

## OALCF Task Cover Sheet

**Task Title:** Calculating Food Preparation Amounts

<b>Learner Name:</b>	
<b>Date Started:</b>	<b>Date Completed:</b>
<b>Successful Completion:</b> Yes ___ No ___	
<b>Goal Path:</b> Employment <input checked="" type="checkbox"/> Apprenticeship <input checked="" type="checkbox"/> Secondary School <input checked="" type="checkbox"/> Post Secondary <input checked="" type="checkbox"/> Independence_	
<b>Task Description:</b> Calculate total menu items using percentages to get totals and complete charts for planning.	
<b>Competency:</b> A: Find and Use Information B: Communicate Ideas and Information C: Understand and Use Numbers	<b>Task Group(s):</b> A2: Interpret documents B3: Complete and create documents C3: Use measures
<b>Level Indicators:</b> A2.2: Interpret simple documents to locate and connect information B3.2a: Use layout to determine where to make entries in simple documents C3.2: Use measures to make one-step calculations	
<b>Performance Descriptors:</b> see chart on last page	
<b>Materials Required:</b> <ul style="list-style-type: none"><li>• Food Preparation Chart - Attached</li><li>• Food Preparation Weekly Planning - Attached</li><li>• Calculator</li></ul>	

## **Task Title:** Calculating Food Preparation Amounts

### **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.

**Task Title:** Calculating Food Preparation Amounts**Food Preparation**

<b>Menu Item</b>	<b>% of People who usually order this item</b>	<b>Total Number of People in the restaurant</b>	<b>Number of items to prepare per sitting</b>	<b># of Items to Prepare in total</b>
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		



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## 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	$120 \times .30 = 36$	$\leftarrow \times 2 = 72$
Hot Appetizer	38%	240	$120 \times .38 = 45.6 (46)$	$\leftarrow \times 2 = 91$
Cold Appetizer	24%	240	$120 \times .24 = 28.8 (29)$	$\leftarrow \times 2 = 58$
Spinach Salad	12%	240	$120 \times .12 = 14.4 (14)$	$\leftarrow \times 2 = 29$
Caesar Salad	28%	240	$120 \times .28 = 33.6 (34)$	$\leftarrow \times 2 = 67$
Tossed Salad	26%	240	$120 \times .26 = 31.2 (31)$	$\leftarrow \times 2 = 62$
Beef Main Course	21%	240	$120 \times .21 = 25.2 (25)$	$\leftarrow \times 2 = 50$
Fish Main Course	25%	240	$120 \times .25 = 30$	$\leftarrow \times 2 = 60$
Chicken Main Course	14%	240	$120 \times .14 = 16.8 (17)$	$\leftarrow \times 2 = 34$
Vegetarian Main Course	8%	240	$120 \times .08 = 9.6 (10)$	$\leftarrow \times 2 = 19$
Main Course Special	32%	240	$120 \times .32 = 38.4 (38)$	$\leftarrow \times 2 = 77$
Cake	12%	240	$120 \times .12 = 14.4 (14)$	$\leftarrow \times 2 = 29$
Pie	7%	240	$120 \times .07 = 8.4 (8)$	$\leftarrow \times 2 = 17$
Mousse	5%	240	$120 \times .05 = 6$	$\leftarrow \times 2 = 12$
Fresh Fruit Dessert	7%	240	$120 \times .07 = 8.4 (8)$	$\leftarrow \times 2 = 17$
Dessert Special	35%	240	$120 \times .35 = 42$	$\leftarrow \times 2 = 84$

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Answer Sheet for Sunday and Monday:

**Food Preparation**

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

**Task Title: Calculating Food Preparation Amounts****Food Preparation Weekly Planning**

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

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Performance Descriptors		Needs Work	Completes task with support from practitioner	Completes task independently
A2.2	<ul style="list-style-type: none"> <li>performs limited searches using one or two search criteria</li> </ul>			
	<ul style="list-style-type: none"> <li>extracts information from tables and forms</li> </ul>			
	<ul style="list-style-type: none"> <li>uses layout to locate information</li> </ul>			
	<ul style="list-style-type: none"> <li>makes connections between parts of documents</li> </ul>			
	<ul style="list-style-type: none"> <li>makes low-level inferences</li> </ul>			
B3.2a	<ul style="list-style-type: none"> <li>uses layout to determine where to make entries</li> </ul>			
	<ul style="list-style-type: none"> <li>begins to make some inferences to decide what information is needed, where and how to enter the information</li> </ul>			
	<ul style="list-style-type: none"> <li>follows instructions on documents</li> </ul>			
C3.2	<ul style="list-style-type: none"> <li>calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers</li> </ul>			
	<ul style="list-style-type: none"> <li>makes estimates</li> </ul>			
	<ul style="list-style-type: none"> <li>chooses and performs required operation(s); may make inferences to identify required operation(s)</li> </ul>			
	<ul style="list-style-type: none"> <li>selects appropriate steps to solutions</li> </ul>			
	<ul style="list-style-type: none"> <li>interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and simple, common fractions (e.g. <math>\frac{1}{2}</math>, <math>\frac{1}{4}</math>)</li> </ul>			
	<ul style="list-style-type: none"> <li>uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation)</li> </ul>			

**This task:** was successfully completed\_\_\_\_ needs to be tried again\_\_\_\_

<b>Learner Comments</b>

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Instructor (print)

\_\_\_\_\_  
Learner Signature