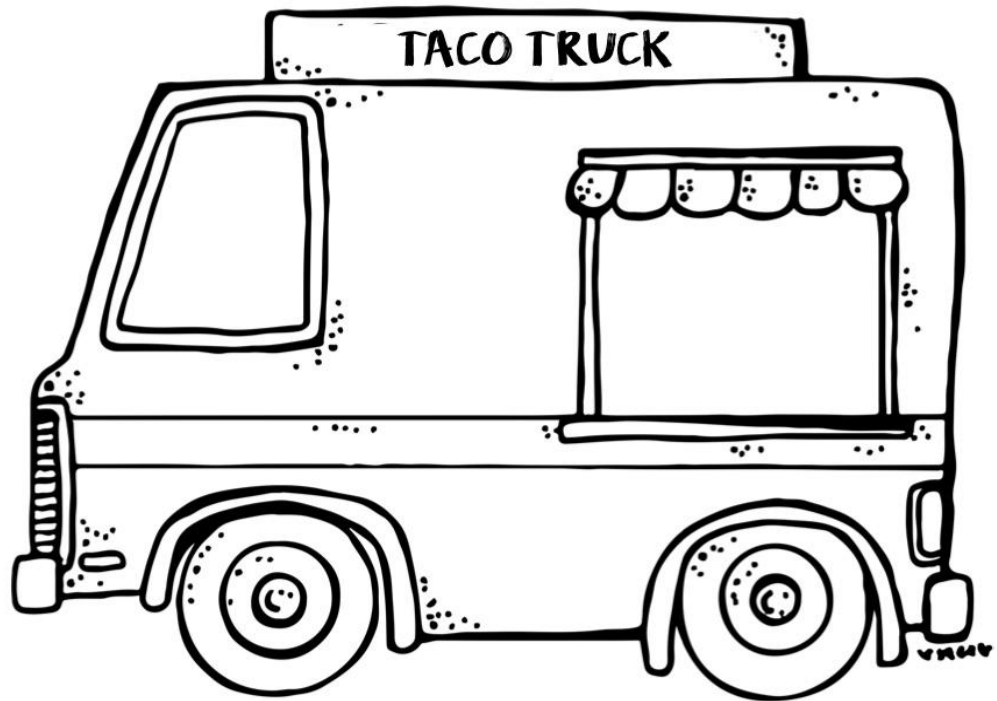
- ONLY USE crayons or colored pencils.
- Markers could bleed through and ruin the inside.
- Look at some pictures of food trucks to see what the outsides look like.

## Window Counter

- Remember where you will put the window counter as you design.
- You can cut-out the entire side or create a fold up section.

## TIRES and SIDES

- Decide on the tires and where to put them.
- On the side of the truck you can add the business name, logo, and other marketing ideas.



## WINDOWS and DOORS

- If you are up to the challenge, try cutting out where you have windows.
- Be patient and work slow.

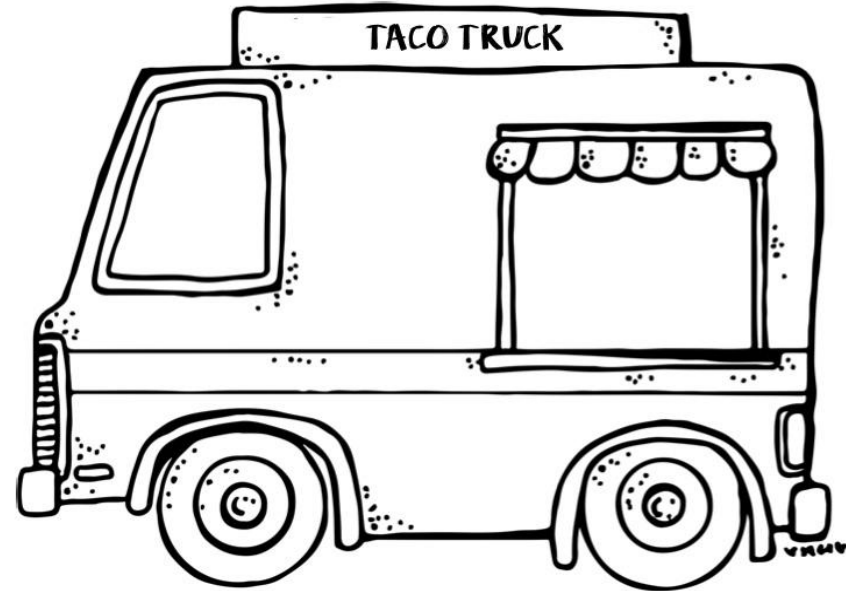
# TACO TRUCK EXTRAS

EXCELLENT! You've finished every single thing!  
Now, go back and add the little details.

