## Genre Analysis Graphic Organizer – SAMPLE GENRE: TAKE-OUT MENUS

Part 1: Identifying the Genre's Scene and Situation

Scene of writing/communicating (area of life where this genre is used).

Question	Answer
In what setting or place is this genre	Restaurants (if they offer take-out), homes, dorms, schools, workplaces, online,
found/used?	apps (GrubHub, UberEats, etc.), on your car windshield, foyer of an apartment
	building, guy on the corner in a costume handing them out, promo events, at a
	catered event.
Who are the people in this overall	Potential customers, average people of varying economic backgrounds.
scene/setting?	
What objectives do the people in this scene	They are potential customers.
of writing/speaking share?	
	In the restaurant or finding the menu online are looking for food to eat; people
	who encounter it in their building lobby, on their windshield, may or may not
	be hungry or interested.

Situation where/when rhetorical interaction takes place (the specific situation within the scene in which your genre is used).

Question	Answer
Who are the participants in the situation?	Make: restaurant owners/chefs, graphic designers, web designers/programmers,
These are the different people transacting or interacting through the genre. These	printers
could be people who make the genre, collect the genre, consume the genre, complete it, use it, etc.	Collect/Consume: anyone who orders take-out food - families, single people, couples, students, event hosts (in cases of catering), employers/employees (either ordering individually or for a meeting)
	Interacting: chefs, cashiers, people answering phones to take orders, delivery workers, the people who order and eat the food, whoever pays for the food (i.e. a parent ordering pizza for kids)

What purposes do these participants have? What are they trying to accomplish in using	People making the take-out menus are trying to sell products, catch viewers' attention, appeal to appetites
the genre?	People ordering the food are trying to satisfy their hunger, enjoy social time with family or friends, looking for convenient meals, or trying to feed a large group of people
	Anyone working at the restaurant is trying to make money, trying to gain experience in the food service industry

## Part 2: Closely Examining Samples of the Genre for Rhetorical and Linguistic Patterns (Recurring Features)

Note: in the notes section, you can add quotations or specific observations about that particular sample; these can become evidence/illustrations later. The far right column is for identifying patterns you see across all of the samples, though there might be some variation from one sample to the next. (Variations and differences from one sample to the next can potentially make good talking points for your written analysis.)

Features	Sample 1 Notes –	Sample 2 Notes – Pizza	Sample 3 Notes – Jyoti	Patterns Observed
	Panda Garden	and Steak Master	Indian Bistro	
Content (information	Basic listings of food	Listings of food	Listing of food items	All include listings of
that is typically included	available, spice levels,	including pizza topping	with descriptions of	food items, prices, and
and excluded)	prices without dollar	options, cheesesteaks,	ingredients, drinks,	basic restaurant info. All
	signs, coupons,	and much more (burgers,	prices, sizes, dietary info	include appetizers, some
	restaurant name,	quesadillas, sandwiches,	(gluten free, vegan),	variation of entrees,
	location, contact info,	etc.), prices, coupons,	restaurant name,	desserts, and drinks.
	hours, map	restaurant name,	location, contact info	
		location, contact info		

Rhetorical Appeals	Logos: the organization	Logos: the organization	Logos: the organization	All use all three appeals
(logical, emotional,	by category appeals to	by category appeals to	by category appeals to	– logos through
ethical appeal; may not	logic, as does the	logic, as does the	logic, as does the	information about dishes
use all three equally)	inclusion of combos and	inclusion of coupons	inclusion of dietary info	and offering specials or
	coupons		and explanation of each	coupons; pathos through
		Pathos: the bold colors	dish	design; ethos through
	Pathos: calming colors	and harsh fonts appeal to		customer concern and
	and pictures of a cute	emotion, suggests	Pathos: the red and gold	self-praise
	panda appeal to emotion,	hunger and urgency,	design appeals to	1
	suggests the target	target audience might be	emotion, feels regal,	
	audience might be more	younger, teens, college	target audience is mature	
	mature, families,	students		
	maternal even		Ethos: "Our business	
		Ethos: dietary	built on quality" is in the	
	Ethos: dietary	information and	top left corner of the	
	information and spicy	inclusion of vegan and	front page, descriptions	
	indicators appeal to	gluten free items appeal	such as "refreshing,	
	ethos – show the writer's	to ethos – show the	delicious salads," "fresh	
	concern with audience	writer's concern with	dough made daily,"	
	and accuracy	audience and accuracy	"100% mozzarella	
			cheese"	
Structure (the parts,	Organized by category	Organized by category	Organized by category	All organize by category
sections, order of	with appetizers and	with pizzas first, then	with appetizers, breads,	with appetizers first.
content)	soups first, then entrees	cheesesteaks,	rolls, and desserts in a	Dessert and/or drinks is
	divided up by Lo Mein,	sandwiches, and 16	column on the left, sizes	always last or off to a
	Moo Shu, beef, chicken,	other categories, ends	and prices for a la carte	side – feels less
	shrimp, vegetarian, etc.,	with lunch and everyday	and platters across the	important. Most end
	and dessert last. After a	specials on the back.	top, drinks and dietary	with specials and/or
	la carte items there are	Prices are listed next to	key across the bottom,	coupons.
	combo platters and	each item.	and entrees filling the	
	coupons. Prices listed		rest. Entrees are	
	next to each item with		organized by when they	
	two sizes, pint or quart.		are offered with 6 every	

			day items first, then Mon-Sat having 3 items each day.	
Format (layout/presentation)	Front includes restaurant info with calm colors such as green and pink, images of a panda bear and bamboo shoots. Trifold, front portion opens to the left twice. Coupons stick out to the side and are visible from the front and once you open the menu. Combo platters are surrounded by a red squiggly line, stands out. There is a picture of a panda next to each category,	Bold reds and greens, the word "Master" in the restaurant name is bright shades of green while the rest of the name is white, uses all caps. "And More" is in script font. There are images of food on the front and throughout the menu. Large quad-fold menu. Salads and Pasta are emphasized with green and red backgrounds, respectively, and images of each dish. From the	Almost all red with gold swirl designs, modern design with rounded fonts, divided into sections with red lines (apps, breads, platters, drinks, etc.), daily entrees take up the most space, sizes and prices are all in a box at the top outlined by squiggly lines, bold font for days of the week, uses mostly brown/maroon font but red for dietary info.  Menu is folded in half	Red is used in all, fonts are different from one sample to the next, but consistent in each menu. Color is used to draw our attention to certain items, as are borders/boxes around some information.
	carrying the image from the front throughout. Chef's specialities are on the back with images of the food.	Grill is on the back, also with images, and then a list of specials, each in it's own box with rounded corners.	with a simple front/back featuring just color and restaurant info, all menu info is inside.	
Style, sentence structures, word choice, tone	No complete sentences, just list of items, straightforward tone	No complete sentences, just list of items, straightforward tone	Uses fragmented sentences to describe each food item, gives it a more approachable tone	All use lists and/or fragments to convey information