

Functional Skills Maths | Lesson Starter Quiz for Catering Learners

1. Fabio is the manager of a restaurant. He has the following jobs to carry out today.

Jobs	
check supplies	$\frac{3}{4}$ of an hour
write rotas	1 hour 20 minutes
update social media	50 minutes
do accounts	$1\frac{1}{2}$ hours

How long will it take him to do these jobs?

(1)

2. A group of twenty people are eating in Klara's restaurant.

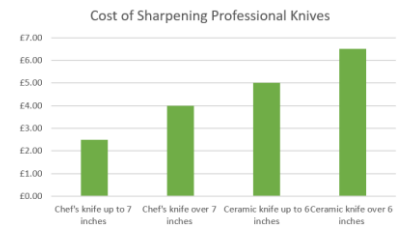
For groups of over 12 people a service charge of 15% is automatically added to the bill.

The group's food and drink bill is £275. How much should the service charge be?

(1)

3. You need to get some knives professionally sharpened. You have:

- 2 ceramic knives over 7 inches
- 1 chef's knife over 7 inches



Using the bar chart how much would this cost?

(1)

4. Katie's restaurant uses 20lbs of potatoes a day. Potatoes are sold in 5kg bags.

$$1\text{kg} = 2.2\text{lbs}$$

Katie believes that she will need to buy 12 bags for a week. Is she correct?

(1)

5. You need to cook a 5kg chicken using the formula below:



Work out the total time needed to cook the chicken.

(1)

6. Kai is the manager of a fast food restaurant. They have worked out how much money was lost due to food waste in the last week.

	Mon	Tue	Wed	Thu	Fri
amount of money (£)	190	250	210	345	400

What is the mean amount of money lost?

(1)

7. You have a recipe for a set number of people.

You need to amend the recipe for a different number of people.

How would you do this?

(1)

8. A customer spends £37 on food and an extra £17 on drinks. They also leave a £8 tip.

How much change would they have from £70?

(1)

9. Use estimation to check your answer to question 6.

(1)

Total Marks: _____ / 9