## What are little details?

The little details will make your truck and business come alive. Add in all the extras that you'd find at real food stops. Here are some ideas:

- supply boxes
- cooking appliances
- garbage can (for the sidewalk)
- tables and chairs
- generator or butane tank
- signs
- hanging lights
- cones
- people



Your options are unlimited, so take your time as you create them. You will be amazed at how much of a difference the littlest detail makes.



NAME \_\_\_\_\_

# PROJECT REFLECTION

I CAN...	YES	NEEDS MORE WORK
I completed all sections of this project that were required.		
I can apply decimals to my work and find totals using those decimals.		
I can find the area and perimeter of an object I create.		
I can connect area, perimeter, and geometry to real-world situations.		
I can use problem-solving techniques to complete this activity.		
I can use collaboration techniques to complete this activity.		

**THE MOST CHALLENGING PART OF THIS PROJECT WAS...**

**MY FAVORITE PART OF THIS PROJECT WAS...**

**ONE THING THAT REALLY SURPRISED ME WAS...**

**SOMETHING I LEARNED FROM A CLASSMATE WAS...**



# Thursday

Share



# THE TACO TRUCK

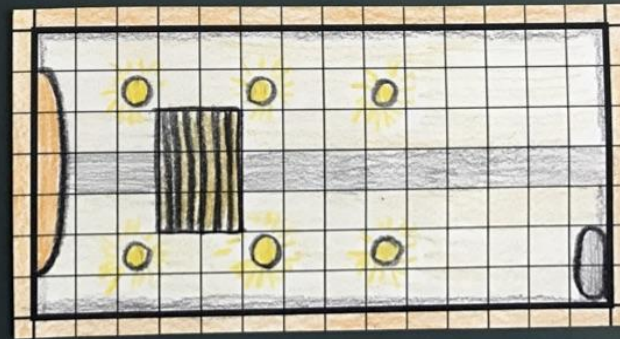
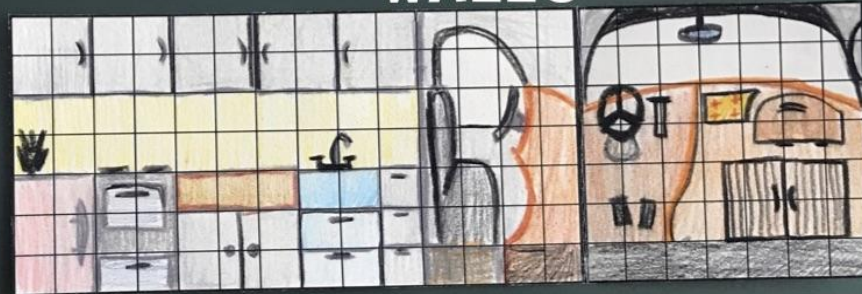


