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

<table>
<thead>
<tr>
<th>Jobs</th>
<th>Time</th>
</tr>
</thead>
<tbody>
<tr>
<td>check supplies</td>
<td>½ of an hour</td>
</tr>
<tr>
<td>write rota</td>
<td>1 hour 20 minutes</td>
</tr>
<tr>
<td>update social media</td>
<td>50 minutes</td>
</tr>
<tr>
<td>do accounts</td>
<td>¾ hours</td>
</tr>
</tbody>
</table>

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.

   1kg = 2.2lbs

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.

   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