

Task Title: Understanding Calculations in Cooking

# 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:** The learner will make calculations commonly used by cooks.

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

* Communicate Ideas and Information/Complete and create documents/B3.2a
* Understand and Use Numbers/Use measures/C3.2

**Materials Required:**

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

# Learner Information

Cooks perform many calculations when preparing, ordering, and purchasing food. Scan the “Grilled Chicken Caesar Salad”, “Produce Order Form” and “Revised Produce Order Form”.

**Grilled Chicken Caesar Salad**

Ingredients:

2 heads romaine lettuce  
1 pound button mushrooms, sliced  
1 cup garlic croutons  
4 cloves garlic, chopped  
2 grey onions, sliced  
½ - 1 cup Caesar dressing  
½ cup freshly grated parmesan cheese  
1 teaspoon cracked peppercorns  
8 chicken breasts, boned and skinned  
1 teaspoon salt  
2 teaspoons crushed rosemary

Directions:

1. Tear romaine into bite-size pieces, toss with mushrooms, croutons, garlic, onion and Caesar dressing. Place on chilled salad plates. Spoon 1 teaspoon parmesan cheese over each serving and top with cracked black pepper.
2. Season chicken breasts with salt, pepper and rosemary. Grill about 5 minutes per side. Slice and serve over salad. Garnish with remaining cheese.

Makes 8 full servings and 4 side dishes.

**Produce Order Form**

|  |  |  |
| --- | --- | --- |
| **Item and Unit Cost** | **Amount Needed** | **Total** |
| Romaine Lettuce ($1.99/head) |  |  |
| Iceberg Lettuce ($1.29/head) |  |  |
| Salad mix ($3.99/bag) |  |  |
| Green Onions ($0.99/bunch) |  |  |
| Parsley ($1.99/bunch) |  |  |
| Basil ($1.99/bunch) |  |  |
| Carrots ($3.99/bunch) |  |  |
| Mini Carrots ($4.99/bag) |  |  |
| Celery ($2.99/stalk) |  |  |
| Broccoli ($2.99/head) |  |  |
| Cauliflower ($3.99/head) |  |  |
| Cucumber ($0.99/each) |  |  |
| Radishes ($2.49/bunch) |  |  |
| Cherry Tomatoes ($2.99/basket) |  |  |
| Tomatoes on Vine ($3/99/basket) |  |  |
| Eggplant ($3.00/each) |  |  |
| Zucchini ($2.00/each) |  |  |
| Spinach ($3.00/bag) |  |  |
| Kale ($2.80/bag) |  |  |
| Cabbage – Red ($2.90/each) |  |  |
| Cabbage – Green ($3.80/each) |  |  |
|  |  |  |
| **Total** |  |  |
|  |  |  |

**Revised Produce Order Form**

|  |  |  |
| --- | --- | --- |
| **Item and Unit Cost** | **Amount Needed** | **Total** |
| Romaine Lettuce ($1.99/head) |  |  |
| Iceberg Lettuce ($1.29/head) |  |  |
| Salad mix ($3.99/bag) |  |  |
| Green Onions ($0.99/bunch) |  |  |
| Parsley ($1.29/bunch) |  |  |
| Basil ($1.29/bunch) |  |  |
| Carrots ($3.99/bunch) |  |  |
| Mini Carrots ($4.99/bag) |  |  |
| Celery ($2.99/stalk) |  |  |
| Broccoli ($2.99/head) |  |  |
| Cauliflower ($3.99/head) |  |  |
| Cucumber ($0.99/each) |  |  |
| Radishes ($2.49/bunch) |  |  |
| Cherry Tomatoes ($2.99/basket) |  |  |
| Tomatoes on Vine ($3/99/basket) |  |  |
| Eggplant ($3.00/each) |  |  |
| Zucchini ($2.00/each) |  |  |
| Spinach ($3.00/bag) |  |  |
| Kale ($2.80/bag) |  |  |
| Cabbage – Red ($2.90/each) |  |  |
| Cabbage – Green ($3.80/each) |  |  |
|  |  |  |
| **Total** |  |  |
|  |  |  |

# Work Sheet

**Task 1: Thirty (30) minutes before closing, the chef has run out of Chicken Caesar Salad. She decides to make a quarter of the recipe instead of a full batch. Calculate the amount of each ingredient that will be needed.**

Answer:

# **\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

# **Task 2: The chef needs to place her produce order before the end of the day. Fill in the Produce Order Form and calculate the total amount for this order.**

Items to be Ordered:

* 2 bags of salad mix
* 1 bag of mini carrots
* 3 heads of broccoli
* 3 cucumbers
* 4 eggplants
* 2 bags of spinach
* 1 bag of kale

Answer: No written response required here.

Task completed: Yes:

**Task 3: The produce vendor called the chef to let her know that he has basil and parsley on special today. Both cost $1.29 a bunch. She decides to add two bunches of each to her order. Fill in the Revised Order Form. Calculate the new total including the produce ordered in Task 2.**

Answer: No written response required here.