# BUILDING THE TRUCK

**BASE**



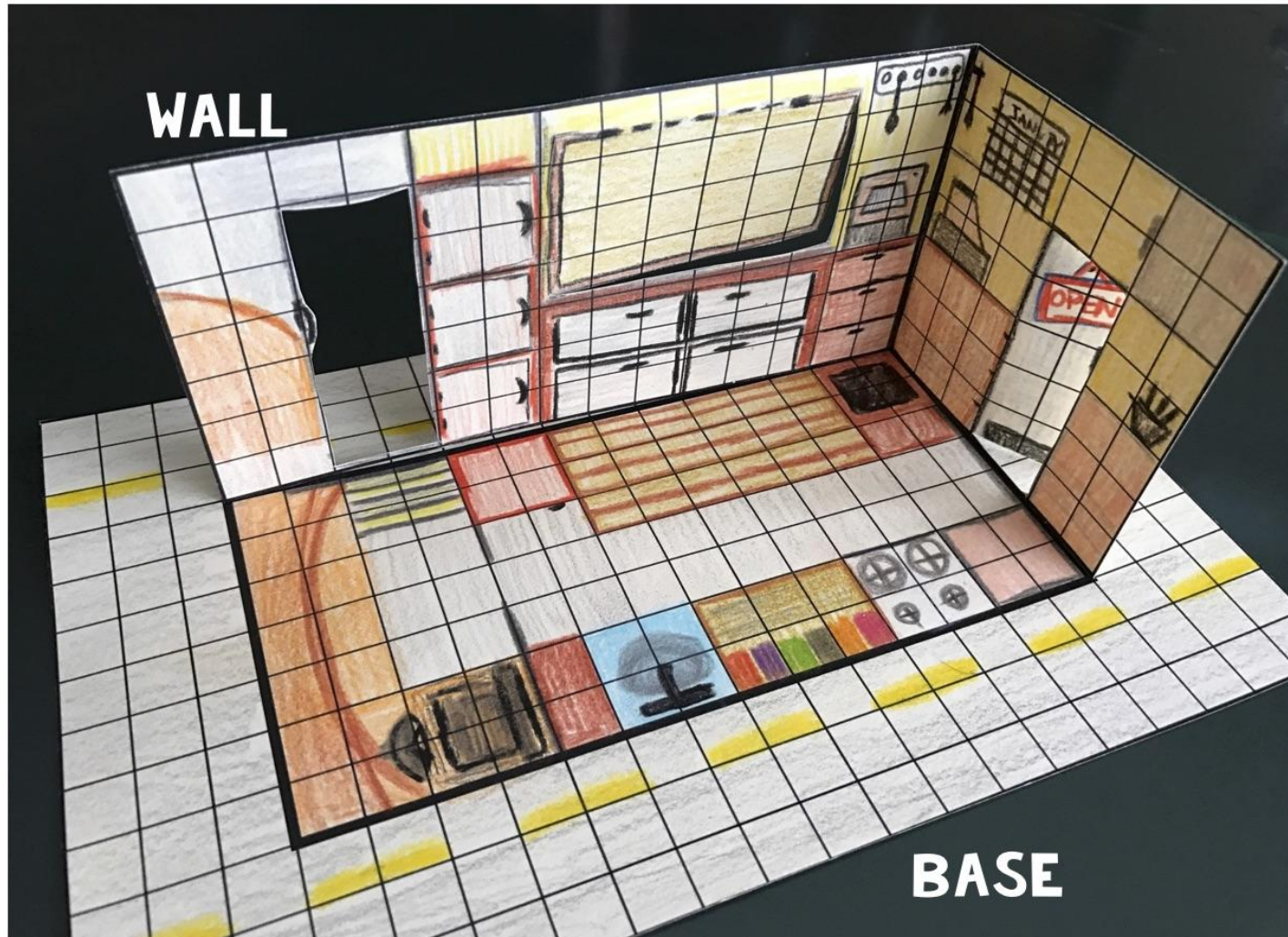
**WALLS**



**ROOF**

These are all four pieces of the truck.

