



### CAREER INFORMATION

**MANAGER/****ASSISTANT MANAGER:**

Restaurant managers supervise all of the operations in the restaurant. Generally, the manager supervises the day shift, and the assistant manager supervises the night shift. Managers select and appropriately price menu items so food and other supplies are used efficiently. It is their responsibility to see that the restaurant operates efficiently and profitably. They are also required to maintain quality control on all foods prepared and served. They must also attend to various administrative aspects of the business, including recruiting, training, and supervising an adequate number of workers. Ordering supplies and dealing with suppliers are important aspects of the work of restaurant and food service managers. On a daily basis, managers estimate food consumption, place orders with suppliers, and schedule the delivery of fresh food and beverages. They receive and check the content of deliveries, evaluating the quality of meats, poultry, fish, fruits, vegetables, and baked goods. Managers meet with the sales representatives from restaurant suppliers to place orders replenishing stocks of tableware, linens, paper, cleaning supplies, cooking utensils, and furniture and fixtures. They also arrange for equipment maintenance and repairs, and for a variety of services such as waste removal and pest control.

Managers are often among the first to arrive and the last to leave for a shift. They are generally responsible for locking up, checking to see that ovens, grills, and lights are off, and switching on alarm systems.

Many restaurant and food service manager positions are filled by promoting experienced food and beverage preparation and service workers. However, most large companies recruit management trainees from two- and four-year hospitality management programs. People with degrees in restaurant and institutional food service management are preferred. Career opportunities in this field are expected to increase faster than average through the next decade.

**CAREER INFORMATION - PAGE 2**

**FOOD SERVER:** Food servers take customers' orders, serve food and beverages, prepare itemized checks, and sometimes accept payments. The manner in which they perform their tasks varies considerably, depending on the type of establishment where they work. In coffee shops or cafes, they are expected to provide fast and efficient, yet courteous, service. In fine restaurants, where gourmet meals are accompanied by attentive formal service, food servers serve the meal at a more leisurely pace and offer more personal service to patrons. The main concern of the food server always is customer service.

Most food servers work for a minimum wage plus tips. The more elegant the restaurant, the larger the tips will be. As long as there are restaurants, there will always be jobs available for food servers.

**TABLE ATTENDANTS:** Table attendants assist the food servers by preparing tables for service and clearing tables when customers have finished their meal. Generally they do not have direct contact with the customer but work in the background, so to speak. Food servers generally share their tips with the table attendants, because it is their efficiency that turns the table faster to serve more customers. They are frequently responsible for filling sugar bowls, catsup bottles, etc., as well as folding napkins and sorting flatware. At times they may be asked to assist the dishwashers in restocking the tableware cupboards.

Table attendants are required to carry large tubs of dirty dishes and large platters of clean dishes. These carriers can become quite heavy and require the attendant to be strong and have good balance.

**CASHIER:** Restaurant cashiers sometimes double as the host/hostess and are responsible for both sets of duties. As a cashier they are responsible for managing the money drawer, seeing to it that the cash balances, and perhaps preparing deposits for the bank. Cashiers need to have some mathematic skills for handling money efficiently. Adeptness at working computers or small equipment is also helpful.



**CAREER INFORMATION - PAGE 3****HOST/HOSTESS/  
MAITRE D':**

In large restaurants, the host/hostess/maitre d' position will probably be separate from the cashier job. The duties of this position are to welcome customers, obtain necessary information, and try to seat the customers as quickly as possible. If there is a waiting period, it is important to make the customers comfortable while waiting. Graciousness is a quality needed by anyone in this position, along with a friendly disposition. The host/hostess/maitre d' is usually the first person to greet the customers and the last person to see them as they leave. Thus, it is important that the customers' beginning and ending experiences are pleasant.

**COOK/CHEF/  
COOK'S ASSISTANT:**

The cook/chef is in charge of the kitchen and kitchen staff. Together, they must perform all the food preparation duties. The cook/chef is the decision maker, and the assistant carries out his orders.

In many restaurants the cook/chef has input regarding the menu selections and food supplies ordered. However, in smaller restaurants, the chef/cook and the owner may be the same person. The chef/cook must oversee the quality of the food prepared and served and maintain a high quality if they want return customers. The more consistent the quality is in a restaurant, the greater the return of repeat business.

The cook's assistant will be responsible for doing whatever the cook/chef needs to be done—making salads, peeling potatoes, scrubbing pots, sharpening knives, etc. The job will vary somewhat from day to day, depending on the menu and specials offered. Frequently, this is a great opportunity for a younger person to learn the trade from someone who is experienced.

Both the cook/chef and the assistant are on their feet most of the work day. Very seldom do they get to sit down. They must have strong legs and body because their work is quite physical. They must learn to work efficiently to keep orders out on schedule.



