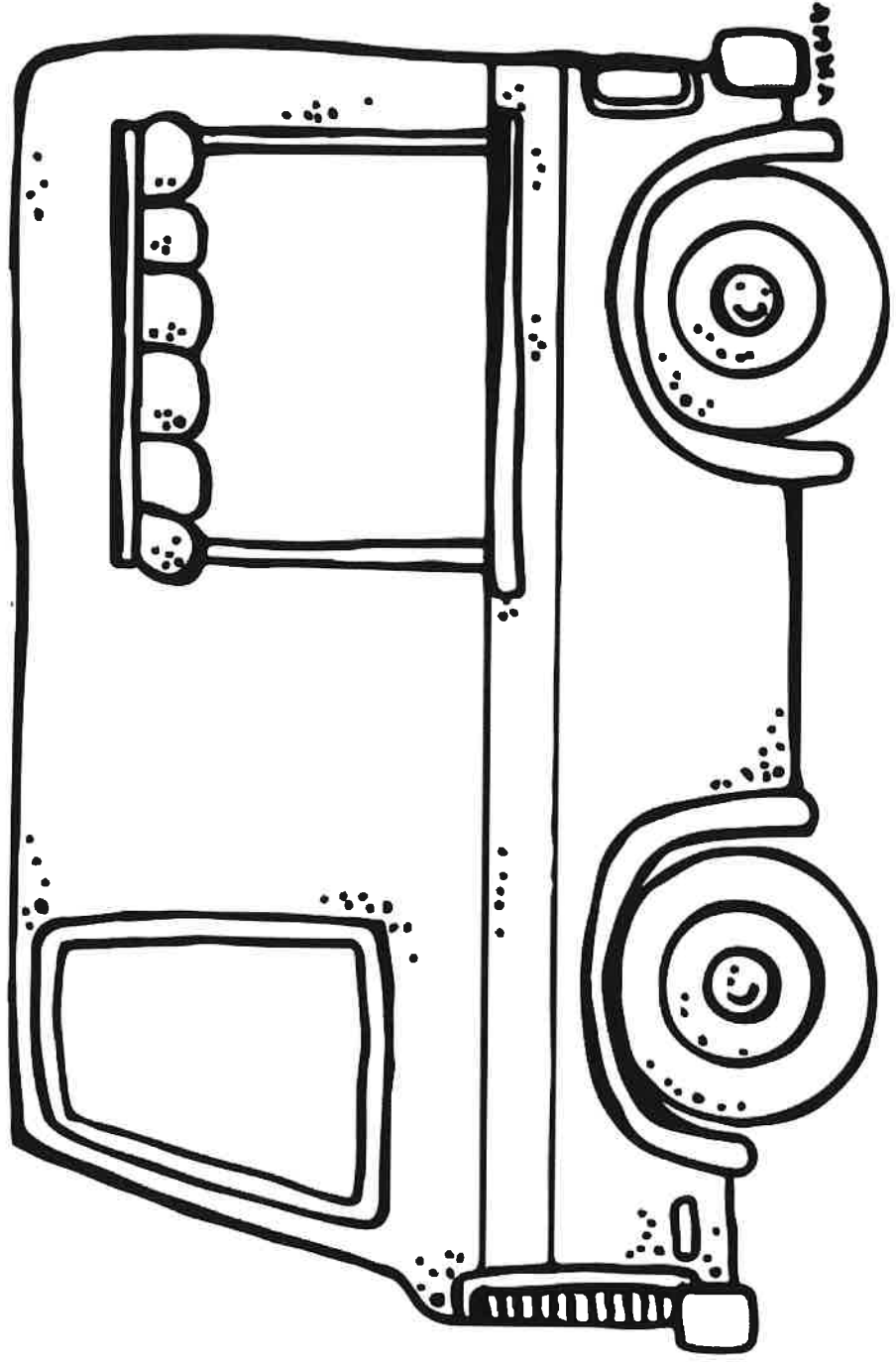


# BUILDING A TACO TRUCK



name

# TACO TRUCK PARTS

## Things To Know

### REQUIREMENTS LIST

Your taco truck will have a list of items that must be included.

