

The Conflict Resolution Menu:

What Are Your Options for Dealing with a Conflict?



BIG IDEAS

- › Conflict can be handled in a variety of ways.
- › Brainstorming different ways to resolve a conflict increases your chance of finding a solution that works for everyone.



LEARNING OBJECTIVES

Students will:

- › Generate a variety of suggestions for how a fictional conflict can be resolved.
- › Compare and contrast their solutions to the conflict with another student's solutions.



VOCABULARY

Collaborate › work with others to think of solutions to a conflict that will meet the needs of everyone involved

Conflict › a situation in which it seems that different people's goals cannot fully be met at the same time

Resolve › settle a conflict; find a solution to a conflict

Respect › showing consideration for everyone's needs and feelings in choosing a solution



CHARACTER CONNECTION

Students learn how to resolve conflicts **respectfully** by adopting a collaborative approach.

THEME

Resolving Conflicts Respectfully

GRADE LEVEL

4-8

TIME

45 minutes

MATERIALS

A story of your choice, in which characters have a conflict; Venn Diagram hand-out (attached); Pens/pencils, highlighters; Restaurant menus PowerPoint OR printed menus (gather some of your favorites or use those attached)



Directions

INTRODUCTION

1. Divide the class into groups of 4-5 students each. Students will look at a series of restaurant menus and decide as a group whether they would like to go to each restaurant.
2. Menus can be presented in one of several ways, depending on what works for you and what would be most fun for your students:
 - › Gather up some real take-out menus from local restaurants!
 - › If you are set up to display a PowerPoint presentation to your class, use the PowerPoint available with this lesson plan (download at <https://libertymuseum.org/liberty-institute/tours/overview/>).
 - › If you don't have real menus, and aren't set up to use PowerPoint, you can use the PDF menus available with this lesson plan.

The Conflict Resolution Menu cont'd.



ACADEMIC STANDARDS

Common Core Language Arts

CCSS.ELA-LITERACY.SL.4-8.1 >

Engage effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with diverse partners on grade level topics and texts, building on others' ideas and expressing their own clearly.

PA Student Interpersonal Skills

A16.1.4-5.C > Identify adverse situations which all people encounter and healthy ways to address.

16.2.5.D > Identify and apply appropriate ways to resolve conflict

NJ 21st Century Life & Careers

9.1.4.A.1 > Recognize a problem and brainstorm ways to solve the problem individually or collaboratively.

3. Distribute one menu to each group, or display the first menu on the PowerPoint. Give students time to think about what they would order from this menu and for each group to talk and decide whether they want to go to this restaurant.
4. How does everyone feel about the options available to them? Get some feedback.
5. Now have the groups swap menus (or advance to the next menu on the PowerPoint), and again ask students to think about what they would order and decide as a group whether to go to this restaurant. Now is everyone happy with their selection?
6. When students were not happy with their options, why weren't they happy? When they were happy with their options, why were they happy? Get some feedback.
7. Introduce the idea that when you have more options to choose from, you are more likely to find an outcome that everyone likes. This idea can help you **resolve conflicts**.

WHAT IS CONFLICT?

8. Ask students what the word **conflict** means. While many people think a conflict is a fight, clarify that a conflict does not always escalate to a fight. A **conflict is any situation in which it seems different people's goals cannot fully be met at the same time**. Conflict is a natural part of life. When faced with a conflict, if you start by making a list of all your options for resolving it, you will have a better chance of choosing an option that works for everyone.

BRAINSTORMING TO RESOLVE A CONFLICT

9. Choose a story you know your students are familiar with (perhaps one they've read recently in class), in which characters have a conflict. Ask students to think about different ways the conflict could work out and make a list. Tell them not to worry right now about whether these solutions are ones they would actually choose. Their goal is to think of as many potential endings to the conflict situation as possible.



The Conflict Resolution Menu cont'd.