CAFE T-L-C

MANAGER

OR

ASST. MANAGER





CAFE T-L-C

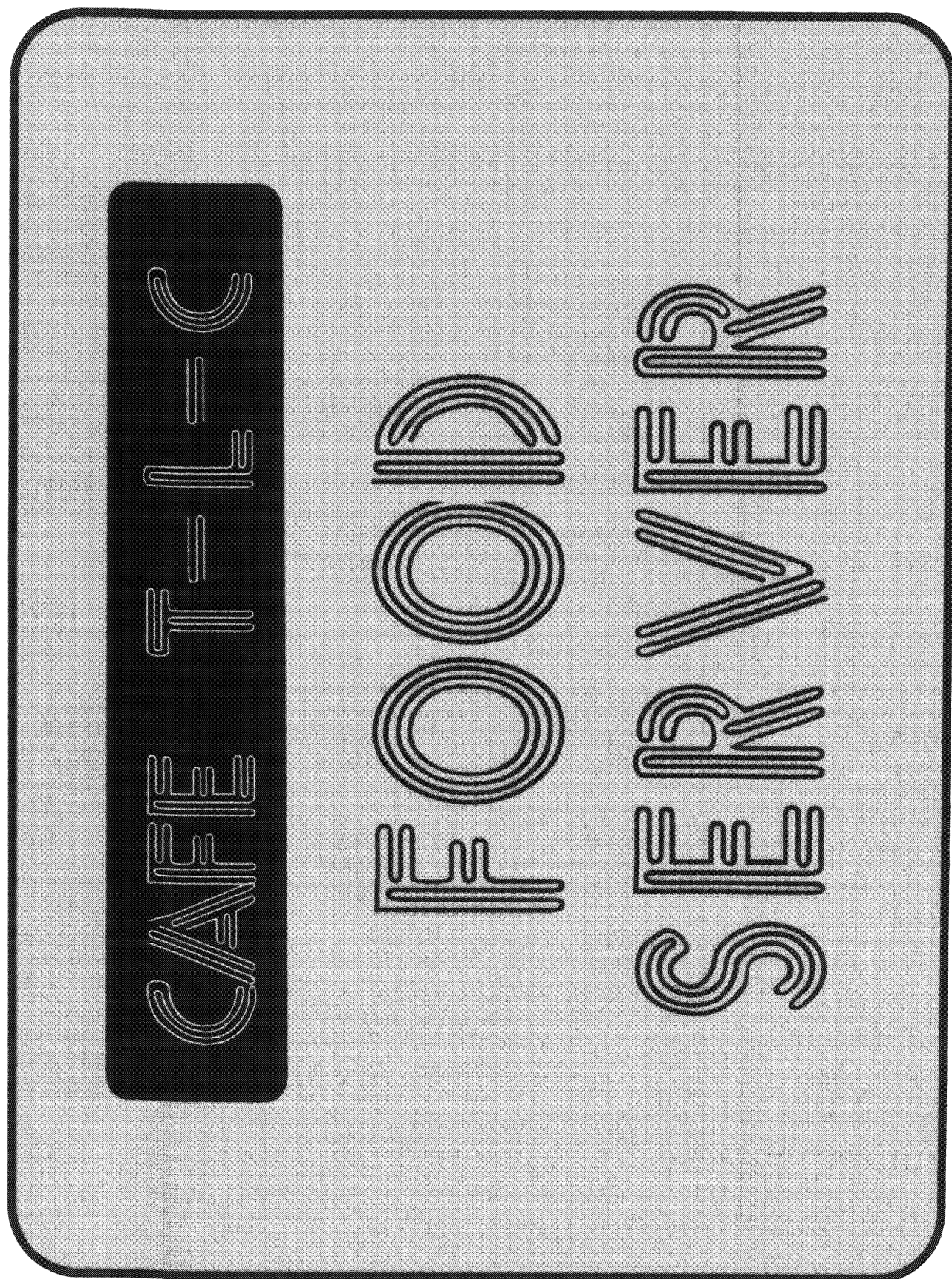
HOST

HOSTS

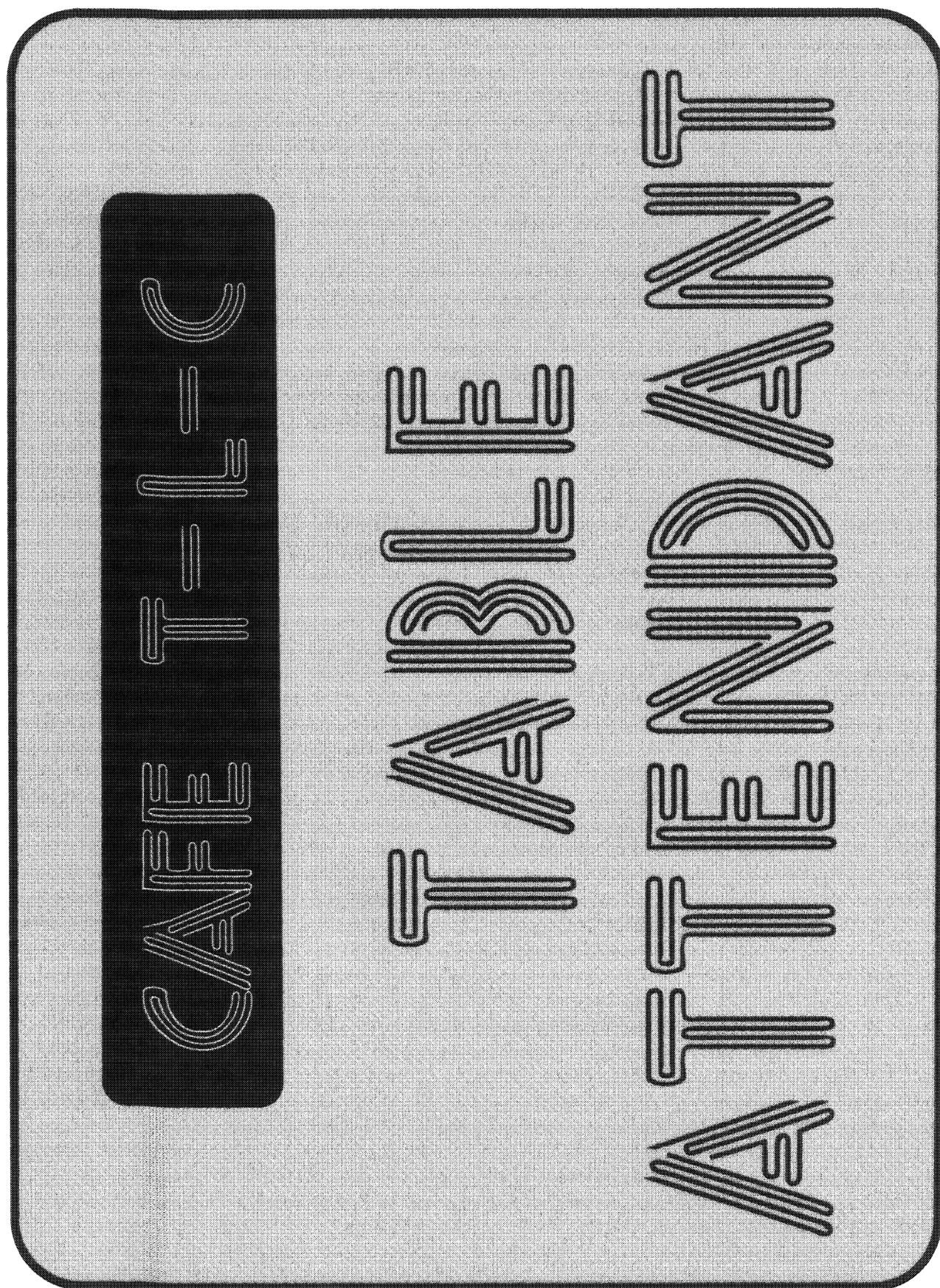
MAITRE D'