This will be a list of items for the floor plan and the walls. You will decide where to put everything!

This includes a COUNTER and open wall to serve customers.

### AREA & PERIMETER

As you create the layout of the truck, you will need to find the area and perimeter of items from the requirement list.

Units will be the measurement used for perimeter and area.

Example:

-Perimeter is 24 units

-Area is 26 square units (or units squared).

### GEOMETRY DESIGN

Use your geometry skills to find the best solution to fitting all items into the truck

All cars and trucks are filled with geometry in real life. Use those ideas to help you make the best choices.

Math is everywhere!

### BE PREPARED!

Your taco truck must make sense and fit together. Make sure you leave space for the driver to drive it!

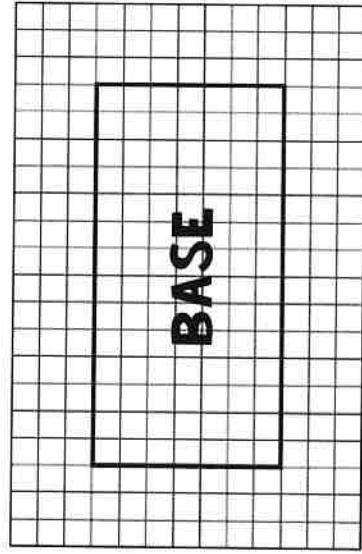
# TACO TRUCK PARTS

There are four major parts of the truck that you will build and design.

## THE BASE

This is where you create the floor of the truck.

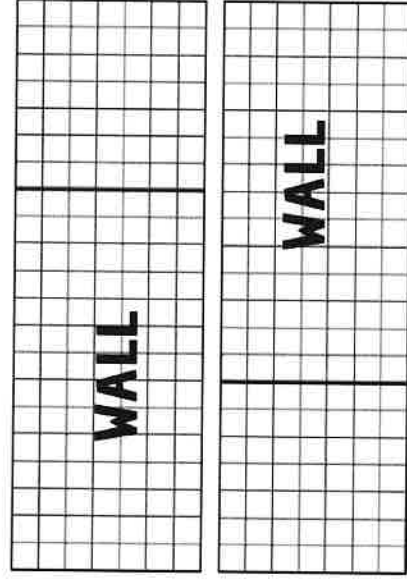
-The truck base is bolded, but the paper is full size to help with keeping the truck together.



## THE WALL, PIECE 1

Each WALL section contains two walls.

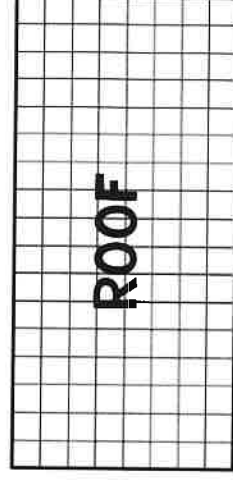
They are folded to create the front, back and sides of the truck.



## THE WALL, PIECE 2

They can be cut out to create a rectangle that fits exactly around the base of the truck.

The size is just a little large so it can sit on top of the truck without falling apart.



Each of the MAJOR PARTS will be on separate pieces of paper. They can be cut out and placed together to form a TACO TRUCK in the shape of a rectangular prism.

