



JOB APPLICATION

T-L-C CORPORATION

Name _____ Date _____

Street Address _____

City, State, Zip _____

Telephone _____ Period _____ Score _____

Social Security Number _____

Schools Attended: _____

Hobbies: _____

Work Experience: _____

Work Skills I Have: _____

Good Work Traits I Have: _____

Good Social Skills I Have: _____

Other Reasons: _____

Position(s) I Am Applying for:
1st Choice _____ 2nd Choice _____



NAME _____ PERIOD _____ DATE _____ SCORE _____

RESTAURANT CAREER SKILLS

PUBLIC RELATIONS ACTIVITY:

1. _____ 2. _____ 3. _____ 4. _____ 5. _____ 6. _____

LUNCH BREAK ACTIVITY:

1. _____ 4. _____ 7. _____
 2. _____ 5. _____ 8. _____
 3. _____ 6. _____ 9. _____

CASHIER'S ACTIVITY:

AMOUNT OF BILL	AMOUNT RECEIVED	CHANGE AMOUNT	CORRECT CHANGE				DOLLARS	# PIECES OF MONEY
			PENNIES	NICKELS	DIMES	QUARTERS		
\$.35	\$.50							
\$.95	\$5.00							
\$.27	\$1.00							
\$.12	\$.25							
\$.70	\$.75							
\$1.37	\$2.00							
\$.89	\$5.00							
\$3.56	\$5.00							

TABLESETTING ACTIVITY:

Teacher's initials: Setting 1: _____ Setting 2: _____ Setting 3: _____

FOOD SERVER ACTIVITY:

Read the information on page 18.____ and complete the activities on page 18.____.

MENU DESIGN ACTIVITY: Completed: _____ Teacher's initials

DISHWASHING ACTIVITY: Put the dishwashing steps for restaurants in order by placing a number from 1 to 8 in front of each step.

- _____ Allow to air dry or dry with clean towel
- _____ Scrape food particles off dishes
- _____ Wash in hot, soapy water
- _____ Rinse in sanitizing chemical or extremely hot water
- _____ Wash dishes in correct order by groups
- _____ Prerinse dishes lightly
- _____ Rinse in hot water
- _____ Sort and stack dishes by groups

List two reasons why proper dishwashing is so important.

1. _____ 2. _____



NAME _____ PERIOD _____ DATE _____ SCORE _____

RESTAURANT CAREER SKILLS

PUBLIC RELATIONS ACTIVITY:

1. c 2. b 3. a 4. b 5. a 6. c

LUNCH BREAK ACTIVITY:

1. \$ 8.93 4. \$ 5.31 7. \$47.81
 2. \$ 4.62 5. \$34.00 8. \$ 5.58
 3. \$ 3.83 6. \$57.91 9. \$145.30

CASHIER'S ACTIVITY:

AMOUNT OF BILL	AMOUNT RECEIVED	CHANGE AMOUNT	CORRECT CHANGE				DOLLARS	# PIECES OF MONEY
			PENNIES	NICKELS	DIMES	QUARTERS		
<u>\$.35</u>	<u>\$.50</u>	<u>\$.15</u>		<u>1</u>	<u>1</u>			<u>2</u>
<u>\$.95</u>	<u>\$5.00</u>	<u>\$4.05</u>		<u>1</u>			<u>4</u>	<u>5</u>
<u>\$.27</u>	<u>\$1.00</u>	<u>\$.73</u>	<u>3</u>		<u>2</u>	<u>2</u>		<u>7</u>
<u>\$.12</u>	<u>\$.25</u>	<u>\$.13</u>	<u>3</u>		<u>1</u>			<u>4</u>
<u>\$.70</u>	<u>\$.75</u>	<u>\$.05</u>		<u>1</u>				<u>1</u>
<u>\$1.37</u>	<u>\$2.00</u>	<u>\$.63</u>	<u>3</u>		<u>1</u>	<u>2</u>		<u>6</u>
<u>\$.89</u>	<u>\$5.00</u>	<u>\$4.11</u>	<u>1</u>		<u>1</u>		<u>4</u>	<u>6</u>
<u>\$3.56</u>	<u>\$5.00</u>	<u>\$1.44</u>	<u>4</u>	<u>1</u>	<u>1</u>	<u>1</u>	<u>1</u>	<u>8</u>

TABLESETTING ACTIVITY:

Teacher's initials: Setting 1: _____ Setting 2: _____ Setting 3: _____

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- 8 Allow to air dry or dry with clean towel
- 1 Scrape food particles off dishes
- 4 Wash in hot, soapy water
- 7 Rinse in sanitizing chemical or extremely hot water
- 5 Wash dishes in correct order by groups
- 2 Prerinse dishes lightly
- 6 Rinse in hot water
- 3 Sort and stack dishes by groups

List two reasons why proper dishwashing so important.

1. stop the spread of disease 2. sanitation

TOPIC #18: Restaurant Simulation

Student Activity Guide



NAME _____ PERIOD _____ DATE _____ SCORE _____

RESTAURANT SIMULATION EVALUATION

MANAGER/ASSISTANT MANAGER:

- _____ Assisted restaurant personnel as needed
- _____ Distributed supplies and equipment correctly
- _____ Returned supplies and equipment as requested
- _____ Collected job sheets at end of experience

Things I learned from this restaurant experience are:

HOSTS/HOSTESSES:

- _____ Seated guests quickly
- _____ Gave each customer a menu
- _____ Were pleasant and friendly

FOOD SERVERS (WAITERS/WAITRESSES):

- _____ Took the orders correctly
- _____ Served the food correctly
- _____ Served the beverage correctly
- _____ Totaled the bill correctly

TABLE ATTENDANTS (BUSSERS):

- _____ Tables and chairs were arranged neatly
- _____ Tables were set correctly
- _____ Dirty dishes were cleared promptly

COOKS:

- _____ Food was prepared correctly and tasty
- _____ Food was ready to be served in timely manner

If our class could do this over again, the things that should be done differently are:

COOK'S ASSISTANTS (DISHWASHERS):

- _____ Beverage was ready on time
- _____ Made good use of their time
- _____ Followed correct dishwashing procedures

CASHIERS:

- _____ Were courteous to customers
- _____ Counted the change correctly
- _____ Asked the customers to come back again

CUSTOMERS:

- _____ Were courteous to restaurant personnel
- _____ Practiced good manners

RESTAURANT OWNER:

- _____ Was prepared and ready
- _____ Was helpful to restaurant staff when needed
- _____ Greeted customers with a smile
- _____ Let restaurant personnel do their jobs