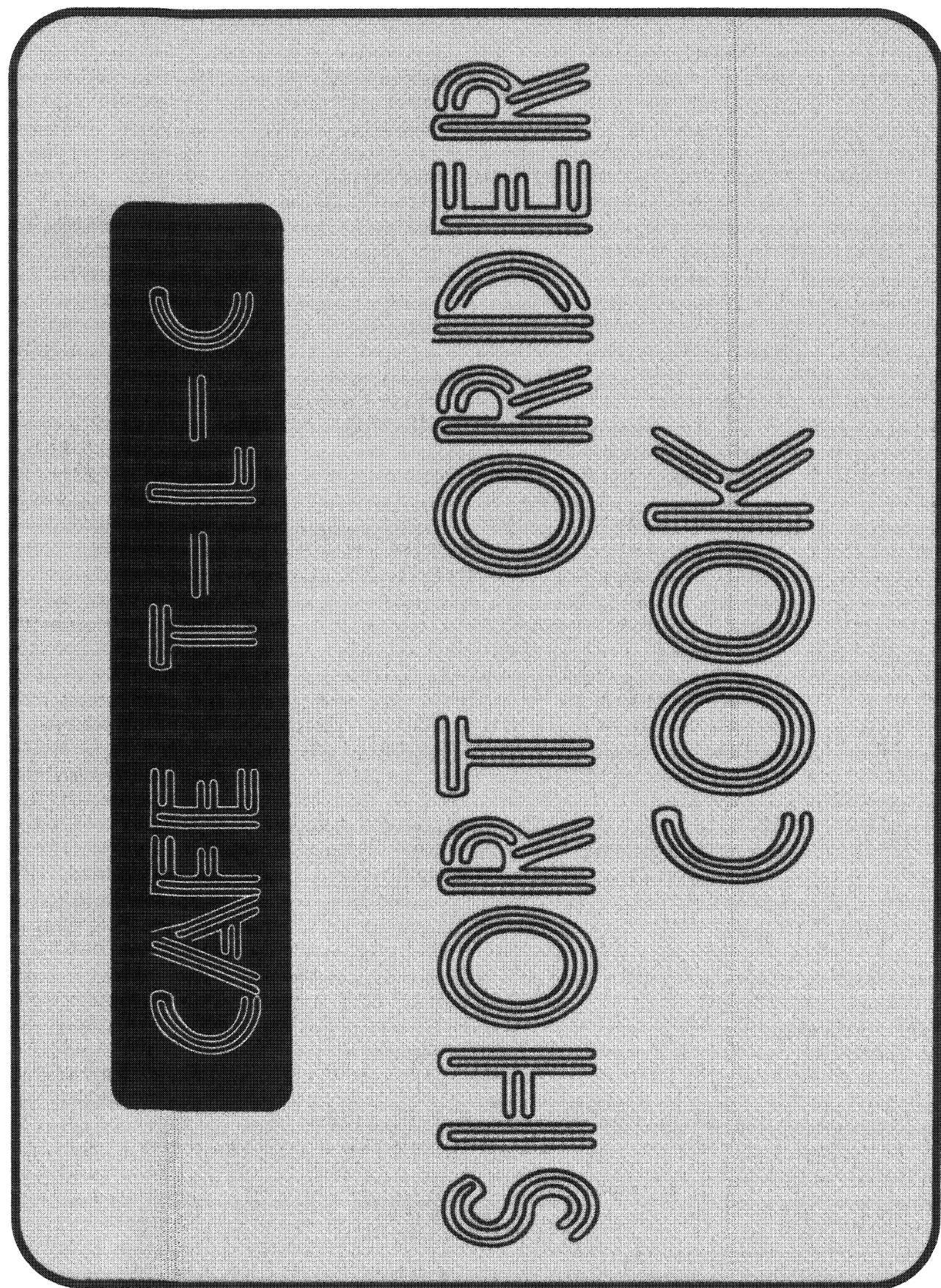
## TOPIC #18: Restaurant Simulation

## Teacher Resource

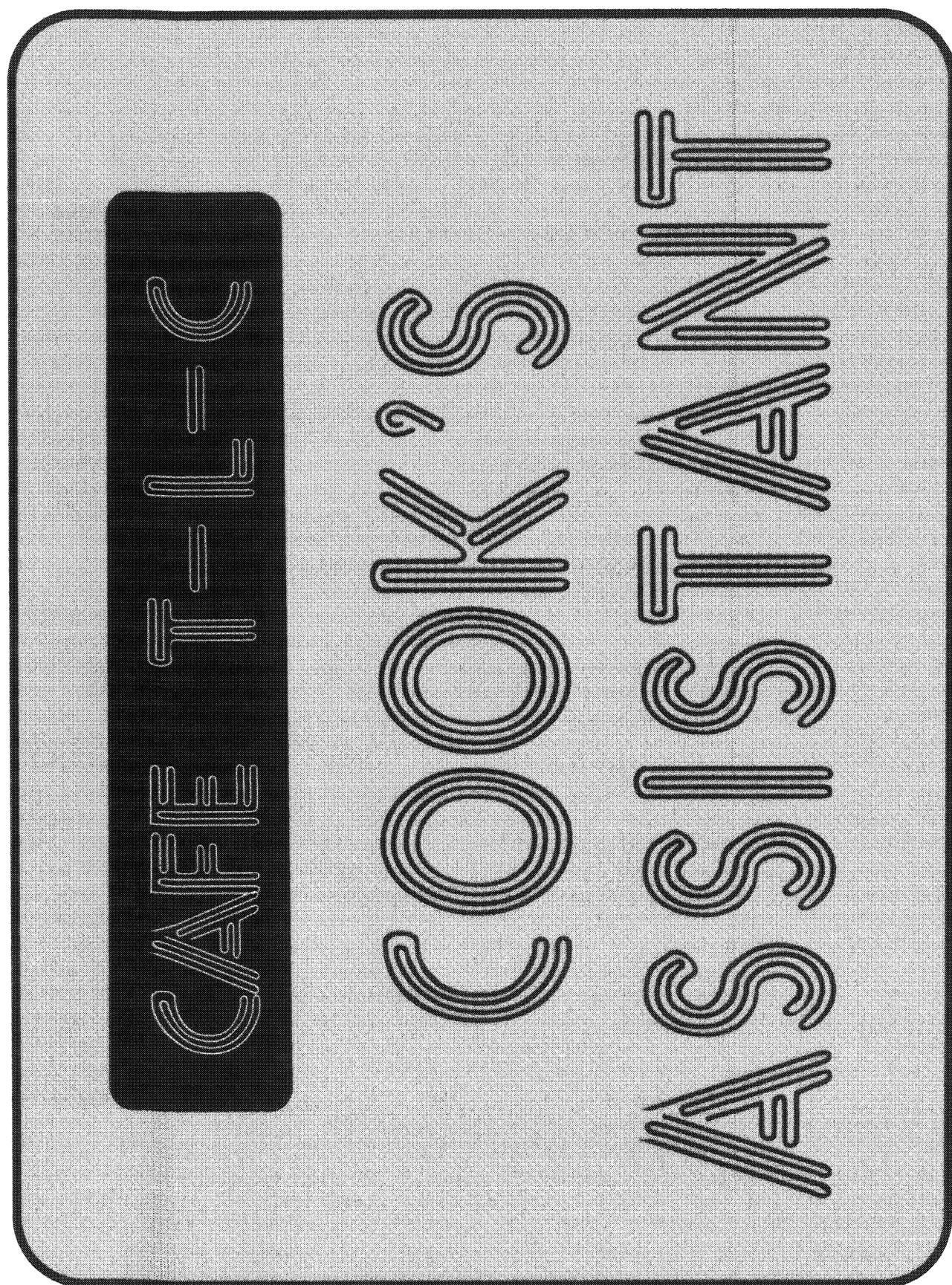






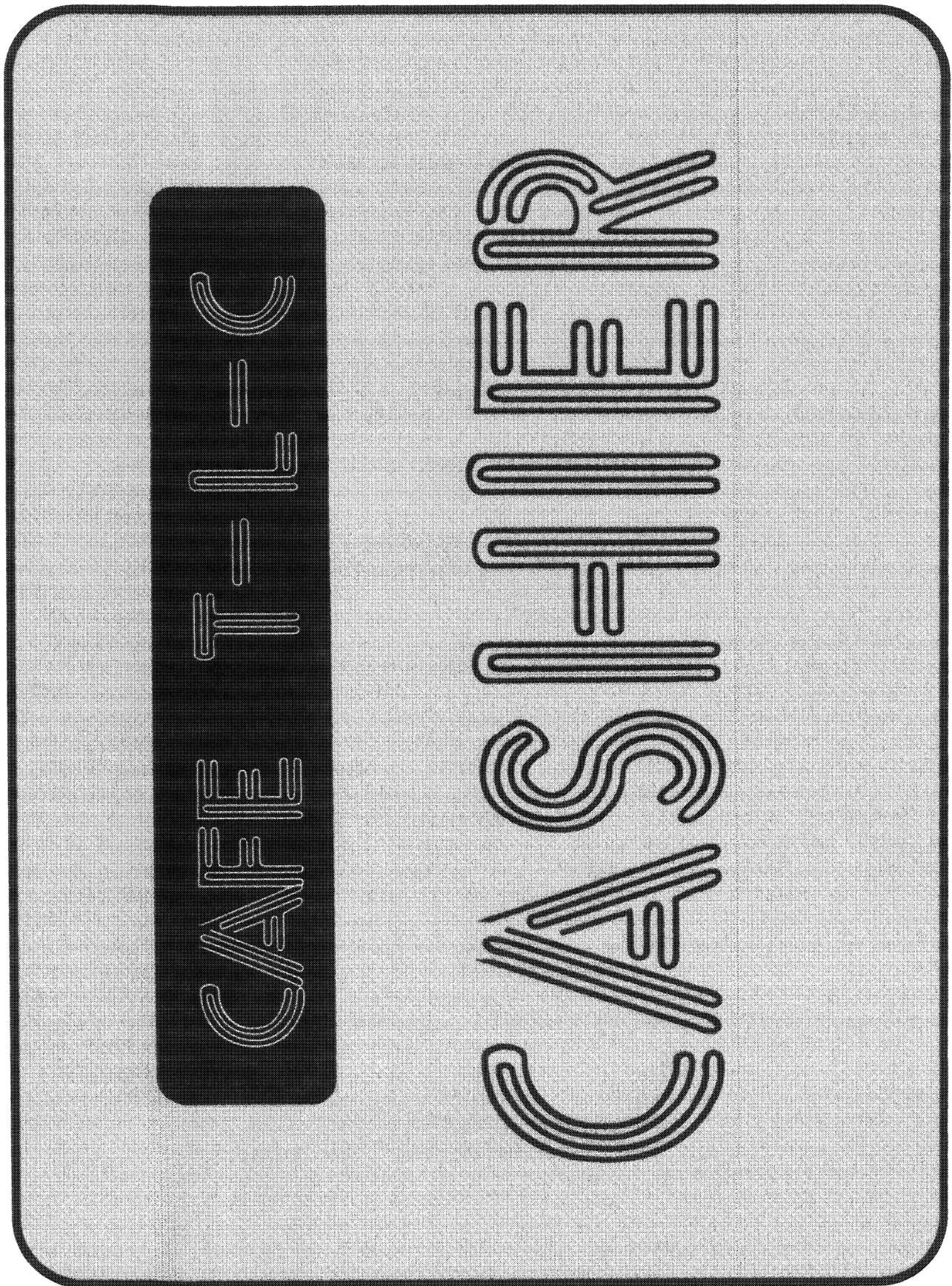






TOPIC #18: Restaurant Simulation

Teacher Resource







### PUBLIC RELATIONS ACTIVITY

The host/hostess (or maitre d') greets and directs the customers to their seats. It is important that a host/hostess be able to communicate in a pleasant way with many different types of people. Write the letter of the best answer on your student activity guide.

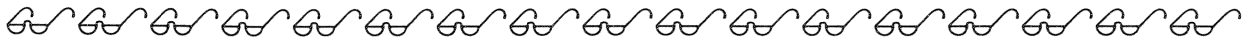
1. As a host/hostess, how would you greet a nervous young person who doesn't really know what to do or where to sit in the restaurant?
  - A. "Sit down. You're blocking the door."
  - B. "Sit anywhere you want but hurry. We don't have all day!"
  - C. "Hello. We're glad you could come today. Would you like to sit over here?"
2. You want a customer to sit at a table on the other side of the room. You should:
  - A. Point the way.
  - B. Lead the people to where you want them to sit.
  - C. Don't ask but wait for the customer to ask you for what they want.
3. Two groups of customers arrive about the same time, one right after the other. In the second group is the mayor of the city. Which group should be seated first?
  - A. The group that arrived first
  - B. The group with the dignitary
  - C. It doesn't really matter

Food servers (waiters/waitresses) must also be polite and patient with people. Communication skills are important if you want to be a successful food server.

4. As a food server, which of the following is the way to take a customer's order?
  - A. "What do you want?"
  - B. "Hello, my name is \_\_\_\_\_. May I take your order?"
  - C. "Here's a menu. Circle what you want."
5. How would you say goodbye to customers?
  - A. "Thank you, and please come again."
  - B. "So long."
  - C. "Hurry. We need this table for other people."
6. Susie changes her mind three times while others in her group are ordering. What should you do?
  - A. Yell at her and complain to the others in the group.
  - B. Write down the first order she gave you and don't change it.
  - C. Be patient. Change the order a reasonable number of times.

## TOPIC #18: Restaurant Simulation

## Teacher Resource

**LUNCH BREAK**

You and a group of your friends have just finished a fast game of tennis. It's lunch time and you're all hungry. You've just ordered your favorite foods at "Quinn's Quick Order," a local drive-in. Using the order pad and price list below, figure the total cost for each lunch, including sales tax. (See tax chart provided by your teacher.) Write the answers on your student activity guide.

1. Jed: Two cheeseburgers, each with lettuce, tomato, and onions; large fries; and a large root beer. Total \_\_\_\_\_
2. Jane: One plain cheeseburger, large fries, and a small fruit punch.  
Total \_\_\_\_\_
3. Jim: One hamburger, small fries, and a small lemonade.  
Total \_\_\_\_\_
4. Joni: One hot dog with lettuce, tomato, and onions; large fries; and a chocolate milkshake. Total \_\_\_\_\_

QUINN'S QUICK ORDER	Hot dog	\$1.50
	Hamburger	\$1.85
	Cheeseburger	\$2.35
	Lettuce, tomato, and onion	\$ .60
	Large fries	\$1.25
	Small fries	\$1.00
	Large soft drink	\$1.25
	Small soft drink	\$ .75
	Milkshake	\$1.65

Soon after you left, a bus load of baseball players pulled into the drive-in. Using the prices listed above, the order pad and the tax chart, figure the total bill.