NOTES

10. After they have made their own lists, ask students who was able to come up with three or more solutions.... Five or more solutions? Ten or more? See who has the most solutions on their list.
11. Have students pair up. Give each pair the Venn Diagram hand-out. Have partners compare their lists and highlight solutions that appear on both lists. (Of course, these may be worded a little bit differently.) They should then transfer their suggestions to the Venn Diagram, writing the overlapping suggestions in the overlapping parts of the circles and each student's unique suggestions on their own side of the diagram.
12. Ask students which part of the Venn Diagram contains solutions that are most likely to work for everyone. (The middle, the overlapping section.)
13. How many pairs have three or more options in the middle part of their Venn Diagram? Five or more? Who has the greatest number of overlapping options? The more options you and your partner generated, the more likely you are to have solutions that will work for everyone.

FINDING RESPECTFUL SOLUTIONS

14. Give students time to examine the solutions in the overlapping section of their Venn Diagrams. Have them check each solution against the "Check for Respect" criteria, printed on the Venn Diagram worksheet.

WRAP-UP

15. Have students consider the following question, as a pair-share or exit ticket: Think about a conflict in your own life. Is there anyone else involved in the conflict that you could sit down and brainstorm solutions with?



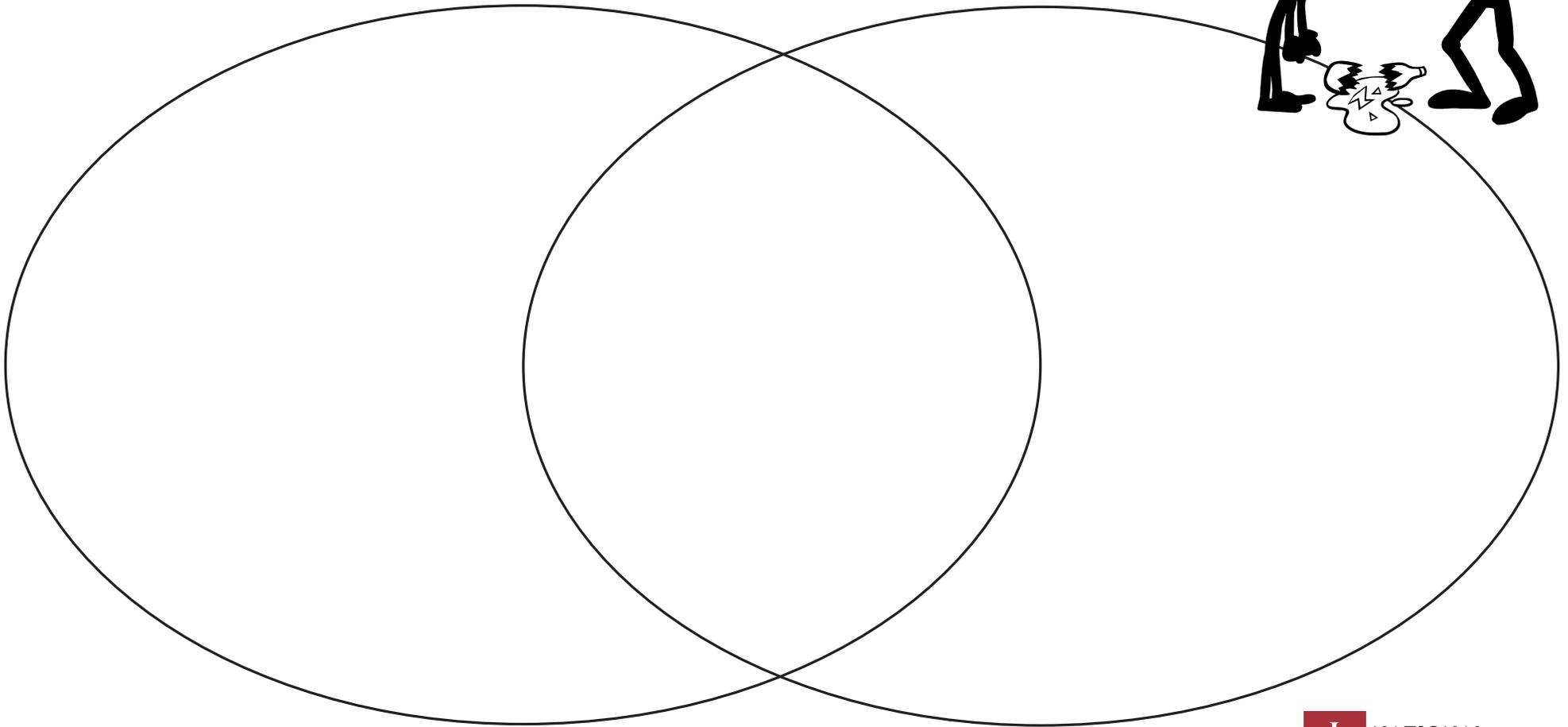
The Conflict Resolution Menu

Venn Diagram

NAME _____

CHECK FOR RESPECT

- Does this solution work for me?
- Does this solution work for you?
- Do I feel good about this solution?
- Do you feel good about this solution?



The Conflict Resolution Menu

Menu Sample #1

MENU

BREAKFAST	\$1.99
LUNCH	2.49