Task completed: Yes:

# Answers

**Task 1: Thirty (30) minutes before closing, the chef has run out of Chicken Caesar Salad. She decides to make a quarter of the recipe instead of a full batch. Calculate the amount of each ingredient that will be needed.**

Answer:

2 heads romaine lettuce / 4 = ½ head   
1 pound button mushrooms, sliced / 4 = ¼ pound  
1 cup garlic croutons / 4 = ¼ cup  
4 cloves garlic, chopped / 4 = 1 clove  
2 grey onions, sliced / 4 = 0.5 onion  
½ - 1 cup Caesar dressing / 4 = 1/8 – ¼ cup  
½ cup freshly grated parmesan cheese / 4= 1/8 cup  
1 teaspoon cracked peppercorns = ¼ teaspoon  
8 chicken breasts, boned and skinned /4 = 2 chicken breasts  
1 teaspoon salt / 4 = ¼ teaspoon  
2 teaspoons crushed rosemary / 4 = ½ teaspoon

# **Task 2: The chef needs to place her produce order before the end of the day. Fill in the Produce Order Form and calculate the total amount for this order.**

Items to be Ordered:

* 2 bags of salad mix
* 1 bag of mini carrots
* 3 heads of broccoli
* 3 cucumbers
* 4 eggplants
* 2 bags of spinach
* 1 bag of kale

|  |  |  |
| --- | --- | --- |
| **Item and Unit Cost** | **Amount Needed** | **Total** |
| Romaine Lettuce ($1.99/head) |  |  |
| Iceberg Lettuce ($1.29/head) |  |  |
| Salad mix ($3.99/bag) | 2 | $7.98 |
| Green Onions ($0.99/bunch) |  |  |
| Parsley ($1.99/bunch) |  |  |
| Basil ($1.99/bunch) |  |  |
| Carrots ($3.99/bunch) |  |  |
| Mini Carrots ($4.99/bag) | 1 | $4.99 |
| Celery ($2.99/stalk) |  |  |
| Broccoli ($2.99/head) | 3 | $8.97 |
| Cauliflower ($3.99/head) |  |  |
| Cucumber ($0.99/each) | 3 | $2.97 |
| Radishes ($2.49/bunch) |  |  |
| Cherry Tomatoes ($2.99/basket) |  |  |
| Tomatoes on Vine ($3/99/basket) |  |  |
| Eggplant ($3.00/each) | 4 | $12.00 |
| Zucchini ($2.00/each) |  |  |
| Spinach ($3.00/bag) | 2 | $6.00 |
| Kale ($2.80/bag) | 1 | $2.80 |
| Cabbage – Red ($2.90/each) |  |  |
| Cabbage – Green ($3.80/each) |  |  |
|  |  |  |
| **Total** |  | $45.71 |

**Task 3: The produce vendor called the chef to let her know that he has basil and parsley on special today. Both cost $1.29 a bunch. She decides to add two bunches of each to her order. Fill in the “Revised Order Form”. Calculate the new total including the produce ordered in Task 2.**

Answer:

|  |  |  |
| --- | --- | --- |
| **Item and Unit Cost** | **Amount Needed** | **Total** |
| Romaine Lettuce ($1.99/head) |  |  |
| Iceberg Lettuce ($1.29/head) |  |  |
| Salad mix ($3.99/bag) | 2 | $7.98 |
| Green Onions ($0.99/bunch) |  |  |
| Parsley ($1.29/bunch) | 2 | $2.58 |
| Basil ($1.29/bunch) | 2 | $2.58 |
| Carrots ($3.99/bunch) |  |  |
| Mini Carrots ($4.99/bag) | 1 | $4.99 |
| Celery ($2.99/stalk) |  |  |
| Broccoli ($2.99/head) | 3 | $8.97 |
| Cauliflower ($3.99/head) |  |  |
| Cucumber ($0.99/each) | 3 | $2.97 |
| Radishes ($2.49/bunch) |  |  |
| Cherry Tomatoes ($2.99/basket) |  |  |
| Tomatoes on Vine ($3/99/basket) |  |  |
| Eggplant ($3.00/each) | 4 | $12.00 |
| Zucchini ($2.00/each) |  |  |
| Spinach ($3.00/bag) | 2 | $6.00 |
| Kale ($2.80/bag) | 1 | $2.80 |
| Cabbage – Red ($2.90/each) |  |  |
| Cabbage – Green ($3.80/each) |  |  |
|  |  |  |
| **Total** |  | $50.87 |

# Performance Descriptors

| Levels | Performance Descriptors | Needs Work | Completes task with support from practitioner | Completes task independently |
| --- | --- | --- | --- | --- |
| 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 |  |  |  |
|  | understands and uses ratio and proportion |  |  |  |
|  | 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):

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