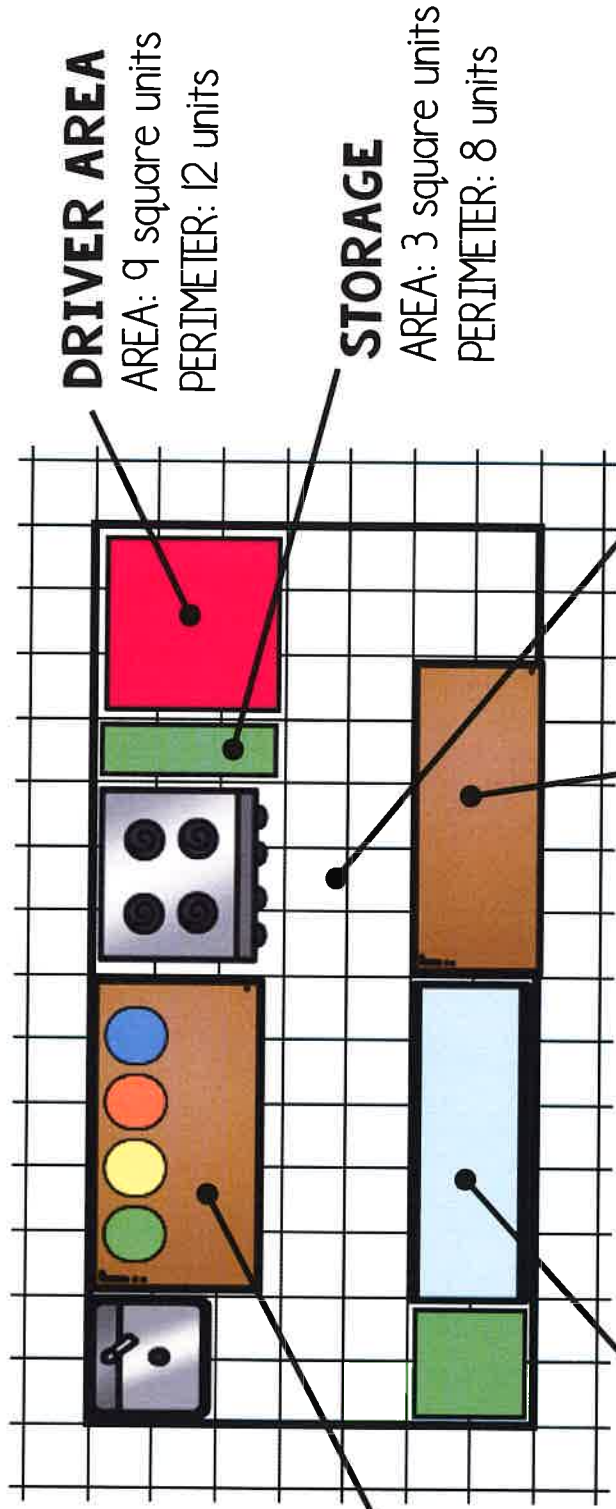
# TACO TRUCK PARTS

More important things to know.

After you have created the layout, you will have to find the area and perimeter of items in the truck. Not all items will be exactly perfect, so estimate as close as you can.

You will design the base using a bird's eye view. Imagine looking straight down as you add in the furniture and lay it all out.

This is an example of a BASE floor plan.



**COUNTER**  
AREA: 15 square units  
PERIMETER: 16 units

**CHECK OUT COUNTER**

What is the AREA?

What is the PERIMETER?

**WORK TABLE**

AREA: 10 square units

PERIMETER: 14 units

**WALKWAY**

What is the AREA?

What is the PERIMETER?