DINNER	3.49

The Conflict Resolution Menu

Menu Sample #2

Menu

Salad

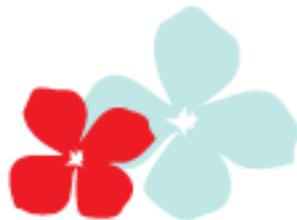
Garden salad of field greens
Balsamic Vinaigrette Dressing

Entrée

Key lime and cilantro grilled chicken
garnished with fresh fruit salsa

Accompaniments

Herb encrusted roasted potatoes
Sautéed Chayote squash
Saffron Caribbean rice
Fried Green Plantain / Tostones

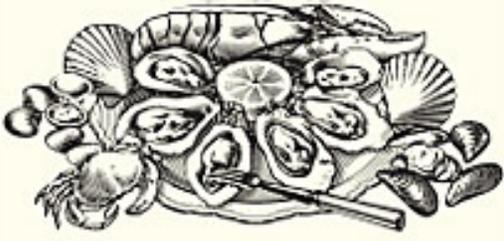


The Conflict Resolution Menu

Menu Sample #3

BALTHAZAR

RESTAURANT

HORS D'ŒUVRES		LE BAR A HUITRES	
ONION SOUP GRATINEE	11.00		
MIXED FIELD GREENS <i>in a cherry vinaigrette</i>	10.00		
BALTHAZAR SALAD <i>with haricots verts, asparagus, fennel, ricotta aioli and truffle vinaigrette</i>	14.00		
ESCARGOTS <i>in garlic butter</i>	14.00		
RISOTTO <i>with asparagus, mushrooms, pancetta and sage</i>	14.00/21.00		
BRANDADE DE MORUE	11.00		
SEAFOOD CEVICHE	15.00		
STEAK TARTARE	15.00/24.00		
FRISÉE AUX LARDONS <i>cherry salad with a warm bacon shallot vinaigrette and a soft poached egg</i>	15.00		
WARM GOAT CHEESE AND CARAMELIZED ONION TART	12.00		
ROASTED BEET SALAD <i>with leeks, haricots verts, walnuts and fromage d'herbes</i>	13.00	PLATEAUX DE FRUITS DE MER LE GRAND 65.00 LE BALTHAZAR 110.00	
SPINACH AND RICOTTA RAVIOLI <i>with thyme, butter and Parmesan</i>	12.00/18.00	OYSTERS SHELLFISH	
CHICKEN LIVER AND FOIE GRAS MOUSSE <i>with red onion confit and grilled country bread</i>	14.00	Malpeque <i>1/2 dozen</i> 8.00	Little Neck Clams 1.00
GRILLED SARDINES "TATRINE" <i>on toasted country bread with sweet onions, niçoise olives and arugula</i>	12.00	West Coast NA	1/2 Crab Mayonnaise 8.00
		Oysters du Jour NA	1/2 Lobster 3.00
		<i>Shrimp Cocktail 15.00</i>	
		ENTREES	
		SAUTEED SKATE <i>with broccoli rabe, piquillo peppers, pine nuts, raisins and parsley</i>	23.00
		GRILLED BROOK TROUT <i>over a warm spinach, walnut and lentil salad</i>	22.00

