

Functional Skills Maths | Lesson Starter Quiz for Catering Learners

1. Fabio is the manager of a	2. A group of twenty people are	3. You need to get some knives
restaurant. He has the following	eating in Klara's restaurant.	professionally sharpened. You have:
jobs to carry out today.		
	For groups of over 12 people a	 2 ceramic knives over 7 inches
jobs	service charge of 15% is	• 1 chef's knife over 7 inches
check supplies $\frac{3}{4}$ of an hour write rotas 1 hour 20 minutes	automatically added to the bill.	Cost of Sharpening Professional Knives
update social media 50 minutes		£6.00
do accounts $1\frac{1}{2}$ hours	The group's food and drink bill is £275. How much should the service	£4.00
	charge be?	£3.00 £2.00
	charge be:	£1.00
How long will it take him to do		Chef's knife up to 7 Chef's knife over 7 Ceramic knife up to 6 Ceramic knife over 6 inches inches inches
these jobs?		
		Using the bar chart how much would this cost?
(1)	(1)	(1)
4. Katie's restaurant uses 20lbs of	5. You need to cook a 5kg chicken	6. Kai is the manager of a fast food
potatoes a day. Potatoes are sold	using the formula below:	restaurant. They have worked out
in 5kg bags.		how much money was lost due to
	weight (kg) multiply by 45 add 20 total time needed (minutes)	food waste in the last week.
1kg =2.2lbs		
Katie believes that she will need to	Work out the total time needed to	Mon Tue Wed Thu Fri
buy 12 bags for a week. Is she	cook the chicken.	money (£) 190 250 210 345 400
correct?		M/hat is the mean amount of money
		What is the mean amount of money lost?
(1)	(1)	(1)
7. You have a recipe for a set	8. A customer spends £37 on food	9. Use estimation to check your
number of people.	and an extra £17 on drinks. They also	answer to question 6.
	leave a £8 tip.	
You need to amend the recipe for a	•	
different number of people.	How much change would they have	
	from £70?	
How would you do this?		(4)
(1)	(1)	(1)

Total Marks: ______ / 9