5. Ten people ordered: One hamburger with lettuce, tomato, and onion; and a small fruit punch. Sub total \_\_\_\_\_
6. Ten people ordered: One cheeseburger with onions, large fries, and a large root beer. Sub total \_\_\_\_\_
7. Ten people ordered: One plain hamburger, small fries, and a milkshake.  
Sub total \_\_\_\_\_
8. The bus driver ordered: Two hot dogs, small fries, and a large lemonade.  
Sub total \_\_\_\_\_
9. The bus driver paid the entire bill. What was the total bill? \_\_\_\_\_

## TOPIC #18: Restaurant Simulation

## Teacher Resource

## SALES TAX CHART

STATE OF UTAH COMBINED STATE AND LOCAL TAX SCHEDULE 6 1/4 %			
\$ .01- \$9.51	\$9.52-\$19.11	\$19.12-\$28.71	\$28.72-\$38.31
.01- .07 .00	9.52- 9.67 .60	19.12-19.27 1.20	28.72-28.87 1.80
.08- .23 .01	9.68- 9.83 .61	19.28-19.43 1.21	28.88-29.03 1.81
.24- .39 .02	9.84- 9.99 .62	19.44-19.59 1.22	29.04-29.19 1.82
.40- .55 .03	10.00-10.15 .63	19.60-19.75 1.23	29.20-29.35 1.83
.56- .71 .04	10.16-10.31 .64	19.76-19.91 1.24	29.36-29.51 1.84
.72- .87 .05	10.32-10.47 .65	19.92-20.07 1.25	29.52-29.67 1.85
.88- 1.03 .06	10.48-10.63 .66	20.08-20.23 1.26	29.68-29.83 1.86
1.04- 1.19 .07	10.64-10.79 .67	20.24-20.39 1.27	29.84-29.99 1.87
1.20- 1.35 .08	10.80-10.95 .68	20.40-20.55 1.28	30.00-30.15 1.88
1.36- 1.51 .09	10.96-11.11 .69	20.56-20.71 1.29	30.16-30.31 1.89
1.52- 1.67 .10	11.12-11.27 .70	20.72-20.87 1.30	30.32-30.47 1.90
1.68- 1.83 .11	11.28-11.43 .71	20.88-21.03 1.31	30.48-30.63 1.91
1.84- 1.99 .12	11.44-11.59 .72	21.04-21.19 1.32	30.64-30.79 1.92
2.00- 2.15 .13	11.60-11.75 .73	21.20-21.35 1.33	30.80-30.95 1.93
2.16- 2.31 .14	11.76-11.91 .74	21.36-21.51 1.34	30.96-31.11 1.94
2.32- 2.47 .15	11.92-12.07 .75	21.52-21.67 1.35	31.12-31.27 1.95
2.48- 2.63 .16	12.08-12.23 .76	21.68-21.83 1.36	31.28-31.43 1.96
2.64- 2.79 .17	12.24-12.39 .77	21.84-21.99 1.37	31.44-31.59 1.97
2.80- 2.95 .18	12.40-12.55 .78	22.00-22.15 1.38	31.60-31.75 1.98
2.96- 3.11 .19	12.56-12.71 .79	22.16-22.31 1.39	31.76-31.91 1.99
3.12- 3.27 .20	12.72-12.87 .80	22.32-22.47 1.40	31.92-32.07 2.00
3.28- 3.43 .21	12.88-13.03 .81	22.48-22.63 1.41	32.08-32.23 2.01
3.44- 3.59 .22	13.04-13.19 .82	22.64-22.79 1.42	32.24-32.39 2.02
3.60- 3.75 .23	13.20-13.35 .83	22.80-22.95 1.43	32.40-32.55 2.03
3.76- 3.91 .24	13.36-13.51 .84	22.96-23.11 1.44	32.56-32.71 2.04
3.92- 4.07 .25	13.52-13.67 .85	23.12-23.27 1.45	32.72-32.87 2.05
4.08- 4.23 .26	13.68-13.83 .86	23.28-23.43 1.46	32.88-33.03 2.06
4.24- 4.39 .27	13.84-13.99 .87	23.44-23.59 1.47	33.04-33.19 2.07
4.40- 4.55 .28	14.00-14.15 .88	23.60-23.75 1.48	33.20-33.35 2.08
4.56- 4.71 .29	14.16-14.31 .89	23.76-23.91 1.49	33.36-33.51 2.09
4.72- 4.87 .30	14.32-14.47 .90	23.92-24.07 1.50	33.52-33.67 2.10
4.88- 5.03 .31	14.48-14.63 .91	24.08-24.23 1.51	33.68-33.83 2.11
5.04- 5.19 .32	14.64-14.79 .92	24.24-24.39 1.52	33.84-33.99 2.12
5.20- 5.35 .33	14.80-14.95 .93	24.40-24.55 1.53	34.00-34.15 2.13
5.36- 5.51 .34	14.96-15.11 .94	24.56-24.71 1.54	34.16-34.31 2.14
5.52- 5.67 .35	15.12-15.27 .95	24.72-24.87 1.55	34.32-34.47 2.15
5.68- 5.83 .36	15.28-15.43 .96	24.88-25.03 1.56	34.48-34.63 2.16
5.84- 5.99 .37	15.44-15.59 .97	25.04-25.19 1.57	34.64-34.79 2.17
6.00- 6.15 .38	15.60-15.75 .98	25.20-25.35 1.58	34.80-34.95 2.18
6.16- 6.31 .39	15.76-15.91 .99	25.36-25.51 1.59	34.96-35.11 2.19
6.32- 6.47 .40	15.92-16.07 1.00	25.52-25.67 1.60	35.12-35.27 2.20
6.48- 6.63 .41	16.08-16.23 1.01	25.68-25.83 1.61	35.28-35.43 2.21
6.64- 6.79 .42	16.24-16.39 1.02	25.84-25.99 1.62	35.44-35.59 2.22
6.80- 6.95 .43	16.40-16.55 1.03	26.00-26.15 1.63	35.60-35.75 2.23
6.96- 7.11 .44	16.56-16.71 1.04	26.16-26.31 1.64	35.76-35.91 2.24
7.12- 7.27 .45	16.72-16.87 1.05	26.32-26.47 1.65	35.92-36.07 2.25
7.28- 7.43 .46	16.88-17.03 1.06	26.48-26.63 1.66	36.08-36.23 2.26
7.44- 7.59 .47	17.04-17.19 1.07	26.64-26.79 1.67	36.24-36.39 2.27
7.60- 7.75 .48	17.20-17.35 1.08	26.80-26.95 1.68	36.40-36.55 2.28
7.76- 7.91 .49	17.36-17.51 1.09	26.96-27.11 1.69	36.56-36.71 2.29
7.92- 8.07 .50	17.52-17.67 1.10	27.12-27.27 1.70	36.72-36.87 2.30
8.08- 8.23 .51	17.68-17.83 1.11	27.28-27.43 1.71	36.88-37.03 2.31
8.24- 8.39 .52	17.84-17.99 1.12	27.44-27.59 1.72	37.04-37.19 2.32
8.40- 8.55 .53	18.00-18.15 1.13	27.60-27.75 1.73	37.20-37.35 2.33
8.56- 8.71 .54	18.16-18.31 1.14	27.76-27.91 1.74	37.36-37.51 2.34
8.72- 8.87 .55	18.32-18.47 1.15	27.92-28.07 1.75	37.52-37.67 2.35
8.88- 9.03 .56	18.48-18.63 1.16	28.08-28.23 1.76	37.68-37.83 2.36
9.04- 9.19 .57	18.64-18.79 1.17	28.24-28.39 1.77	37.84-37.99 2.37
9.20- 9.35 .58	18.80-18.95 1.18	28.40-28.55 1.78	38.00-38.15 2.38
9.36- 9.51 .59	18.96-19.11 1.19	28.56-28.71 1.79	38.16-38.31 2.39