**DRIVER AREA**

AREA: 9 square units

PERIMETER: 12 units

**STORAGE**

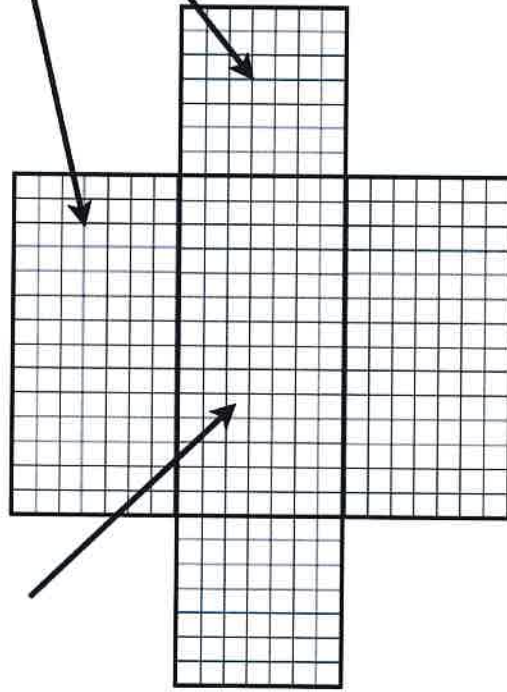
AREA: 3 square units

PERIMETER: 8 units

# ROUGH DRAFT: INSTRUCTIONS

This rough draft will be used as a blueprint and will include all items from the Requirement List. The Requirement List will be included on the page. Check off each item once you have included it.

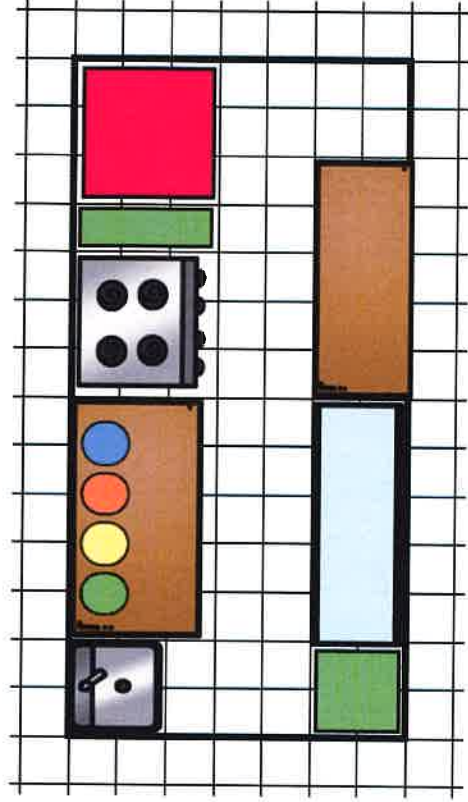
This is the BASE and main floor.



The inside of the truck will look like the four walls have been laid down.

Refer back to the directions and look at the examples to help you out.

A finished wall or base could look like this. Design carefully!



As seen on the previous page.

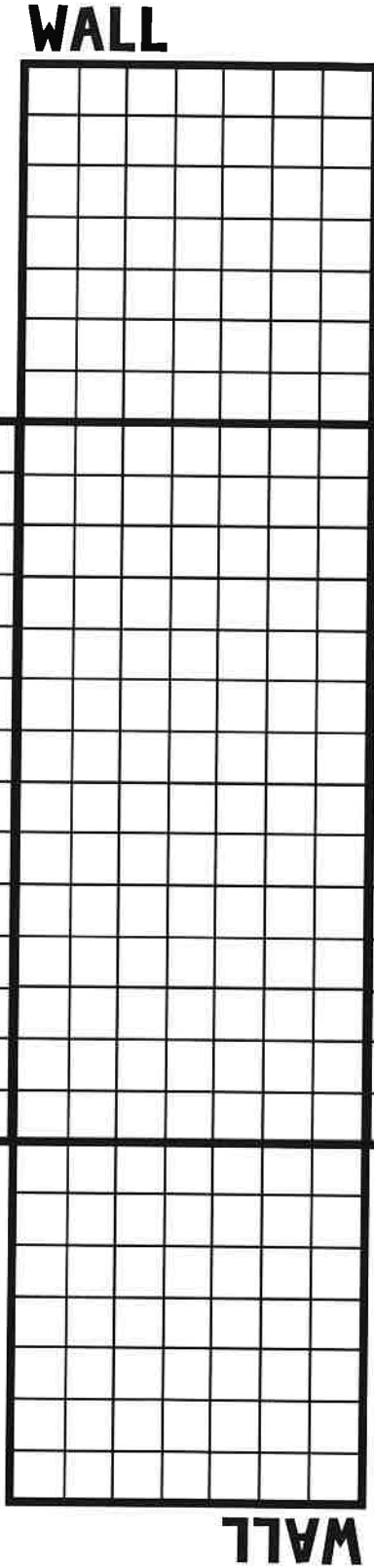
As you design the layout, you may have to turn your paper so the drawings match up on each side of the truck.

