

Name: _____

Date: _____

Food Activity Sheet

What is your restaurant theme? _____

What type of cuisine will you serve? _____

1. Research and select eight different dishes that would appear on your menu (try to diversify them: appetizer, entrée, side dish, dessert, etc.). Print and attach them to this sheet.
2. Calculate the cost per serving for each of the eight recipes you selected. Provide this information on a separate piece of paper. Attach it to this sheet.

Example: If you baked a cake and the milk cost you \$3.69, the sugar cost \$2.19, the eggs cost \$2.89, the butter cost \$2.49, and the vanilla cost \$4.79 you would spend a total of \$16.05 on ingredients.

You end up making a cake that serves 10 people.

The cost of each slice is \$1.61. You decide to sell the cake for \$2.50 per slice, which gives you \$0.89 profit for each slice and \$8.90 profit on the entire cake. You have enough remaining ingredients left to bake 3 more cakes, which means these cakes will produce even more profit for your restaurant.

3. Congratulations! You have calculated the cost for eight recipes on your menu. How much will you charge for each dish? What will your profit per dish be?

