Task-Based Activities

QUILL Learning Network

Task Title: Calculating Food Preparation Amounts

OALCF Cover Sheet – Learner Copy

Learner Name:_____

Date Started:_____

Date Completed: _____

Successful Completion: Yes ☐ No ☐

Goal Path: Employment ☐ Apprenticeship ☐

Secondary School ☐ Post Secondary ☐ Independence ☐

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		

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								

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:

*enter answers on chart

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:

*enter answers on chart

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:

*enter answers on chart