# ROUGH DRAFT: BLUEPRINTS

Create your rough draft of the taco truck. Check off each item after you add it to your truck.

driver seat	
work counter	
sink	
oven	

trash can	
order counter	
stove top	
window over order counter	



Walkway down the middle of the truck.	
EXIT out of the back of the truck.	

cash register	
supply cabinet	
freezer	

**WALL**

# FINAL VERSION: REQUIREMENT LISTS

Listed below are all the furnishing elements that must be included inside your truck.

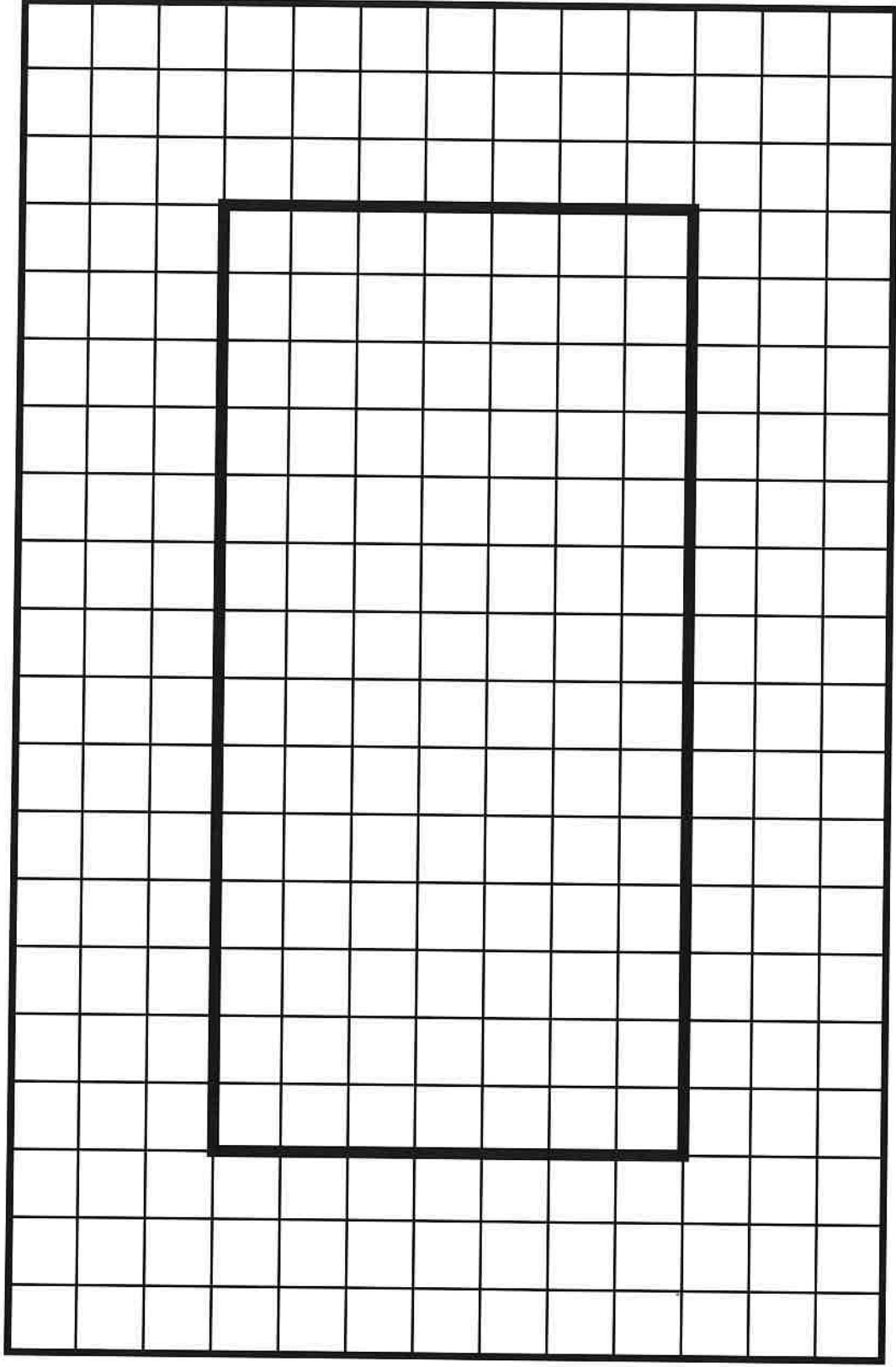
Check off each item once it has been added in your truck.