The Conflict Resolution Menu

Menu Sample #4

parramatta park CAFE	
BREAKFAST Served till 3:00pm	
TOAST served with apple, rhubarb & berry jam (sourdough, Turkish, 5 grain or gluten free)	4.50
RAISIN TOAST	4.50
BANANA BREAD	5.50
PEAR & RASPBERRY BREAD	5.50
MANGO & COCONUT BREAD	5.50
SCONES WITH JAM & CREAM	5.50
BIRCHER MUESLI WITH FRUIT & YOGHURT	5.50
BACON & EGG ROLL with bbq sauce & lettuce	9.00
TWO EGGS poached, scrambled or fried & served with sourdough toast	9.00
VEGETARIAN OMELETTE tomato, mushroom, spinach & feta served with sourdough toast	14.00
EGGS BENEDICT toasted muffin with sautéed spinach, poached eggs & hollandaise sauce	
Little Munch	Served with ham

The Conflict Resolution Menu

Menu Sample #5



cheese burger	tillamook cheddar, swiss, chèvre or bleu	3.75
hamburger	cascade natural beef, lettuce, onion & pickle	3.25
veggie burger	locally made by marie at chez gourmet	3.50
french fries	yukon gold potatoes, white truffle oil, sea salt	2.75
fountain soda	coke, diet, sprite, barq's, lemonade, mr. pibb	1.75
rootbeer float	tillamook vanilla ice cream, barq's rootbeer	3.50

all burgers cooked to medium unless otherwise requested

The Conflict Resolution Menu

Menu Sample #6

Chinese

CHINESE

APPETIZERS

001. Egg Roll 2 Pieces.....	2.50
002. Vegetable Egg Roll 2 Pieces.....	2.50
003. Pot Sticker 6 Pieces.....	5.95
004. Crab Rangoons 6 Pieces.....	4.95
005. Chicken Wings 8 Pieces.....	5.95
006. Fried Shrimp 4 Pieces.....	5.95
007. Pu Pu Platter For 2.....	11.95
<small>2 pieces of each: egg roll, crab rangoon, lobster, shrimp, beef slices, and fried shrimp</small>	
010. Beef Skewers 4 Pieces.....	6.95
011. Shrimp Skewers 4 Pieces.....	6.95
012. Chicken Skewers 4 Pieces.....	5.95
013. Lamb Skewers 4 Pieces.....	6.95
014. BBQ Ribs 3 Pieces.....	7.95
015. Shrimp Toast.....	3.95
016. Fried Fish with French Fries.....	5.95

SOUPS

020. Egg Drop Soup.....	1.95	3.25
021. Vegetable Soup.....	1.50	3.00
022. Wonton Soup.....	1.95	3.25
023. Hot & Sour Soup.....	1.95	3.25
024. Chicken Rice or Noodle Soup.....	2.25	4.00

FRIED RICE

030. Chicken.....	4.95	6.95
031. Beef.....	5.25	7.25
032. BBQ Pork.....	4.95	6.95
033. Vegetable.....	4.95	6.95
034. Shrimp.....	5.25	7.25
035. House Special.....	5.95	7.95
<small>Shrimp, beef, chicken, eggs, bean sprouts, and green onions</small>		
036. Whole Pineapple with Seafood.....	9.95	
<small>Shrimp, scallops and crab meat, and pineapple</small>		
037. Mango & Shrimp.....	8.95	

LO MEIN OR MAI FUN

150. Choice of Meat.....	8.45
<small>Chicken, beef or shrimp served with vegetable</small>	
151. House Special.....	9.45
<small>Shrimp, beef, and chicken</small>	

CHOP SUEY

served with steamed rice.

130. Choice of Meat.....	8.95
<small>Chicken, beef or pork served with vegetable</small>	
131. Shrimp.....	9.95
132. House Special.....	9.95
<small>Shrimp, beef, and chicken</small>	

HOT & SPICY



EGG FOO YOUNG

Served with steamed rice.

140. Choice of Meat.....	7.45
<small>Chicken, beef, pork, or shrimp, served with vegetable</small>	
141. House Special.....	8.45
<small>Shrimp, beef, chicken, eggs, and bean sprouts</small>	

CHICKEN

Served with steamed rice.

