Presentation Notes
Building Teamwork: Food Truck Design Project

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Food Trucks

Mobile venues that sell food:
- Ice cream trucks
- Mobile canteens
- Mobile kitchens
- Mobile vendors
- Restaurants on wheels

Cater events at:
- Carnivals
- Construction
- Farmer’s markets
- Festivals
- Sporting events

Definition - A food truck, mobile kitchen or mobile canteen is a mobile venue that sells food. Some, including ice cream trucks, sell mostly frozen or prepackaged food; others are more like restaurants-on-wheels.

Food trucks have gained in popularity and can be seen at festivals, sporting events, around town, parked in parking lots and many other places.

Ask your students to describe their favorite ones.
1866 - Texas Ranger Charles Goodnight invented the first mobile food business with the chuck wagon.
1910 - Big cities hop on the chuck wagon with food trolleys that served meals to people on the street.
1930 - Local grocery store owners started delivering goods door to door.

Click on hyperlink to view video:
Modern Marvels
History of Food Trucks
Food trucks have been serving up quick, inexpensive food since the days of cattle drives in the American West.
http://www.history.com/shows/modern-marvels/videos/history-of-food-trucks
1955 - Good Humor trucks became a sensation with mobile ice cream shops
1969 - Hot Diggity Dog – food trucks and street vendors became a cheap form of good food
1983 - Expensive gas, cheap food – people ate more food from mobile food carts in an effort to save money from high gas prices
1993 - Economy booming and people were eating lavishly and forgetting about the mobile vendors
Today

- **2004** - Gourmet to go
- **2011** - Fame for Food Trucks becomes popular

**Food Truck Tech**

(click on link)

2004 - Gourmet to go – chefs started owning and operating food trucks.
2011 - Fame for Food Trucks becomes popular with no signs of slowing down.

Click on hyperlink to view video:
**Modern Marvels**
**Food Truck Tech**
Designing the average food truck kitchen requires specialized engineering.
http://www.history.com/shows/modern-marvels/videos/food-truck-tech
Host Tyler Florence welcomes the teams and presents them with the food trucks of their dreams and matching cars.

These rookies learn quickly that running a food truck is much harder than it looks.

Food Network: The Great Food Truck Race
Season III

More videos are available at Food Network as Season 3 continues.
Modern Marvels Food Truck Tech
Designing the average food truck kitchen requires specialized engineering.
http://www.history.com/shows/modern-marvels/videos/food-truck-tech

Modern Marvels History of Food Trucks
Food trucks have been serving up quick, inexpensive food since the days of cattle drives in the American West.
http://www.history.com/shows/modern-marvels/videos/history-of-food-trucks

Websites:
- TimeToast The History of Food Trucks
  http://www.timetoast.com/timelines/the-history-of-food-trucks
- U.S. Environmental Protection Agency Recycling Basics
  http://www.epa.gov/recycle/recycling-basics

References/Resources
Images:
- Microsoft Office Clip Art Used with permission from Microsoft
Textbook:
Videos:
- Food Network: The Great Food Truck Race
- Modern Marvels Food Truck Tech
- Modern Marvels History of Food Trucks
  Food trucks have been serving up quick, inexpensive food since the days of cattle drives in the American West.
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