ITEM	COMPLETED
driver seat	
work counter	
sink	
oven	
trash can	
order counter	
stove top	

ITEM	COMPLETED
Walkway down the middle of the truck.	
EXIT out of the back of the truck.	
cash register	
supply cabinet	
freezer	
window over order counter	

## **FINAL VERSION: BASE FLOOR PLAN**

Convert your rough draft to the final version of the truck.

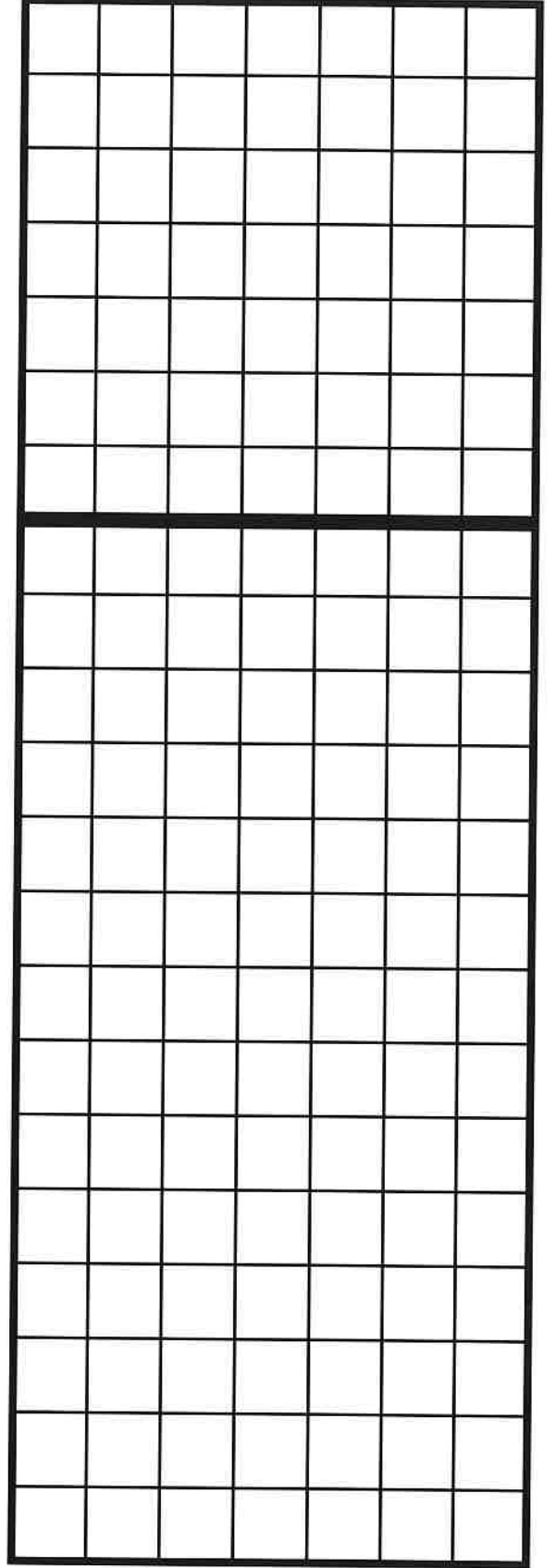
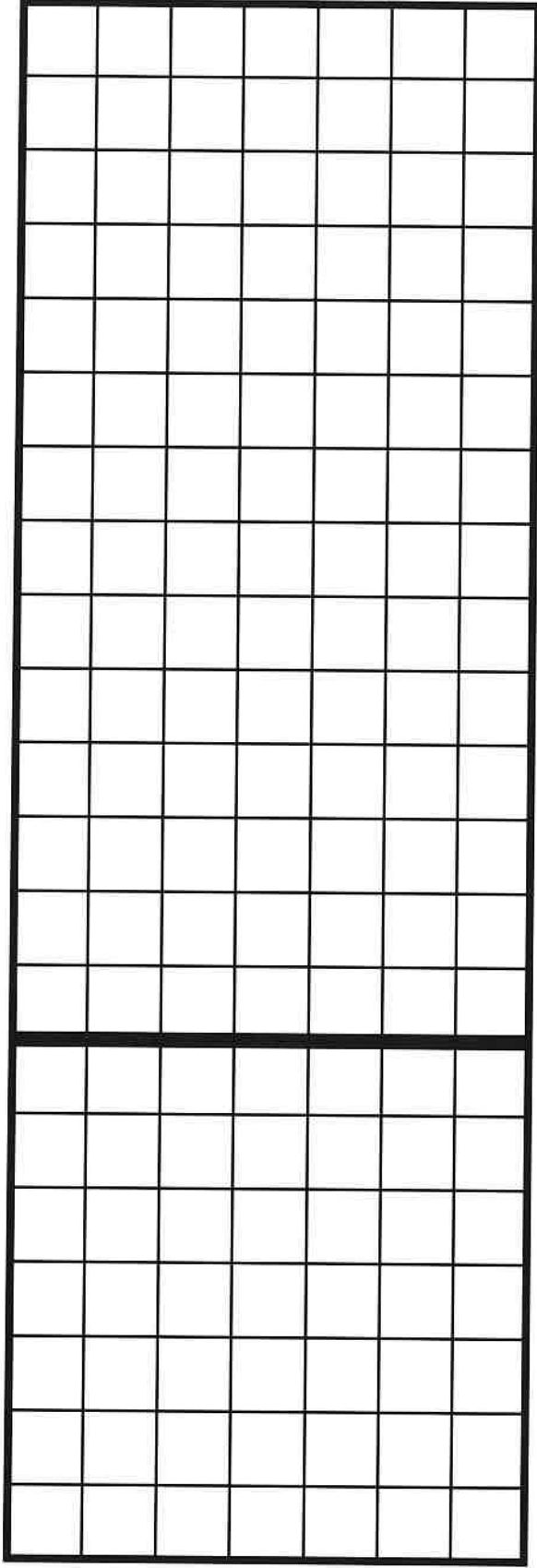


You may also design the surrounding area, which could look like roads, pavement, or something based on where the truck is parked.