100. Sweet & Sour Chicken.....	8.95
<small>Deep fried chicken with tomato, onion and pineapple, topped with sweet & sour sauce.</small>	
101. Chicken Vegetables.....	8.95
<small>Sliced chicken with broccoli, peas, baby corn, mushroom, and carrot sautéed in a light sauce.</small>	
102. Kung Pao Chicken.....	8.95
<small>Sliced chicken sautéed with peanut and pepper in house special hot sauce.</small>	
103. General Tso's Chicken.....	8.95
<small>Chunks of deep fried chicken with house special sauce.</small>	
104. Chicken Broccoli.....	8.95
<small>Sliced chicken sautéed with broccoli, carrot, mushrooms and peas in light sauce.</small>	
105. Sesame Chicken.....	8.95
<small>Chicken chunks deep fried in a light battered and sesame seeds with house special sauce.</small>	
106. Orange Chicken.....	8.95
107. Mongolian Chicken.....	8.95
<small>Chicken with green onions, yellow corn, and crispy rice noodles in brown sauce.</small>	
108. Hot Pepper Chicken.....	8.95
<small>Sliced chicken sautéed with broccoli, baby corn, green pepper in spicy sauce.</small>	
109. Hunan Chicken.....	8.95
<small>Sliced chicken sautéed with broccoli, baby corn, green pepper in spicy sauce.</small>	

SEAFOOD

Served with steamed rice.

090. Shrimp with Peapods.....	11.95
<small>Jumbo shrimp sautéed with peas, and water chestnuts in house special white sauce.</small>	
091. Shrimp or Fish Fillet with Mixed Vegetables.....	11.95
<small>Jumbo shrimp or fish fillet sautéed with mix vegetables in house special white sauce.</small>	
092. Kung Pao Shrimp.....	11.95
<small>Jumbo shrimp with peanut and pepper in special kung pao sauce.</small>	
093. Shrimp with Lobster Sauce.....	11.95
<small>Jumbo shrimp sautéed with egg in garlic sauce.</small>	
094. Scallop with Mixed Vegetables.....	11.95
<small>Scallop sautéed with mix vegetables in house special white sauce.</small>	
095. Hunan Scallops.....	11.95
<small>Scallop sautéed with broccoli, baby corn, green pepper in spicy Hunan sauce.</small>	
096. Sweet & Sour Fish or Shrimp.....	11.95
<small>Lightly battered fish fillets with carrots, onions and pineapple topped with sweet & sour sauce.</small>	
097. Orange Shrimp.....	11.95
<small>Lightly battered shrimp with orange in spicy sauce.</small>	
098. Seafood Delight.....	11.95
<small>Crabmeat, shrimp, scallops sautéed with fresh vegetables in light white sauce.</small>	

BEEF

Served with steamed rice.

080. Broccoli Beef.....	9.95
<small>Sliced beef tenderloin with broccoli, carrot, mushroom, & peas in brown sauce.</small>	
081. Beef Green Pepper.....	9.95
<small>Sliced beef tenderloin with green pepper, and yellow onions in brown sauce.</small>	
082. Hunan Beef.....	9.95
<small>Sliced beef sautéed with broccoli, baby corn, green pepper in spicy sauce.</small>	
083. Kung Pao Beef.....	9.95
<small>Sliced beef with peanut and pepper in hot sauce.</small>	
084. Mongolian Beef.....	9.95
<small>Sliced beef with green onions in brown sauce. Serve on crispy rice noodle.</small>	
085. Orange Beef.....	9.95

VEGETABLES

Served with steamed rice.

