

Restaurant

Have girls and boys take order, greet and seat patrons, or learn the business side (ordering food and supplies, working with vendors, managing employees, etc.) by shadowing restaurant workers. Teach them table setting and etiquette. They can demonstrate what they learned by setting up the room/tables for lunch with their parents, relatives, or mentor. Another activity could be having the chef demonstrate making a dessert or main course dish. Time management, customer service, and tip percentage are just some of the things participants will learn.

Here is what the schedule could look like:

Note: Time may vary depending on number of participants and activities you would like to incorporate in the day. Also, remember to factor in time for kids to go to the bathroom or to have a snack.

9:00 am-10:00 am:

Registration and Breakfast. Address parents, relatives, mentors, girls and boys. Welcome them to your organizations Take Our Daughters And Sons To Work Day and briefly describe what they will be doing throughout the day. This is also a perfect time to give out the gifts for the day.

10:15 am-11:15 pm:

Restaurant tour and cook demonstration

11:20 am-12:20 pm:

Shadowing the hostess, servers, and managers

12:20 pm-1:00 pm:

Take Our Daughters And Sons To Work *Conversation Café*

1:00 pm-2:00 pm:

Lunch. It would be great if your organization would like to provide a buffet lunch; have the girls and boys assist in setting up the room/table.

2:15 pm-3:15 pm:

Take Our Daughters And Sons To Work *Bingo* and *Ask the Adults*

3:20 pm-4:00 pm:

Take Our Daughters And Sons To Work Wrap Up Activity and closing remarks