

Task Title: Calculating Food Preparation Amounts

# OALCF Cover Sheet – Practitioner Copy

**Learner Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Date Started:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Date Completed: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

|  |  |  |
| --- | --- | --- |
| **Goal Path:** | Employment | Apprenticeship |
| Secondary School | Post Secondary | Independence |

**Successful Completion:**  Yes No

**Task Description:** Calculate total menu items using percentages to get totals and complete charts for planning.

**Main Competency/Task Group/Level Indicator:**

* Find and Use Information/Interpret documents/A2.2
* Communicate Ideas and Information/Complete and create documents/B3.2a
* Understand and Use Numbers/Use measurements/C3.2

**Materials Required:**

* Pen/pencil and paper and/or digital device
* Calculator or digital device with calculator function

# Learner Information

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.

Scan the “Food Preparation” and “Food Preparation Weekly Planning” documents.

**Food Preparation**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Menu Item** | **Percentage of people who usually order this item** | **Total number of people in the restaurant** | **Number of items to prepare per sitting** | **Number 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 |  |  |

**Food Preparation**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Menu Item** | **Percentage of people who usually order this item** | **Total number of people in the restaurant** | **Number of items to prepare per sitting** | **Number of items to prepare in total** |
| Soup | 30% | 65 |  |  |
| Hot Appetizer | 38% | 65 |  |  |
| Cold Appetizer | 24% | 65 |  |  |
| Spinach Salad | 12% | 65 |  |  |
| Caesar Salad | 28% | 65 |  |  |
| Tossed Salad | 26% | 65 |  |  |
| Beef Main Course | 21% | 65 |  |  |
| Fish Main Course | 25% | 65 |  |  |
| Chicken Main Course | 14% | 65 |  |  |
| Vegetarian Main Course | 8% | 65 |  |  |
| Main Course Special | 32% | 65 |  |  |
| Cake | 12% | 65 |  |  |
| Pie | 7% | 65 |  |  |
| Mousse | 5% | 65 |  |  |
| Fresh Fruit Dessert | 7% | 65 |  |  |
| Dessert Special | 35% | 65 |  |  |

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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 |  |  |  |  |  |  |  |  |

**Food Preparation Weekly Planning**

# Work Sheet

**Task 1: Complete the Food Preparation chart: 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.**

Answer:

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Task 2: Complete another Food Preparation chart: 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.**

Answer:

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**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.**

Answer:

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# Answers

**Task 1:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Menu Item** | **Percentage of people who usually order this item** | **Total number of people in the restaurant** | **Number of items to prepare per sitting** | **Number 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 2:**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Menu Item | Percentage of people who usually order this item | Total number of people in the restaurant | Number of items to prepare per sitting | Number 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 3:**

|  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **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 |

# Performance Descriptors

| Levels | 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 ot 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:

Instructor (print): Learner (print):

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