120. Vegetable Delight.....	8.95
<small>Mix vegetables sautéed in house special white sauce.</small>	
121. Home Style Tofu.....	8.95
<small>Fried bean curd with mix vegetable in brown sauce.</small>	
123. Szechwan String Bean.....	8.95
<small>Fresh string beans sautéed in special Szechwan sauce.</small>	
124. Emerald Tofu.....	8.95
<small>Tofu sliced with mixed vegetables in kung pao or brown sauce.</small>	
125. Orange Tofu.....	7.95



COMBO MENU

<small>Mon. - Sat. 11:30am - 3pm</small>	
LUNCH.....	\$6.95
<small>Served with Egg Roll & Vegetable Fried Rice</small>	
<small>4pm - 9:30pm</small>	
DINNER.....	\$7.95
<small>Served with Egg Roll & Chicken Fried Rice</small>	

107. Kung Pao Chicken.....	
102. Chicken with Mixed Vegetables.....	
103. Sweet & Sour Chicken.....	
104. Orange Chicken.....	
105. Chicken Egg Foo Young.....	
106. General Tso's Chicken.....	
107. Chicken Broccoli.....	
108. Hunan Chicken.....	
109. Szechwan Chicken.....	
110. Chicken with Garlic Sauce.....	
111. Mongolian Beef.....	
112. Hunan Beef.....	
113. Beef Broccoli.....	
114. Shrimp with Lobster Sauce.....	
115. Vegetable Delight.....	
116. Spicy Chicken with Basil Leaves.....	
117. Mongolian Chicken.....	
118. Orange Beef.....	
119. Thai Chili Beef.....	
120. Spicy Shrimp with Basil Leaves.....	
121. Hot Pepper Chicken.....	

A.FUSION SPECIALS

Served with steamed rice.

050. Salt & Pepper Soft Shell Crab.....	14.95
<small>The soft shell crab are lightly fried with salted pepper</small>	
051. Pattaya Soft Shell Crab.....	14.95
052. Crispy Duck Half.....	14.95
<small>Deep fried duck cut to bite size</small>	
053. Mandarin Style Steak.....	13.95
<small>Cubes of steak sautéed with green and red bell pepper, onions in Mandarin sauce</small>	
054. Happy Family.....	12.95
<small>Scallops, beef, chicken, shrimp and barbecue pork sautéed with mixed vegetable in fire chef sauce</small>	
055. Honeyed Walnuts Shrimp.....	14.95
<small>Lightly breaded jumbo shrimp in cream sauce with honeyed walnuts</small>	
056. Mongolian Delight.....	12.95
<small>Sliced chicken, beef and shrimp stir-fried with green onions served on top of crispy rice noodles</small>	
057. Coconut Shrimp.....	13.95
<small>Fresh jumbo shrimp marinated in coconut sauce</small>	
058. Salt & Pepper Shrimp.....	12.95
059. Salt & Pepper Fish Fillet.....	11.95
060. Sweet Chili Snapper.....	12.95
061. Triple Delight.....	12.95
062. Peking Duck (half).....	15.95
<small>Sliced roasted duck served with pancakes and plum sauce</small>	
063. Beef Short Ribs.....	14.95
064. Sizzling Teriyaki NY Steak.....	14.95
065. Sweet Chilli Snapper.....	16.95
066. Salmon Teriyaki.....	14.95
067. Rack of Lamb.....	16.95
068. Chicken Teriyaki.....	12.95

PARTY TRAYS (BY THE POUND)

P01. Beef Sticks.....	30	60
P02. Crab Rangoon.....	35	70
P03. Chicken Wings.....	30	60
P04. Sugar Buns.....	49	12
P05. Vegetable Tempura.....	17	34
P06. Chinese Fried Rice (Choice of Meat).....	25	46
P07. Thai - Fried Rice (Choice of Meat).....	25	50
P08. Chicken Sticks.....	35	70
P09. Noodles (Choice of Meat).....	25	50
P10. Honey Glazed Walnut Shrimp.....	35	70
P11. Shrimp Broccoli.....	32	64
P12. Beef Broccoli.....	30	60
P13. Beef Green Pepper.....	30	60
P14. Thai - Beef Pad See Eiw.....	25	50
P15. Sweet & Sour Chicken.....	25	50
P16. Chicken Broccoli.....	25	50
P17. Chicken Green Beans.....	25	50
P18. Orange Chicken.....	25	50
P19. General Tso's Chicken.....	25	50
P20. Hunan Chicken.....	25	50
P21. Szechwan Vegetables.....	21	42
P22. Seafood Delight.....	30	60
P23. Mongolian Beef.....	30	60
P24. Salty Pepper Shrimp.....	35	70
P25. Hot Pepper Chicken.....	25	50