



Freshbite Meals

MENU



BREAKFAST

Porridge bowl (V) £3.80

Our delicious porridge bowl is a comforting breakfast which consists of creamy oats it can be enjoyed with fruit, honey or on its own.

Breakfast Wrap (H) £4.20

Our breakfast Wrap is filled with freshly cooked ingredients and wrapped in a soft tortilla perfect for on the go or a relaxing morning meal.

Fresh Fruit Pot (V,VG) £2.50

Our fresh fruit pot, a mix of fresh fruit that is prepared daily, light and refreshing.

SNACKS

Granola Bar (V) £1.80

Greek Yoghurt cup (V) £2.20

Banana Bread Slice (V) £2.50

LUNCH

Chicken Salad Box (H) £6.00

A healthy mix of tender chicken with lettuce, cucumber, tomatoes served with a light dressing.

Veggie pasta bowl (V) £5.50

Our yummy bowl of pasta with fresh vegetables in a light tomato and herb sauce

Soup of the day £3.90

Our soup of the day is freshly homemade with quality ingredients served with a bread roll

BEVERAGES

Fresh Orange Juice £2.80

Iced Coffee £3.20

Herbal Tea £2.00

(V) Vegetarian (VG) Vegan (H) Halal

Please speak to your serving staff if you have any food or drink allergies or intolerance. All meat is Halal certified. Unfortunately we can not guarantee our kitchen and supplies are allergen free.

DS2 LOG:

I chose to use Adobe Express as I had not used it before and wanted to experiment with it and explore what options were available. Once I was familiar with the layout and tools, I knew it was an appropriate choice for this assignment. It was quite simple to use and provided a range of templates that I could edit, as well as example templates that gave me a rough idea of how a menu should be set out. It offered a variety of fonts, design tools, and the option to add images. This allowed me to create a digital menu using different features. Adobe Express made it clear how to add images, change the background colour, and organise my work effectively.

To create the menu, I used the information provided in the DS2 scenarios on Moodle, including:

- Item names
- Prices
- Headings

This information was important because it helped me create a clear and straightforward menu. It also made it easier for both customers and staff to understand what was available.

There were a few things I changed while working on this digital artifact:

- I added food descriptions to the breakfast and lunch menus.
- I improved the layout by separating items into the correct sections.
- I changed the font styles and sizes to make the menu easier to read.
- I added images to make the menu more attractive and visually appealing.
- I ensured the background of the menu remained clean and simple.

When I first started creating this digital artifact, I made sure that all the information I needed was included. I placed everything in the correct order and ensured the layout was easy to read. After inputting all the necessary information, I reviewed my work and made improvements, such as repositioning images, adjusting font sizes, and changing heading sizes. Reviewing my work helped me realise that there were a few mistakes, including spelling and punctuation errors.

These improvements helped me create a clear, simple, and effective menu for the restaurant.

When I looked at my work again, I realised it was not finished as I first thought. To make the menu more appealing, I added extra information, such as dietary requirements for customers who are vegan or vegetarian. I made sure I added Halal certified meat for culture related customers.