STATE OF UTAH COMBINED STATE AND LOCAL TAX SCHEDULE 6 1/4 %			
\$38.32-\$47.91	\$47.92-\$57.51	\$57.52-\$67.11	\$67.12-\$76.71
38.32-38.47 2.40	47.92-48.07 3.00	57.52-57.67 3.60	67.12-67.27 4.20
38.48-38.63 2.41	48.08-48.23 3.01	57.68-57.83 3.61	67.28-67.43 4.21
38.64-38.79 2.42	48.24-48.39 3.02	57.84-57.99 3.62	67.44-67.59 4.22
38.80-38.95 2.43	48.40-48.55 3.03	58.00-58.15 3.63	67.60-67.75 4.23
38.96-39.11 2.44	48.56-48.71 3.04	58.16-58.31 3.64	67.76-67.91 4.24
39.12-39.27 2.45	48.72-48.87 3.05	58.32-58.47 3.65	67.92-68.07 4.25
39.28-39.43 2.46	48.88-49.03 3.06	58.48-58.63 3.66	68.08-68.23 4.26
39.44-39.59 2.47	49.04-49.19 3.07	58.64-58.79 3.67	68.24-68.39 4.27
39.60-39.75 2.48	49.20-49.35 3.08	58.80-58.95 3.68	68.40-68.55 4.28
39.76-39.91 2.49	49.36-49.51 3.09	58.96-59.11 3.69	68.56-68.71 4.29
39.92-40.07 2.50	49.52-49.67 3.10	59.12-59.27 3.70	68.72-68.87 4.30
40.08-40.23 2.51	49.68-49.83 3.11	59.28-59.43 3.71	68.88-69.03 4.31
40.24-40.39 2.52	49.84-49.99 3.12	59.44-59.59 3.72	69.04-69.19 4.32
40.40-40.55 2.53	50.00-50.15 3.13	59.60-59.75 3.73	69.20-69.35 4.33
40.56-40.71 2.54	50.16-50.31 3.14	59.76-59.91 3.74	69.36-69.51 4.34
40.72-40.87 2.55	50.32-50.47 3.15	59.92-60.07 3.75	69.52-69.67 4.35
40.88-41.03 2.56	50.48-50.63 3.16	60.08-60.23 3.76	69.68-69.83 4.36
41.04-41.19 2.57	50.64-50.79 3.17	60.24-60.39 3.77	69.84-69.99 4.37
41.20-41.35 2.58	50.80-50.95 3.18	60.40-60.55 3.78	70.00-70.15 4.38
41.36-41.51 2.59	50.96-51.11 3.19	60.56-60.71 3.79	70.16-70.31 4.39
41.52-41.67 2.60	51.12-51.27 3.20	60.72-60.87 3.80	70.32-70.47 4.40
41.68-41.83 2.61	51.28-51.43 3.21	60.88-61.03 3.81	70.48-70.63 4.41
41.84-41.99 2.62	51.44-51.59 3.22	61.04-61.19 3.82	70.64-70.79 4.42
42.00-42.15 2.63	51.60-51.75 3.23	61.20-61.35 3.83	70.80-70.95 4.43
42.16-42.31 2.64	51.76-51.91 3.24	61.36-61.51 3.84	70.96-71.11 4.44
42.32-42.47 2.65	51.92-52.07 3.25	61.52-61.67 3.85	71.12-71.27 4.45
42.48-42.63 2.66	52.08-52.23 3.26	61.68-61.83 3.86	71.28-71.43 4.46
42.64-42.79 2.67	52.24-52.39 3.27	61.84-61.99 3.87	71.44-71.59 4.47
42.80-42.95 2.68	52.40-52.55 3.28	62.00-62.15 3.88	71.60-71.75 4.48
42.96-43.11 2.69	52.56-52.71 3.29	62.16-62.31 3.89	71.76-71.91 4.49
43.12-43.27 2.70	52.72-52.87 3.30	62.32-62.47 3.90	71.92-72.07 4.50
43.28-43.43 2.71	52.88-53.03 3.31	62.48-62.63 3.91	72.08-72.23 4.51
43.44-43.59 2.72	53.04-53.19 3.32	62.64-62.79 3.92	72.24-72.39 4.52
43.60-43.75 2.73	53.20-53.35 3.33	62.80-62.95 3.93	72.40-72.55 4.53
43.76-43.91 2.74	53.36-53.51 3.34	62.96-63.11 3.94	72.56-72.71 4.54
43.92-44.07 2.75	53.52-53.67 3.35	63.12-63.27 3.95	72.72-72.87 4.55
44.08-44.23 2.76	53.68-53.83 3.36	63.28-63.43 3.96	72.88-73.03 4.56
44.24-44.39 2.77	53.84-53.99 3.37	63.44-63.59 3.97	73.04-73.19 4.57
44.40-44.55 2.78	54.00-54.15 3.38	63.60-63.75 3.98	73.20-73.35 4.58
44.56-44.71 2.79	54.16-54.31 3.39	63.76-63.91 3.99	73.36-73.51 4.59
44.72-44.87 2.80	54.32-54.47 3.40	63.92-64.07 4.00	73.52-73.67 4.60
44.88-45.03 2.81	54.48-54.63 3.41	64.08-64.23 4.01	73.68-73.83 4.61
45.04-45.19 2.82	54.64-54.79 3.42	64.24-64.39 4.02	73.84-73.99 4.62
45.20-45.35 2.83	54.80-54.95 3.43	64.40-64.55 4.03	74.00-74.15 4.63
45.36-45.51 2.84	54.96-55.11 3.44	64.56-64.71 4.04	74.16-74.31 4.64
45.52-45.67 2.85	55.12-55.27 3.45	64.72-64.87 4.05	74.32-74.47 4.65
45.68-45.83 2.86	55.28-55.43 3.46	64.88-65.03 4.06	74.48-74.63 4.66
45.84-45.99 2.87	55.44-55.59 3.47	65.04-65.19 4.07	74.64-74.79 4.67
46.00-46.15 2.88	55.60-55.75 3.48	65.20-65.35 4.08	74.80-74.95 4.68
46.16-46.31 2.89	55.76-55.91 3.49	65.36-65.51 4.09	74.96-75.11 4.69
46.32-46.47 2.90	55.92-56.07 3.50	65.52-65.67 4.10	75.12-75.27 4.70
46.48-46.63 2.91	56.08-56.23 3.51	65.68-65.83 4.11	75.28-75.43 4.71
46.64-46.79 2.92	56.24-56.39 3.52	65.84-65.99 4.12	75.44-75.59 4.72
46.80-46.95 2.93	56.40-56.55 3.53	66.00-66.15 4.13	75.60-75.75 4.73
46.96-47.11 2.94	56.56-56.71 3.54	66.16-66.31 4.14	75.76-75.91 4.74
47.12-47.27 2.95	56.72-56.87 3.55	66.32-66.47 4.15	75.92-76.07 4.75
47.28-47.43 2.96	56.88-57.03 3.56	66.48-66.63 4.16	76.08-76.23 4.76
47.44-47.59 2.97	57.04-57.19 3.57	66.64-66.79 4.17	76.24-76.39 4.77
47.60-47.75 2.98	57.20-57.35 3.58	66.80-66.95 4.18	76.40-76.55 4.78
47.76-47.91 2.99	57.36-57.51 3.59	66.96-67.11 4.19	76.56-76.71 4.79



### CASHIER'S ACTIVITY

1. When counting change, you should give the least number of coins possible.

For example: If the amount of change is 18 cents, you should not give the customer 18 pennies (18 coins).

It is also not practical to give the customer three nickels and three pennies (six coins).

It is best to give the customer one dime, one nickel, and three pennies (five coins).

2. Give the change to the customer by stating the amount of the bill, and counting up to the amount of money received.

For example: If the amount of the bill is 65 cents and the customer gives you \$1, the steps in making change are:

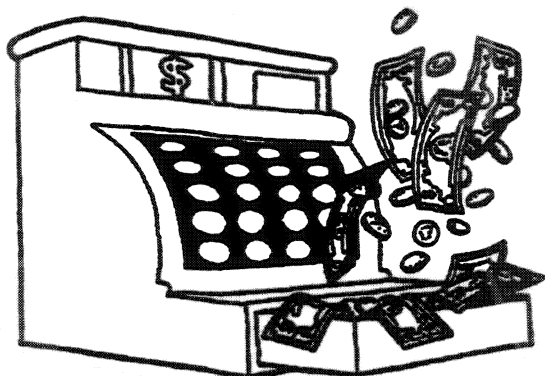
65 cents and one dime equals 75 cents, plus 25 cents equals \$1

For example: If the amount of the bill is \$1.20 and the customer gives you \$2, change is given like this:

\$1.20 plus one nickel equals \$1.25, plus three quarters equals \$2

Write the correct amount of change under the correct column on your student activity guide. Remember!! Use the smallest number of coins possible.

Use the "play money" provided by your teacher to practice counting change for the examples on the student activity guide.





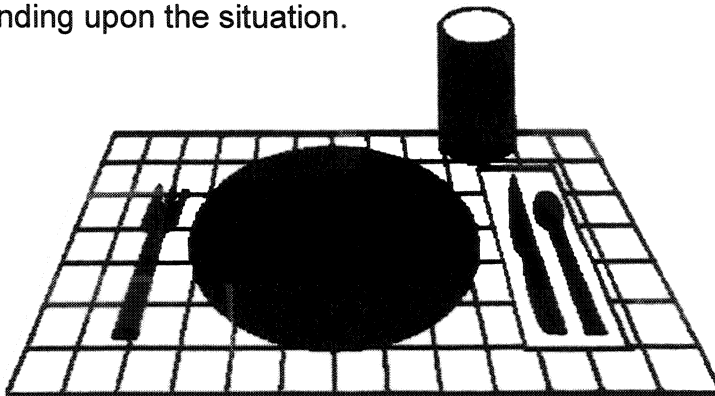
### TABLESETTING ACTIVITY

An attractively set table establishes a nice environment for eating at home or in a restaurant. It affects a person's attitude toward a meal.

Some basic tablesetting guidelines are:

- A table cloth should hang 8 to 10 inches over the sides. Place mats should be an equal distance apart, and near the edge of the table.
- The napkin should be folded and placed with the open edge near the left side of the fork. It should be placed about 1 inch from the edge of the table.
- Flatware (silverware) is arranged in the order of use. The first piece to be used should be placed on the outside. Forks should be placed on the left of the plate, and knives and spoons should be placed to the right of the plate with the knife on the inside. Flatware should be placed so that the bottom is about 1 inch from the edge of the table.
- Dinnerware (plates, etc.) should be placed within easy reach of the person's hand, with dinner plates being about 1 inch from the edge of the table, salad plates to the left of the forks, and bread plates directly above the forks.
- Glasses are placed at the tip of the knife, and cups and saucers are placed to the right of the knife and spoon(s).
- A centerpiece may be placed anywhere on the table as long as it is low enough for people to see each other.

