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Community based entrepreneurship

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Community Based Entrepreneurship

The Sliced Truck

Manny Bowman '23 – (Sponsor: Professor John Dobson)



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Course Description

This course provides an opportunity for students pursuing an entrepreneurship minor to showcase their learned skills and co-create with community partners. Using the Combi food truck, students can collaborate with local partners of their choice to develop and implement their community-based business/innovation ideas. This course is an excellent opportunity to build stronger community bonds by encouraging collaboration between students and local organizations. This encourages growth within Worcester and Main South business. The self-directed nature of this course drives students to further develop their entrepreneurial skills in a way that is unique to the course. Every student gets a hands-on experience operating their own small business, which greatly strengthens skills such as business management, leadership, customer service, financial intelligence, analytics, and more. All of this is achieved while allowing students to make real connections throughout the city and showcase their entrepreneurial talents.

The Sliced Truck

The business I operate as a part of this class is The Sliced Truck. Going into the course, I was not completely sure what to expect. However, my passion for my work quickly took over and pushed me to get the best out of this course. My love for cooking is rooted in my childhood, having home cooked meals just about every night, sharing countless dinners with extended family, and primarily traveling for the interest of eating. I also grew up as a vegetarian, which always offered few veggies-friendly options. This has all had a major effect on the way I value and appreciate food, leading me to create Sliced. Our goal is to showcase Vegan & Vegetarian food at its best! Often, the vegan option on the menu is full of vegetables and lacking the love a great dish requires. Every meal Sliced will be serving has gone through hours of trial to be perfected for our customer.

♥ WE HOPE YOU ENJOY ♥



Event Inquiry

Securing events where students can sell their food is a key component to the class. The following list is of the key information I acquire prior to an event:

- Expected servings
- Prepaid or customer payment
- Other vendors
- Business Guarantee

This initial information also allows me to create my logs where I keep track of all purchased goods and earnings. (Shown below)

Item	Quantity	Unit	Serving per Q	Total Serving	\$ per Q	\$ total
Sandwich						
Tofu	2	pkg.	30	60	\$ 6.99	\$ 13.98
Sesame seeds	2	pkg.	30	60	\$ 10.00	\$ 20.00
Oil	1	pkg.	200	200	\$ 10.00	\$ 10.00
Bread	9	pkg.	5	45	\$ 4.99	\$ 44.91
Carrot	4.68	lb	20	94	\$ 0.99	\$ 4.63
Raddish	4	pkg.	20	80	\$ 1.59	\$ 6.36
Cucumber	2.39	lb	20	48	\$ 3.49	\$ 8.34
Red Cabbage	6.64	lb	20	133	\$ 0.99	\$ 6.57
Breadcrumbs	4	pkg.	14	56	\$ 2.50	\$ 10.00
Cilantro	1	pkg.	30	50	\$ 1.99	\$ 1.99
Mayo	2	pkg.	25	50	\$ 2.79	\$ 5.58
Radishes	3	pkg.	25	75	\$ 2.49	\$ 7.47
Thal Iced Tea						
Thal tea mix	1	pkg.	50	50	\$ 5.00	\$ 5.00
Half/Half	1	pkg.	50	50	\$ 3.50	\$ 3.50
Ice	2	pkg.	25	50	\$ 2.19	\$ 4.38
Packaging						
Cups	1	pkg.	50	50	\$ -	\$ -
Lids	1	pkg.	100	100	\$ -	\$ -
Straws	1	pkg.	100	100	\$ -	\$ -
Totals	43.71			45-55		\$ 148.34

FOLLOW OUR INSTAGRAM @THESLICEDTRUCK

Our Partners in Worcester

Below are some of our partners for previous and future events:

- Redemption Rock Brewery
- New Tradition Company
- New England VegFest
- C.C Lowell Art Store

SLICED MENU

DRINKS

THAI ICED TEA - \$3
Thai tea mixed with "dairy" and ice

Dairy choices: Oat milk, Whole milk, Plant based creamer, coconut milk

SODA - \$2
Fresca, Coke, Rootbeer



WHERE TO FIND US

FEBRUARY 11th 2-4PM RED SQUARE @ CLARK UNIVERSITY

@THESLICEDTRUCK ON INSTAGRAM

CHEF - @MANNY_BOWMAN ON INSTAGRAM

STAY TUNED FOR MORE POPUP EVENTS WITH A ROTATING MENU THAT WILL BE SURE TO SUPPLY GREAT FOOD.

BITES

SWEET RED BEAN PANCAKE - \$4
Sweet red bean paste inside of crispy Korean pancake

SCALLION PANCAKE - \$4
Slightly chewy scallion inside crispy Korean pancake

*Served with side of coleslaw

CHEF SANDWICH

TOFU BANH MI
Sesame Fried tofu tossed in Bachan's BBQ sauce, Vinegar slaw, house mayo, on toasted Vietnamese roll

FULL SANDO - \$10

HALF SANDO - \$5

GLUTEN FREE BANH MI - \$7
Bed of Vinegar slaw, topped with sesame fried tofu tossed in Bachan's GF BBQ sauce

*can be made vegan

WHAT WE BRING TO YOU

SLICED'S GOAL IS TO SHOWCASE VEGETARIAN FOOD AT ITS BEST. OFTEN VEGETARIAN FOOD ON THE MENU IS THE OPTION THAT IS JUST FULL OF VEGETABLES AND LACKING THE LOVE A GREAT DISH REQUIRES. EVERY MEAL SLICED WILL BE SERVING HAS GONE THROUGH HOURS OF TRIAL TO BE PERFECTED FOR YOU.

WE HOPE YOU ENJOY ☺

- SLICED

Prep Work

The most important aspect of our work goes on behind the scenes in our food preparation. Our prep work typically takes 10-14 hours which consists largely of cutting vegetables, preparing main menu items, making beverages, and packaging up any items that will help make the day run as smooth as possible. The prep work allows me to display high quality food I push myself to produce.

The menu shown above is one of many menus we offer and a look at the items we prepare to serve.