

**Product Name:** Truxton Academy Burger Boogie Bar

**Student(s):** Julia, Keran, Conner, Linnea, Jaiden, (one more?)

**Grade:** 3<sup>rd</sup>

**Class Period or Team Name:** Team 1

**Teacher:** Madysen Eckhardt

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**School Name:** Truxton Academy Charter School

**School Address:** 6337 Academy Street Truxton, NY 13158

## **Product**

### *Product Description*

Product Name:

- Truxton Academy Burger Boogie Bar

Slogan:

- We have the cheese and the meats, crafted with kindness.

Product Description:

Truxton Academy's Burger Boogie Bar is a make your own burger bar designed to serve delicious custom burgers and music to Truxton Academy students and staff. The Boogie Bar is meant to give students a nutritious and delicious school lunch served with a side of music to move them throughout the lunch line.

The Boogie Bar is a great opportunity to eat a locally sourced beef burger with your choice of nutritional toppings. Not only is your mouth going to be filling with flavor from your choice of toppings but within the burger is a thin slice of American cheese, a slice of bacon, and a homemade pickle. Not only will the music from our bar make you dance, but also the Boogie Burger flavor will also make you want to dance as well.

## **Recipe**

*Recipe:*

Truxton Academy Burger Boogie Bar

Serving Truxton Academy Students and Staff on \_\_\_\_\_

Number of students and staff eating: 75

Ingredients	Amount Needed
Beef Patties	75 patties x 2=150 patties total
Sesame Seed Buns	75 buns
American Cheese	75 slices
Pickles	4(24 oz) jars
Bacon	4 Packages
Lettuce	4 heads
Onions	3 Diced Onions
Tomatoes	6-8 Diced Tomatoes

### Instructions

- 1. Pre- Cook the bacon.** Lay the slices of bacon on a cooking sheet lined with aluminum foil. Pre-heat the oven to 400 degrees. Once the oven is pre-heated, place the bacon in the oven for 10-15 minutes while checking the status of the bacon every 5 minutes. Take the bacon out when golden brown with oven Mitts on for protection. Place the cooked pieces of bacon on a plate lined with paper towels to catch the excess grease.
- 2. Create the Burger.** Place one patty on a clean plate and stack the pickle, American cheese, and half strip of bacon on top of the patty. Then place the second patty on top of the creation. Pinch the sides of the top and bottom patty together, closing the pickle, American cheese, and bacon inside.
- 3. Cook the Burger.** Add the burger to a large grill or skillet. Cook the burger until it is cooked through on one side, then flip the burger over to cook the other side. Once the burger is though roughly cooked through, place the burger on a brand-new plate to cool.
- 4. Prepare the Toppings.**
  - a. Slice the Tomatoes.
  - b. Chop up the heads of lettuce.
  - c. Dice the onions.
  - d. Slice the Buns in half.

### Storage & Handling

#### *Food safety Measures Used:*

Burgers are kept in a heated container until served. All the toppings are placed in containers with easy on and off lids surrounded in ice to keep cool. All food is handled by personnel with a hair net, gloves, and proper PPE on.

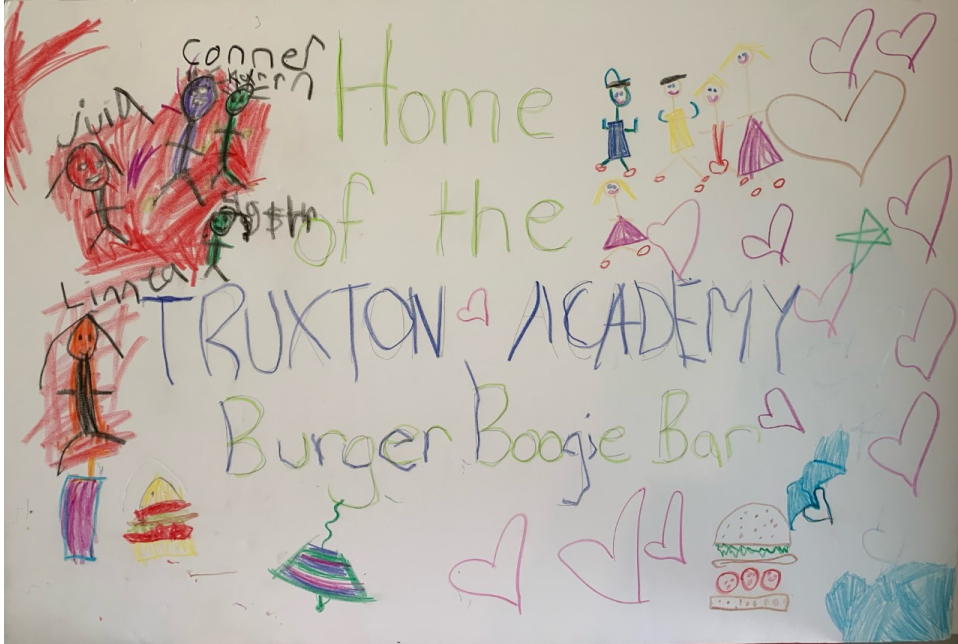
## Nutrition Check for Learning

Ingredients	Nutritional Value
Beef Patties	<ul style="list-style-type: none"><li>● Has 10 essential Nutrients</li><li>● Includes protein for strength</li><li>● Aids in heart health</li></ul>
Sesame Seed Buns	<ul style="list-style-type: none"><li>● Reduces risk for chronic diseases</li><li>● Contain several B vitamins</li></ul>
American Cheese	<ul style="list-style-type: none"><li>● Contains 9 essential nutrients</li><li>● Aids in strong muscles</li></ul>
Pickles	<ul style="list-style-type: none"><li>● Aid in hydration</li><li>● Includes vitamin K for healthy bones</li></ul>
Bacon	<ul style="list-style-type: none"><li>● Quality source of protein</li></ul>
Lettuce	<ul style="list-style-type: none"><li>● Source of fiber</li></ul>
Onions	<ul style="list-style-type: none"><li>● Aids in heart health</li><li>● Aids in insulin control</li></ul>
Tomatoes	<ul style="list-style-type: none"><li>● Contains sources of vitamin C &amp; A</li></ul>

### Marketing/ Brand:

*Marketing Campaign*

School Yard Sign:



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T-Shirt:



Social Media Post:

- Who likes to BOOGIE? Make sure to stop by the Truxton Academy Boogie Bar on Parent Teacher night to grab a nutritious and delicious Boogie Burger of your choice! All proceeds will be put towards purchasing locally produced products for school lunches. Remember: We have the cheese and the meats, crafted with kindness.