Practice setting the table for the situations described on the next page. You may refer to the tablesetting diagram for reference. The tablesetting diagram is a basic setting and will not be exact for all occasions and/or all settings. There can and should be variations, depending upon the situation.



**TABLESETTING ACTIVITY - PAGE 2****Situation #1**

**You are planning to have a birthday dinner for your dad and are inviting your grandparents to come, too. The menu will be:**

<b>Roast beef</b>	<b>Baked potatoes</b>
<b>Green salad</b>	<b>Rolls</b>
<b>Apple pie</b>	<b>Fruit punch</b>

**How would you set the table for this dinner?**

**(When you have finished, let your teacher check your setting.)**

**Situation #2**

**You are to set the table for the family dinner tonight. The menu will be:**

<b>Vegetable beef soup</b>	<b>French bread</b>
<b>Cheese slices</b>	<b>Canned fruit</b>
<b>Cookies</b>	<b>Milk</b>

**How would you set the table for dinner?**

**(When you have finished, let your teacher check your setting.)**

**Situation #3**

**You are in charge of setting up the tables for a dinner at your church.**

**There will be about 150 people there. The menu will be:**

<b>Spaghetti</b>	<b>Salad</b>
<b>Garlic bread</b>	<b>Ice cream sundaes</b>
<b>Fruit punch</b>	

**How would you set the tables for this dinner?**

**(When you have finished, let your teacher check your setting.)**



## RESPONSIBILITIES OF A FOOD SERVER

### Preliminary Preparation:

- Wash hands frequently!
- Dress appropriately and wear an apron to protect your clothing or uniform.
- Make sure the table has been set correctly and thoroughly.
- Have your order pad and pen/pencil ready to use.
- After customers have been seated for several minutes, approach the table and ask if they are ready to order.

### Order Taking:

- Listen carefully to each person as you take the order.
- Write the order on order pad. (Write everything down!)
- Return menus to host/hostess. (The host/hostess gave the customers the menus when they were seated.)
- Give the order to the kitchen personnel.

### Serving Food:

- Take beverage orders to customers at the table. Serve drinks from the RIGHT SIDE of the customer.
- ALWAYS STAND ON THE LEFT SIDE OF THE CUSTOMER to place the food on the table. Serve each person at the table in this manner.
- After a short time, return to the table and ask the customers if their orders are all right.
- Check with the customers several times throughout the meal.
- Keep the water glasses full.
- When customers have finished eating, clear the dirty/empty dishes from the table, removing them from the RIGHT side of each person.
- Place the silverware in the center of the plate before removing it from the table.
- After the dirty/empty dishes have been removed from the table, ask the customers if they would care for dessert and/or more coffee, etc.

### Handling the Bill:

- Total the bill on the order pad.
- Place the bill face down on the small tray/plate along with a mint for each person at the table.
- Take the small tray/plate (with the bill on it) to the table.
- Place near the person you think will be paying the bill (generally the oldest male).
- Thank the customers for coming and wish them a good day/afternoon/evening.
- Be pleasant as you talk to them.



### FOOD SERVER ACTIVITY

Use one or two of the following role play activities to begin thinking about manners and other aspects of food-handler tasks. Discuss the issues the role plays depict when you have completed the role play.

**Customer #1:** The food server has just spilled one tall glass of fruit punch in your lap. You are planning to attend a play after dinner.

**Food Server:** While you were carrying four (4) glasses of fruit punch, you lost your grip and dumped one glass into a customer's lap.

**Customer #2:** You ordered a chopped sirloin steak but were served top sirloin. You do not have enough money to pay for the steak.

**Food Server:** You served your customer top sirloin steak. The customer claims he/she ordered chopped sirloin. You never make mistakes like this.

**Customer #3:** Your child has just spilled milk into his/her plate of food.

**Food Server:** You have just served a child a plate of food, and the child tipped a glass of milk into the plate and all over the food.

**Customer #4:** Your 2-year-old son is screaming at the top of his lungs because he is hungry. You were just seated by the hostess.

**Food Server:** A child at one of your tables is screaming. The family was just seated and you have two other orders to take before you can take their order.





## TOPIC #18: Restaurant Simulation

## Teacher Resource

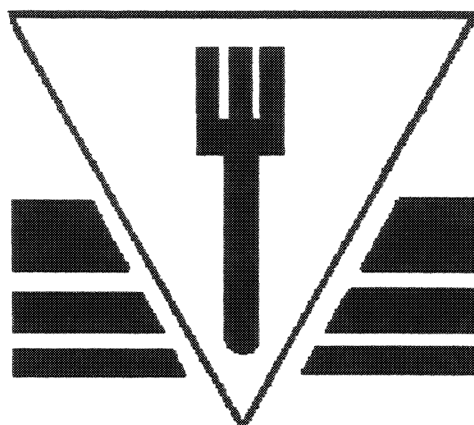
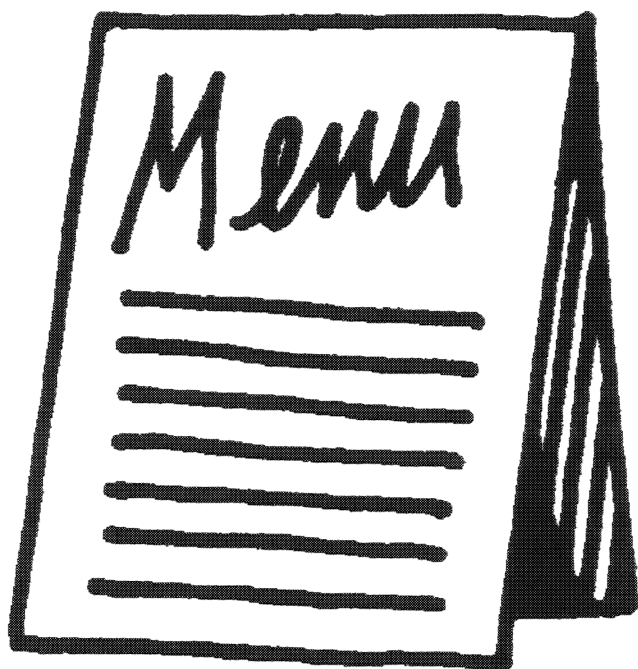
**MENU DESIGN ACTIVITY**

Design a menu to be used in your restaurant. It must include the following information:

- a. Name of restaurant
- b. List of menu items
- c. Price of menu items

You can be creative in designing your menu. Use the equipment or supplies provided by your teacher for this activity.

When you are finished, have your teacher initial your RESTAURANT CAREER SKILLS student activity guide and turn in your menu for use in your restaurant.

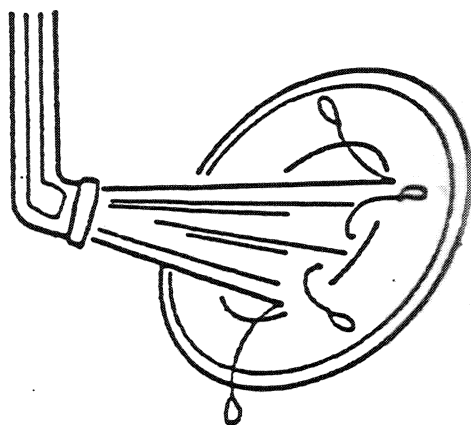




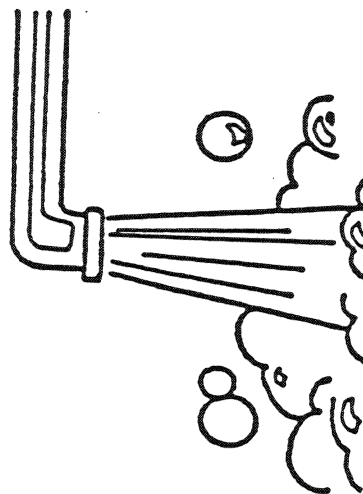
### DISHWASHING ACTIVITY

Keeping the kitchen and dishes clean is a very important part of the restaurant business. Using the dishwashing cards provided by your teacher, arrange the dishwashing steps in the correct order, and then complete the "Dishwashing Activity" section of your student activity guide.