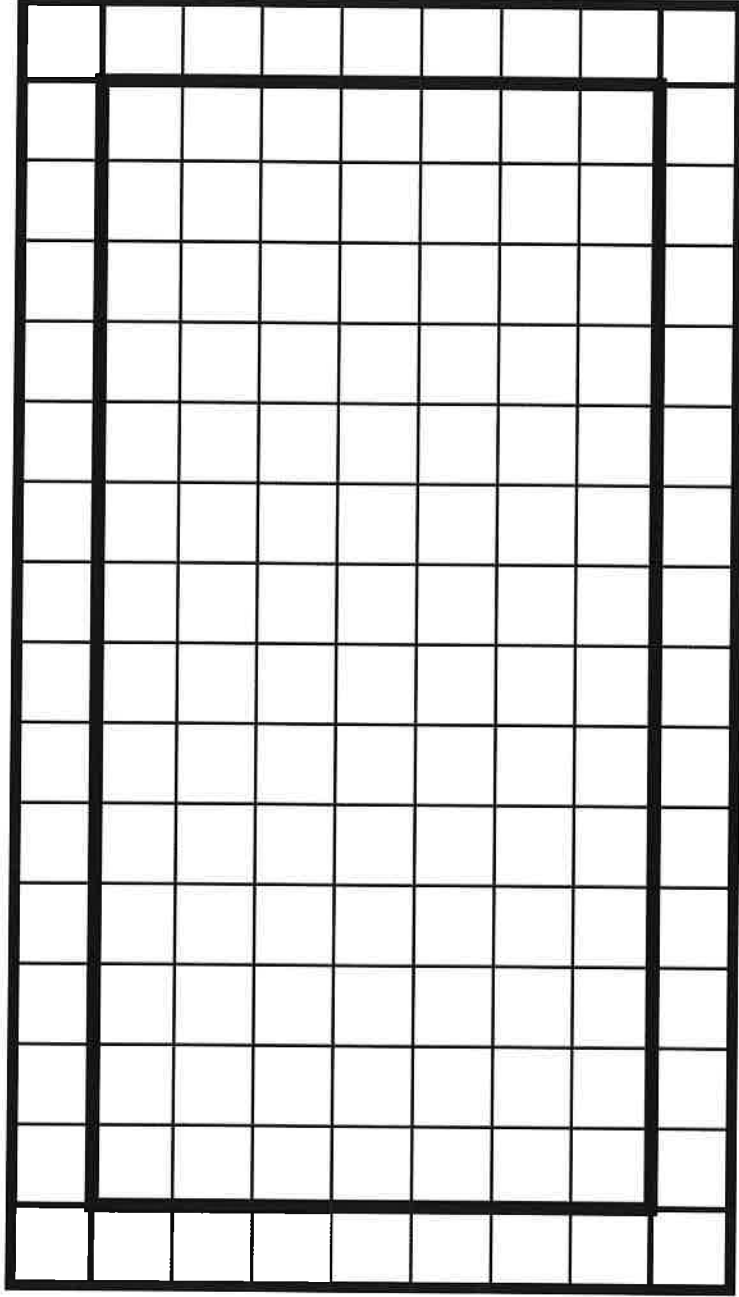
## FINAL VERSION: WALLS

The inside walls of the taco truck are where you will continue designing from your floor plan.  
**MAKE SURE** you keep enough space over the **ORDER COUNTER** so it can be cut open later.



## FINAL VERSION: ROOF & CEILING

Include any remaining items that could go on the roof and ceiling.



The dark outline is the roof truck. There is a single row of units that will hang over the side. This is because the roof will sit on top of the walls.

You may cut down the roof sides once you see how it fits on top of the truck.

# TACO TRUCK SIZE

Find the AREA, PERIMETER, and SHAPE of each item in the truck.

Fill in the information below.

ITEM	PERIMETER	AREA	SHAPE
driver seat			
work counter			
sink			
oven			
trash can			
order counter			
stove top			
Walkway down the middle of the truck.			
EXIT out of the back of the truck.			
cash register			
supply cabinet			
freezer			
window over order counter			

# TACO TRUCK SIZE

Find the AREA, PERIMETER, and SHAPE of each item in the truck.

Fill in the information below.

ITEM	PERIMETER	AREA	SHAPE
driver seat			
work counter			
sink			
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trash can			
order counter			
stove top			

# TACO TRUCK SIZE

Find the AREA, PERIMETER, and SHAPE of each item in the truck.

Fill in the information below.

ITEM	PERIMETER	AREA	SHAPE
Walkway down the middle of the truck.			
EXIT out of the back of the truck.			
cash register			
supply cabinet			
freezer			
window over order counter			