**OALCF Task Cover Sheet**

**Task Title:** Calculating Food Preparation Amounts

| | |
|---|---|
| **Learner Name:** | |
| **Date Started:** | **Date Completed:** |
| **Successful Completion:** Yes___ No___ | |
| **Goal Path:** Employment **√** Apprenticeship **√** Secondary School **√** Post Secondary **√** Independence_ | |
| **Task Description:**<br>Calculate total menu items using percentages to get totals and complete charts for planning. | |
| **Competency:**<br>A: Find and Use Information<br>B: Communicate Ideas and Information<br>C: Understand and Use Numbers | **Task Group(s):**<br>A2: Interpret documents<br>B3: Complete and create documents<br>C3: Use measures |
| **Level Indicators:**<br>A2.2: Interpret simple documents to locate and connect information<br>B3.2a: Use layout to determine where to make entries in simple documents<br>C3.2: Use measures to make one-step calculations | |
| **Performance Descriptors:** see chart on last page | |
| **Materials Required:**<br>• Food Preparation Chart - Attached<br>• Food Preparation Weekly Planning - Attached<br>• Calculator | |

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**Learner Information and Tasks**

A prep cook is responsible for preparing all the basic elements of the menu items. The Executive Chef of a restaurant keeps track of how many items on the menu are ordered each night. The Executive Chef sends these numbers along to the prep cook so that they can prepare the anticipated amount of food.

**Task 1:** Complete the Food Preparation chart doing the following tasks:

- From Tuesday to Saturday, the restaurant has a capacity of 120 people per sitting. There are 2 sittings per evening. Calculate the number of menu items to prepare per sitting.
- Calculate the total number of menu items for the evening.

**Task 2:** Complete another Food Preparation chart doing the following task:

- On Sunday and Monday there is only one sitting and the number of people for the sitting is approximately 65. Calculate the number of menu items required for both Sunday and Monday.

**Task 3:** Complete the Food Preparation Weekly Planning chart.

- Calculate the total menu items needed for 7 days of the week from Sunday to Saturday.

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**Food Preparation**

| **Menu Item** | **% of People who usually order this item** | **Total Number of People in the restaurant** | **Number of items to prepare per sitting** | **# of Items to Prepare in total** |
|---|---|---|---|---|
| Soup | 30% | 240 | | |
| Hot Appetizer | 38% | 240 | | |
| Cold Appetizer | 24% | 240 | | |
| Spinach Salad | 12% | 240 | | |
| Caesar Salad | 28% | 240 | | |
| Tossed Salad | 26% | 240 | | |
| Beef Main Course | 21% | 240 | | |
| Fish Main Course | 25% | 240 | | |
| Chicken Main Course | 14% | 240 | | |
| Vegetarian Main Course | 8% | 240 | | |
| Main Course Special | 32% | 240 | | |
| Cake | 12% | 240 | | |
| Pie | 7% | 240 | | |
| Mousse | 5% | 240 | | |
| Fresh Fruit Dessert | 7% | 240 | | |
| Dessert Special | 35% | 240 | | |

**Task Title:** Calculating Food Preparation Amounts

**Food Preparation Weekly Planning**

| Menu Item | Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Total |
|---|---|---|---|---|---|---|---|---|
| **Soup** | | | | | | | | |
| **Hot Appetizer** | | | | | | | | |
| **Cold Appetizer** | | | | | | | | |
| **Spinach Salad** | | | | | | | | |
| **Caesar Salad** | | | | | | | | |
| **Tossed Salad** | | | | | | | | |
| **Beef Main Course** | | | | | | | | |
| **Fish Main Course** | | | | | | | | |
| **Chicken Main Course** | | | | | | | | |
| **Vegetarian Main Course** | | | | | | | | |
| **Main Course Special** | | | | | | | | |
| **Cake** | | | | | | | | |
| **Pie** | | | | | | | | |
| **Mousse** | | | | | | | | |
| **Fresh Fruit Dessert** | | | | | | | | |
| **Dessert Special** | | | | | | | | |

**Task Title:** Calculating Food Preparation Amounts

Answer Sheet

**Food Preparation**

| Menu Item | % of People who usually order this item | Total Number of People in the restaurant | Number of items to prepare per sitting | # of Items to Prepare in total |
|---|---|---|---|---|
| Soup | 30% | 240 | 120 x .30 = 36 | ← x 2 = 72 |
| Hot Appetizer | 38% | 240 | 120 x .38 = 45.6 (46) | ← x 2 = 91 |
| Cold Appetizer | 24% | 240 | 120 x .24 = 28.8 (29) | ← x 2 = 58 |
| Spinach Salad | 12% | 240 | 120 x .12 = 14.4 (14) | ← x 2 = 29 |
| Caesar Salad | 28% | 240 | 120 x .28 = 33.6 (34) | ← x 2 = 67 |
| Tossed Salad | 26% | 240 | 120 x .26 = 31.2 (31) | ← x 2 = 62 |
| Beef Main Course | 21% | 240 | 120 x .21 = 25.2 (25) | ← x 2 = 50 |
| Fish Main Course | 25% | 240 | 120 x .25 = 30 | ← x 2 = 60 |
| Chicken Main Course | 14% | 240 | 120 x .14 = 16.8 (17) | ← x 2 = 34 |
| Vegetarian Main Course | 8% | 240 | 120 x .08 = 9.6 (10) | ← x 2 = 19 |
| Main Course Special | 32% | 240 | 120 x .32 = 38.4 (38) | ← x 2 = 77 |
| Cake | 12% | 240 | 120 x .12 = 14.4 (14) | ← x 2 = 29 |
| Pie | 7% | 240 | 120 x .07 = 8.4 (8) | ← x 2 = 17 |
| Mousse | 5% | 240 | 120 x .05 = 6 | ← x 2 = 12 |
| Fresh Fruit Dessert | 7% | 240 | 120 x .07 = 8.4 (8) | ← x 2 = 17 |
| Dessert Special | 35% | 240 | 120 x .35 = 42 | ← x 2 = 84 |