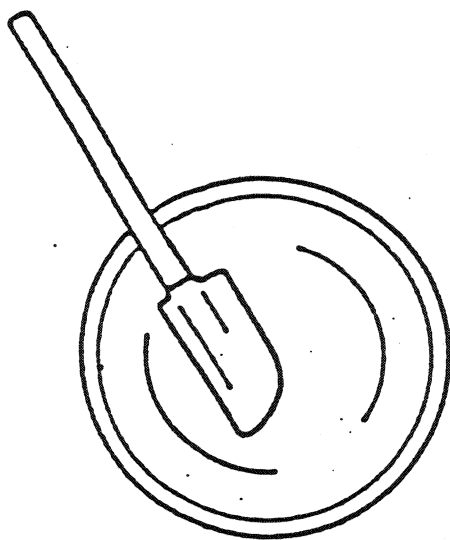




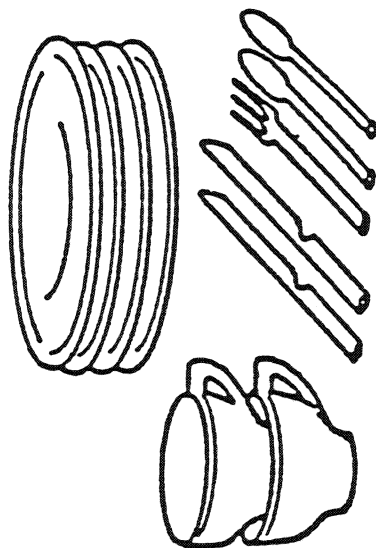
**Prerinse dishes  
lightly**



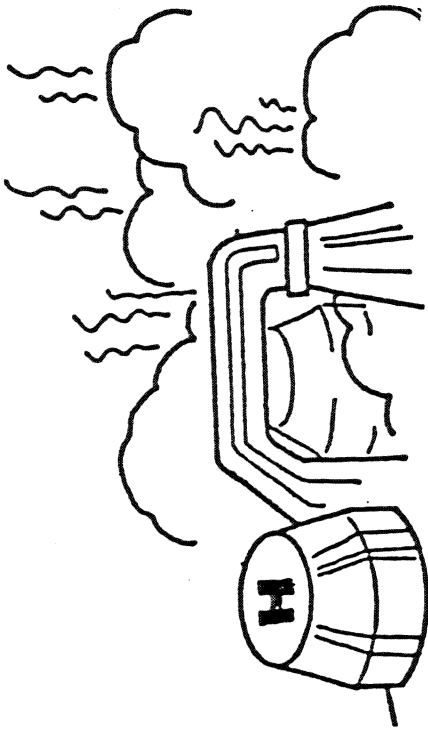
**Wash in hot,  
soapy water**



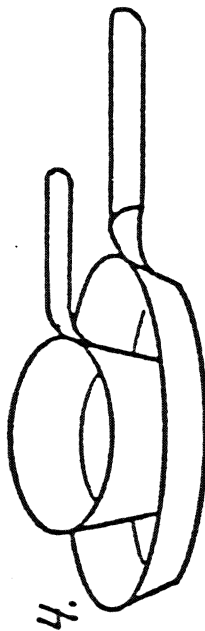
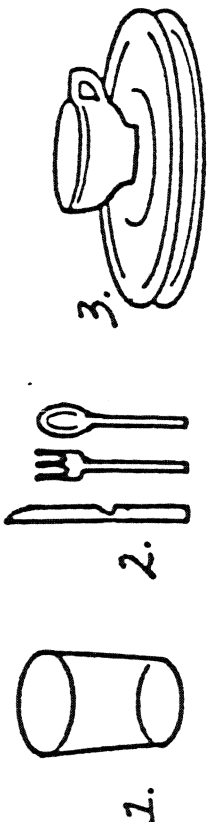
**Scrape food  
particles off dishes**



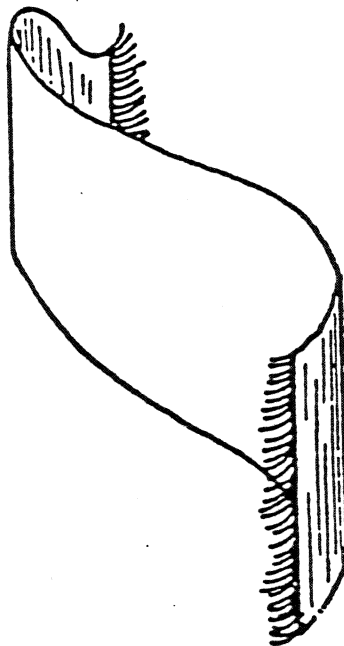
**Sort and stack  
dishes by groups**



- A. Rinse in hot water**  
**B. Rinse in sanitizing chemical**  
**or extremely hot water**



**Wash dishes in correct  
order by groups**



**Air dry or dry with  
a clean towel**

## TOPIC #18: Restaurant Simulation

## Teacher Resource



**JOB TITLE:**      **MANAGER**      **EMPLOYEE:** \_\_\_\_\_  
**DAY:** \_\_\_\_\_

**DIRECTIONS:**      Put your initials on the line by each job as you complete it.

**NOTE:**      If the assistant manager needs to replace another staff person, you will need to do his/her job along with yours.

- You are in charge of the HOST/HOSTESS, CASHIER(S), FOOD SERVERS, and TABLE ATTENDANTS.

- \_\_\_\_\_ 1. Wash your hands thoroughly.
- \_\_\_\_\_ 2. Check out the following supplies from the restaurant owner (teacher). Record the number of each item you take.
- |                   |                      |
|-------------------|----------------------|
| _____ MENUS       | _____ WATER PITCHERS |
| _____ APRONS      | _____ CENTERPIECES   |
| _____ ORDER PADS  | _____ WATER GLASSES  |
| _____ TABLECLOTHS | _____ NAPKINS        |
| _____ SILVERWARE  |                      |
- \_\_\_\_\_ 3. Give menus, centerpieces, and water pitchers to Maitre d'/host(ess).
- \_\_\_\_\_ 4. Give aprons and order pads to food servers.
- \_\_\_\_\_ 5. Give tableclothes, glasses, silverware, and napkins to table attendants.
- \_\_\_\_\_ 6. Make sure the tables have been set correctly.

**WHEN THE CUSTOMERS HAVE BEEN SERVED:**

- \_\_\_\_\_ 7. Ask the customers if everything was satisfactory.
- \_\_\_\_\_ 8. Make sure the HOST/HOSTESS, CASHIER, FOOD SERVERS, and TABLE ATTENDANTS do their jobs well. Collect their completed work forms. Turned in: (yes or no)
- |                           |                          |
|---------------------------|--------------------------|
| _____ Maitre d'/Host(ess) | _____ Cashier(s)         |
| _____ Food Server(s)      | _____ Table Attendant(s) |
- \_\_\_\_\_ 9. Return the supplies that were checked out at the beginning of the period to the supply table. Make sure you return the same number of each item you checked out.
- |                   |                      |
|-------------------|----------------------|
| _____ MENUS       | _____ WATER PITCHERS |
| _____ APRONS      | _____ CENTERPIECES   |
| _____ ORDER PADS  | _____ WATER GLASSES  |
| _____ TABLECLOTHS | _____ SILVERWARE     |
- \_\_\_\_\_ 10. Give the completed work forms to the restaurant owner.

## TOPIC #18: Restaurant Simulation

## Teacher Resource



**JOB TITLE:**      **ASSISTANT**      **EMPLOYEE:** \_\_\_\_\_  
                          **MANAGER**      **DAY:** \_\_\_\_\_

**DIRECTIONS:**      Put your initials on the line by each job as you complete it.

**NOTE:**      If any employees do not come to work, you will need to take his/her job.

- You are in charge of the COOKS AND COOK'S ASSISTANTS.

_____	1.	Wash your hands thoroughly.		
_____	2.	On step #3 below, list the food supplies and cooking utensils needed.		
_____	3.	Check out the necessary supplies from the restaurant owner (teacher). Record the number of each item taken.		
		_____ TRAYS	_____	_____
		_____ APRONS	_____	_____
		_____ HATS	_____	_____
		_____	_____	_____
		_____	_____	_____
		_____	_____	_____
_____	4.	Give the food, cooking utensils, hats, and aprons to the cook's assistants.		
_____	5.	Give trays to cook's assistants.		
_____	6.	Make sure the cook's assistants are wearing their hats and aprons.		
_____	7.	Make sure the cooks and cook's assistants stay in the kitchen at all times.		
_____	8.	Make sure the COOKS and COOK'S ASSISTANTS do their jobs well. Collect their completed work forms.		
		Turned in: (yes or no)		
		_____ Cook(s)      _____ Cook's Assistant(s)		
_____	9.	Return the cooking utensils and remaining food supplies that were checked out at the beginning of the period to the supply table. Make sure you return the same number of cooking utensils you checked out.		
		_____ TRAYS	_____	_____
		_____ APRONS	_____	_____
		_____ HATS	_____	_____
		_____	_____	_____
		_____	_____	_____
		_____	_____	_____
_____	10.	Give the completed work forms to the restaurant owner.		

## TOPIC #18: Restaurant Simulation

## Teacher Resource



**JOB TITLE:**      **MAITRE D'**      **EMPLOYEE:** \_\_\_\_\_  
                          **HOST(ESS)**      **EMPLOYEE:** \_\_\_\_\_  
    **DAY:** \_\_\_\_\_

**DIRECTIONS:**      These jobs may be done by one person. If your restaurant has two employees, the \* signals which of the two employees is responsible for the task.