# BUILDING THE TRUCK

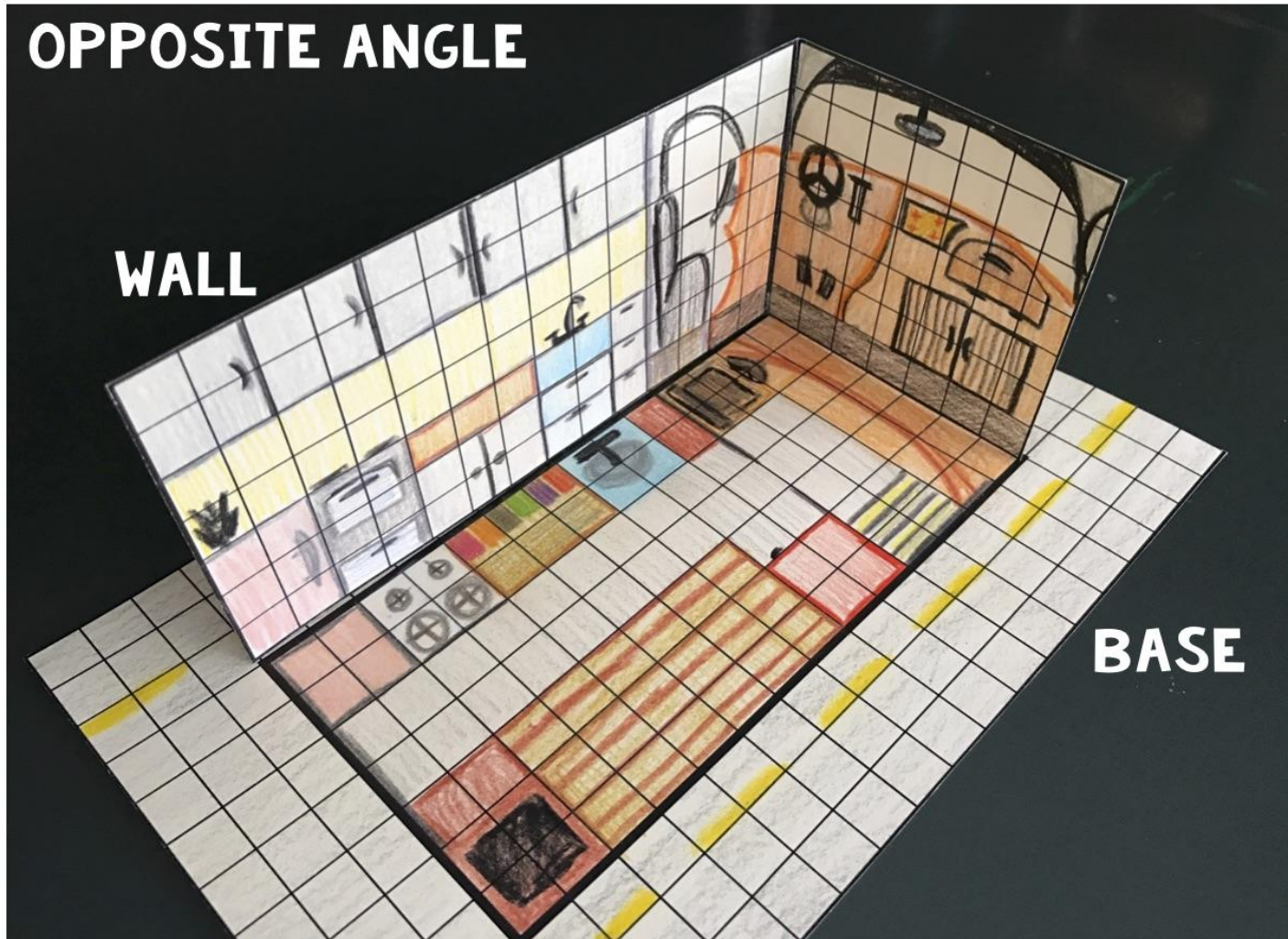


Line up the walls and floors to make sure they match.