**Task Title:** Calculating Food Preparation Amounts

Answer Sheet for Sunday and Monday:

**Food Preparation**

| Menu Item | % of People who usually order this item | Total Number of People in the restaurant | Number of items to prepare per sitting | # of Items to Prepare in total **65 people** |
|---|---|---|---|---|
| Soup | 30% | 240 | | 65 x .30 = 19.5 (20) |
| Hot Appetizer | 38% | 240 | | 65 x .38 = 24.7 (25) |
| Cold Appetizer | 24% | 240 | | 65 x .24 = 15.6 (16) |
| Spinach Salad | 12% | 240 | | 65 x .12 = 7.8 (8) |
| Caesar Salad | 28% | 240 | | 65 x .28 = 18.2 (18) |
| Tossed Salad | 26% | 240 | | 65 x .26 = 16.9 (17) |
| Beef Main Course | 21% | 240 | | 65 x .21 = 13.65 (14) |
| Fish Main Course | 25% | 240 | | 65 x .25 = 16.25 (16) |
| Chicken Main Course | 14% | 240 | | 65 x .14 = 9.1 (9) |
| Vegetarian Main Course | 8% | 240 | | 65 x .08 = 5.2 (5) |
| Main Course Special | 32% | 240 | | 65 x .32 = 20.8 (21) |
| Cake | 12% | 240 | | 65 x .12 = 7.8 (8) |
| Pie | 7% | 240 | | 65 x .07 = 4.55 (5) |
| Mousse | 5% | 240 | | 65 x .5 = 3.25 (3) |
| Fresh Fruit Dessert | 7% | 240 | | 65 x .07 = 4.55 (5) |
| Dessert Special | 35% | 240 | | 65 x .35 = 22.75 (23) |

**Task Title:** Calculating Food Preparation Amounts

**Food Preparation Weekly Planning**

| Menu Item | Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday | Total |
|---|---|---|---|---|---|---|---|---|
| **Soup** | 20 | 20 | 72 | 72 | 72 | 72 | 72 | 400 |
| **Hot Appetizer** | 25 | 25 | 91 | 91 | 91 | 91 | 91 | 505 |
| **Cold Appetizer** | 16 | 16 | 58 | 58 | 58 | 58 | 58 | 322 |
| **Spinach Salad** | 8 | 8 | 29 | 29 | 29 | 29 | 29 | 161 |
| **Caesar Salad** | 18 | 18 | 67 | 67 | 67 | 67 | 67 | 371 |
| **Tossed Salad** | 17 | 17 | 62 | 62 | 62 | 62 | 62 | 344 |
| **Beef Main Course** | 14 | 14 | 50 | 50 | 50 | 50 | 50 | 278 |
| **Fish Main Course** | 16 | 16 | 60 | 60 | 60 | 60 | 60 | 332 |
| **Chicken Main Course** | 9 | 9 | 34 | 34 | 34 | 34 | 34 | 188 |
| **Vegetarian Main Course** | 5 | 5 | 19 | 19 | 19 | 19 | 19 | 105 |
| **Main Course Special** | 21 | 21 | 77 | 77 | 77 | 77 | 77 | 427 |
| **Cake** | 8 | 8 | 29 | 29 | 29 | 29 | 29 | 161 |
| **Pie** | 5 | 5 | 17 | 17 | 17 | 17 | 17 | 95 |
| **Mousse** | 3 | 3 | 12 | 12 | 12 | 12 | 12 | 66 |
| **Fresh Fruit Dessert** | 5 | 5 | 17 | 17 | 17 | 17 | 17 | 95 |
| **Dessert Special** | 23 | 23 | 84 | 84 | 84 | 84 | 84 | 466 |

**Task Title:** Calculating Food Preparation Amounts

| | Performance Descriptors | Needs Work | Completes task with support from practitioner | Completes task independently |
|---|---|---|---|---|
| A2.2 | • performs limited searches using one or two search criteria | | | |
| | • extracts information from tables and forms | | | |
| | • uses layout to locate information | | | |
| | • makes connections between parts of documents | | | |
| | • makes low-level inferences | | | |
| B3.2a | • uses layout to determine where to make entries | | | |
| | • begins to make some inferences to decide what information is needed, where and how to enter the information | | | |
| | • follows instructions on documents | | | |
| C3.2 | • calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers | | | |
| | • makes estimates | | | |
| | • chooses and performs required operation(s); may make inferences to identify required operation(s) | | | |
| | • selects appropriate steps to solutions | | | |
| | • interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and simple, common fractions (e.g. ½, ¼) | | | |
| | • uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation) | | | |

**This task:** was successfully completed___ needs to be tried again___

| **Learner Comments** |
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**Instructor (print)** **Learner Signature**