

# Numeracy in Hospitality Set Menus

## Worksheet



View the video attentively. As you watch, complete the following questions and calculations.

1. A chef is preparing to cater for an upcoming event and needs to have everything ordered today. This includes main courses consisting of beef, fish or vegetarian options. The chef has the following notes about the guests:

Total number of guests: 125

- 5 children: children's meal
- 15% of adult guests: vegetarian
- Remaining adult guests: half beef, half fish

To get the ordering right, the chef needs to know how many of the main courses for the adult guests will be vegetarian and how many will be beef and fish. Follow the calculations below to work out what should be ordered.

a) How many adult guests will there be? Show your working.

b) If 15% of the adult guests have requested vegetarian meals, how many are required? You may use a calculator.

c) How many adult guests are not having vegetarian meals? Show your working.

d) How many beef meals and how many fish meals are needed? Show your working.

2. Each adult guest will also be given two small dinner rolls to accompany the meal. 10% of the guests attending have requested gluten-free dinner rolls. Follow the calculations below to work out how many gluten-free rolls and how many regular dinner rolls will be required for the function.

a) How many rolls are required in total? Show your working.

b) If 10% of the guests have requested gluten-free rolls, how many are required? You may use a calculator.

c) How many regular dinner rolls are required? Show your working.