# BUILDING THE TRUCK

**OPPOSITE ANGLE**

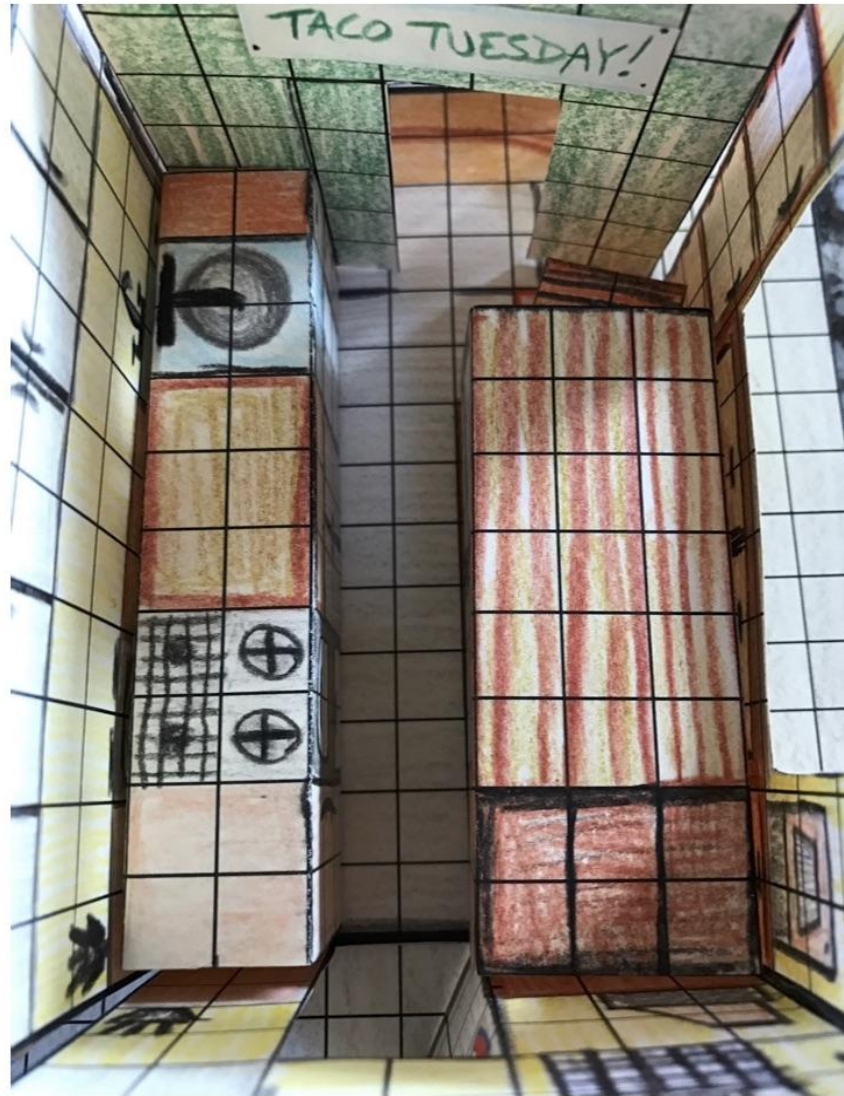
**WALL**



**BASE**

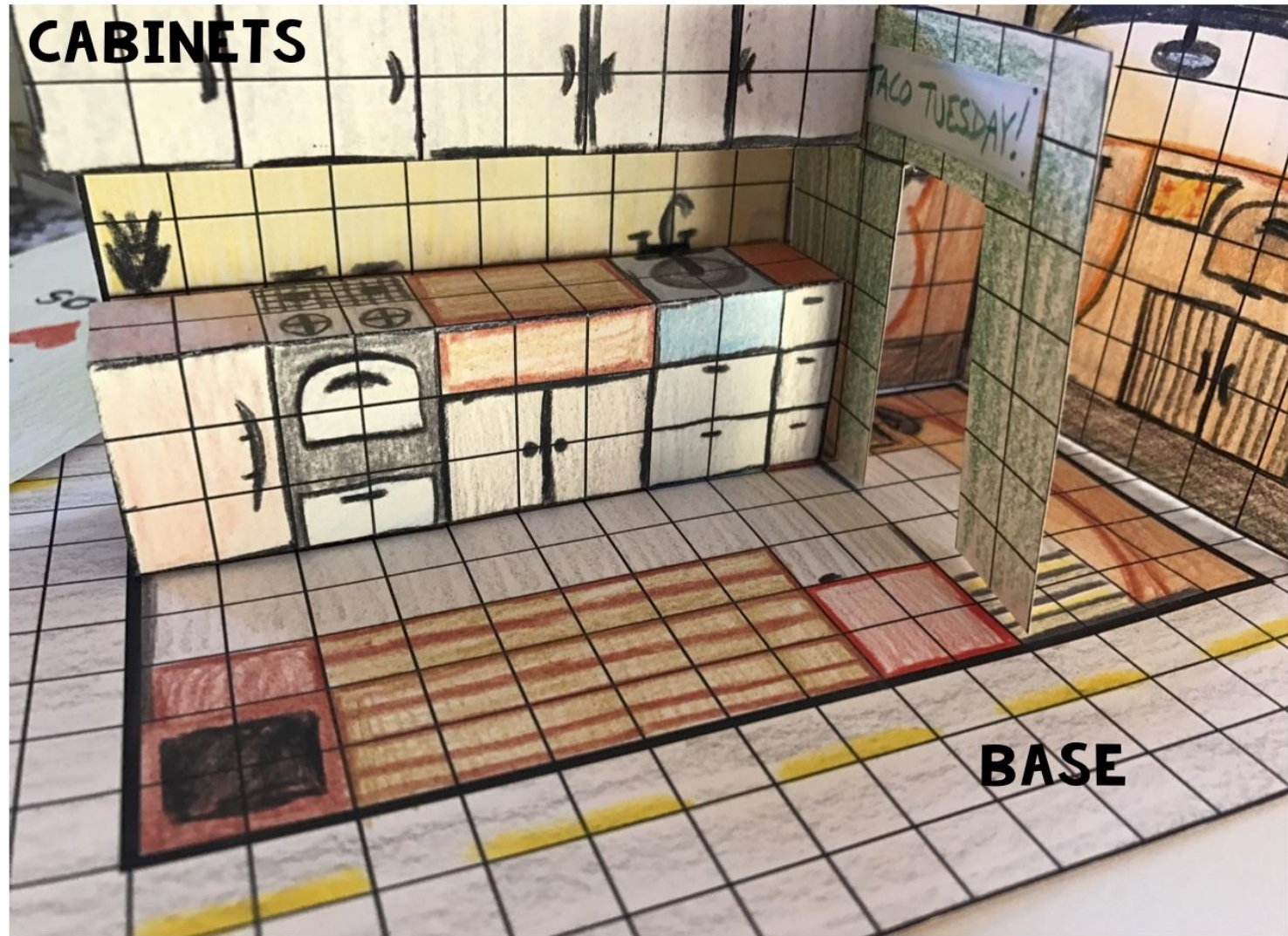
Line up the walls and floors to make sure they match.

# BUILDING THE TRUCK



Place your appliances inside the truck.

# BUILDING THE TRUCK



**CABINETS**

**BASE**

Place your appliances inside the truck.



# BUILDING THE TRUCK

