Menu project checklist:

MANDATORY: YOU NEED TO HAVE

\_\_\_\_\_\_\_/1 actual physical menu

\_\_\_\_\_\_\_\_/3 appetizers

\_\_\_\_\_\_\_\_\_/3 drinks NON ALCHOHOLIC

\_\_\_\_\_\_\_\_\_/5 main dishes

\_\_\_\_\_\_\_\_\_/3 desserts

\_\_\_\_\_\_\_\_/5 PICTURES DRAWN OF YOUR FOODS

\_\_\_\_\_\_\_\_\_\_/14 BASIC DESCRIPTION OF YOUR FOODs (# of dishes)

\_\_\_\_\_\_\_\_\_\_/14 INGREDIENTS IN SPANISH FOR YOUR FOODS (# of dishes)

\_\_\_\_\_\_\_\_\_\_/14 PRICES IN YOUR LOCAL CURRENCEY FOR YOUR FOODS (# of dishes)

OPTIONAL: YOU DON’T NEED THESE, BUT THEY WOULD BE NICE

Google slide show with Google images of your food