



Duration: 50 minutes or longer as needed depending on the number of groups

Overview: Students will present their final presentations to the class, special guests, and judges.

Materials:

- Computer and projector
- Student slide decks
- Student Workbook
- Final presentations, one per group
- Scoring rubric, one rubric per student or guest for each presentation
- Pen or pencil

Beforehand:

- Prepare for classroom presentations
- Print and copy scoring rubric, see Appendix I
- Load and cue student presentations from one device to avoid losing time for transition. Review presentations and ensure content is appropriate and professionally displayed (grammar, spelling, etc.) and teacher notes

Teacher Notes:

- 50 minutes may not allow enough time for all student groups to present. Plan accordingly.
- Help students create a professional and welcoming atmosphere for presentation day. Encourage students to dress up and invite guests to attend and participate in the judging of each group.
- You may choose to make this a business plan competition and provide incentives for the top scoring groups. Do so in accordance with your school's policies on classroom incentives.
- Make sure that technology is working and any additional media links function.
- Test sound if needed.
- Support students to get into their roles to welcome guests.

Presentations (50 minutes):

1. Have groups present their real food business plans (5-10 minutes per group).
2. Determine which guests will complete a scoring rubric for each presentation and make sure they have clear instructions about how additional feedback can be provided.
3. Allow time, if available, for questions and answers.

Student Reflection and Closing:

Ideally, there will be one day to close the sessions before launching the actual real food business or event. If not, ensure that time is available for students to debrief with one another and the adult teachers/leaders.