MAITRE D'	HOST(ESS)	
_* _____	_* _____	1. Wash your hands thoroughly.
_* _____	_____	2. Make sure there is a chair at each place setting.
_____	_* _____	3. Wait at the Host Station to get the menus, water pitchers, and centerpieces from the manager.
_* _____	_____	4. Fill the water pitchers. Leave them at the Host Station.
_* _____	_____	5. Put the centerpieces on the tables.
_* _____	_____	6. Check to make sure the tables are set correctly.
_____	_* _____	7. Take the menus and wait for customers to arrive.
_* _____	_____	8. Welcome customers as they arrive.
_____	_* _____	Ask, "How many are in your party?"
_____	_* _____	9. Check to see where there is a table available for party size.
_____	_* _____	10. Lead customers to the table.
_____	_* _____	11. Give each member of the party a copy of the menu.
_____	_* _____	12. After all of the party is seated, get a water pitcher and fill their water glasses.
_* _____	_____	13. When the food server returns the menus to you, give them back to the manager.
_* _____	_* _____	14. While customers are eating, be seated near the cashier.
_____	_* _____	15. Empty the water pitchers, dry them, and return them to the manager.
_____	_* _____	16. After the customers have left the table, use a tray to pick up the water glasses and take them to the cook's assistant.
_* _____	_____	17. Collect centerpieces and return to manager.
_* _____	_____	18. When this form is completed, give it to the manager. Return to your regular seat.

## TOPIC #18: Restaurant Simulation

## Teacher Resource



**JOB TITLE:**      **FOOD SERVERS**      **DAY:** \_\_\_\_\_

<b>#1 EMPLOYEE:</b> _____	<b>TABLE NUMBERS</b> _____
<b>#2 EMPLOYEE:</b> _____	<b>TABLE NUMBERS</b> _____
<b>#3 EMPLOYEE:</b> _____	<b>TABLE NUMBERS</b> _____
<b>#4 EMPLOYEE:</b> _____	<b>TABLE NUMBERS</b> _____

**DIRECTIONS:**      Put your initials on the line by each job as you complete it.

- | #1    | #2    | #3    | #4    |   |
|-------|-------|-------|-------|---|
| _____ | _____ | _____ | _____ | 1. Wash your hands thoroughly. Fill in top of this paper.   |
| _____ | _____ | _____ | _____ | 2. Wait at the Food Service Station until the manager brings you the aprons and order pads.   |
| _____ | _____ | _____ | _____ | 3. Stay at the Food Service Station until the customers have been seated.   |
| _____ | _____ | _____ | _____ | 4. After the customers have been seated and have had time to look over the menu, go to the table with your order pad and pen/pencil.  |
| _____ | _____ | _____ | _____ | 5. Greet the customers, introduce yourself, and ask, "Are you ready to order?"  |
| _____ | _____ | _____ | _____ | 6. Write the customers' orders on the order pad as each person orders. Write everything down!   |
| _____ | _____ | _____ | _____ | 7. Return the menus to the host(ess)/maitre d'.   |
| _____ | _____ | _____ | _____ | 8. Take the order and give it to the cooks.   |
| _____ | _____ | _____ | _____ | 9. Serve beverages to the customers from the RIGHT side, using your RIGHT hand.   |
| _____ | _____ | _____ | _____ | 10. When the order is ready, serve it to the customers from their LEFT side, using your LEFT hand.  |
| _____ | _____ | _____ | _____ | 11. SIT AT THE FOOD SERVICE STATION WHILE THE CUSTOMERS ARE EATING.   |
| _____ | _____ | _____ | _____ | 12. After a short time, return to the table and ask the customers if their orders are okay.   |
| _____ | _____ | _____ | _____ | 13. Get one (1) mint for each customer from the cashier and put them on a small plate.  |
| _____ | _____ | _____ | _____ | 14. Total the bill and place it face down on the plate with the mints. Put the plate by the person you think will be responsible for paying the bill (generally the oldest gentleman or the person taking charge of group). Say, "Thank you very much." |
| _____ | _____ | _____ | _____ | 15. Return the order pads and aprons to the manager.  |
| _____ | _____ | _____ | _____ | 16. Give this completed form to the manager.  |
| _____ | _____ | _____ | _____ | 17. Return to your regular seats.   |



## TOPIC #18: Restaurant Simulation

## Teacher Resource



**JOB TITLE:** \_\_\_\_\_ **TABLE** \_\_\_\_\_ **DAY:** \_\_\_\_\_  
**ATTENDANTS**

**#1 EMPLOYEE:** \_\_\_\_\_ **TABLE NUMBERS** \_\_\_\_\_  
**#2 EMPLOYEE:** \_\_\_\_\_ **TABLE NUMBERS** \_\_\_\_\_  
**#3 EMPLOYEE:** \_\_\_\_\_ **TABLE NUMBERS** \_\_\_\_\_  
**#4 EMPLOYEE:** \_\_\_\_\_ **TABLE NUMBERS** \_\_\_\_\_

**DIRECTIONS:** Put your initials on the line by each job as you complete it.  
 Each table attendant needs to complete all of the following tasks  
 for his/her assigned table(s).

- | #1    | #2    | #3    | #4    |   |
|-------|-------|-------|-------|---|
| _____ | _____ | _____ | _____ | 1. Wash your hands thoroughly. Fill in top of this paper.   |
| _____ | _____ | _____ | _____ | 2. Wait at the Table Attendants Station until the manager brings you the tablecloths, water glasses, silverware, and napkins. |
| _____ | _____ | _____ | _____ | 3. Put the tablecloths on the tables.   |
| _____ | _____ | _____ | _____ | 4. Set the empty water glasses and napkins on the tables correctly.   |
| _____ | _____ | _____ | _____ | 5. If needed, place the silverware on the table(s).   |
| _____ | _____ | _____ | _____ | 6. Stay at the Table Attendants Station from the time the restaurant opens until the customers at your tables leave.          |
| _____ | _____ | _____ | _____ | 7. After the customers have left, use a tray to clear the table, except for water glasses and centerpiece.                    |
| _____ | _____ | _____ | _____ | 8. Take the dishes to the cook's assistant. Throw the paper items in the trash.   |
| _____ | _____ | _____ | _____ | 9. Fold the tablecloths and given them to the manager.  |
| _____ | _____ | _____ | _____ | 10. Wipe off tables.  |
| _____ | _____ | _____ | _____ | 11. Push the chairs under the tables.   |
| _____ | _____ | _____ | _____ | 12. Table Attendants #1 and #2: Clean the floor in the kitchen area.  |
| _____ | _____ | _____ | _____ | 13. Table Attendants #3 and #4: Clean the floor in the eating area.   |
| _____ | _____ | _____ | _____ | 14. Table Attendant #1: Give this completed form to the manager.  |
| _____ | _____ | _____ | _____ | 15. Return to your regular seats.   |

## TOPIC #18: Restaurant Simulation

## Teacher Resource



**JOB TITLE:**      **COOK(S)**    **DAY:** \_\_\_\_\_

<b>#1 EMPLOYEE:</b> _____	<b>TABLE NUMBERS</b> _____
<b>#2 EMPLOYEE:</b> _____	<b>TABLE NUMBERS</b> _____
<b>#3 EMPLOYEE:</b> _____	<b>TABLE NUMBERS</b> _____
<b>#4 EMPLOYEE:</b> _____	<b>TABLE NUMBERS</b> _____

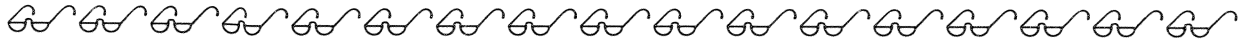
**DIRECTIONS:**      Put your initials on the line by each job as you complete it.

- YOU MUST STAY IN THE KITCHEN AT ALL TIMES!
- YOU ARE NOT ALLOWED TO BE IN THE CUSTOMER EATING AREA.

# 1	# 2	#3	#4	
_____	_____	_____	_____	1. Wash your hands thoroughly. Fill out the top of this paper.
_____	_____	_____	_____	2. Wait in the kitchen until the assistant manager brings you the aprons, hats, cooking utensils, and food supplies.
_____	_____	_____	_____	3. Put on your hats and aprons.
_____	_____	_____	_____	4. Prepare the food, making _____ servings of the recipe.
_____	_____	_____	_____	5. Take the written orders from the food servers.
_____	_____	_____	_____	6. Give the prepared orders to the cook's assistant. He/she will place them on a tray for the food servers.
_____	_____	_____	_____	7. When all of the orders have been filled, return the leftover food to the assistant manager.
_____	_____	_____	_____	8. Give the dirty dishes to the cook's assistant to wash and put away.
_____	_____	_____	_____	9. Wipe off the counters, the sink, and the stove/ microwave.
_____	_____	_____	_____	10. Fold your aprons and return them to the assistant manager.
_____	_____	_____	_____	11. When this form is completed, give it to the assistant manager.
_____	_____	_____	_____	12. Return to your regular seats.

## TOPIC #18: Restaurant Simulation

## Teacher Resource

**JOB TITLE: COOK'S ASSISTANT(S)****DAY:** \_\_\_\_\_

<b>#1 EMPLOYEE:</b>	_____	<b>TABLE NUMBERS</b>	_____
<b>#2 EMPLOYEE:</b>	_____	<b>TABLE NUMBERS</b>	_____
<b>#3 EMPLOYEE:</b>	_____	<b>TABLE NUMBERS</b>	_____
<b>#4 EMPLOYEE:</b>	_____	<b>TABLE NUMBERS</b>	_____

**DIRECTIONS:** Put your initials on the line by each job as you complete it.

- YOU MUST STAY IN THE KITCHEN AT ALL TIMES!
- YOU ARE NOT ALLOWED TO BE IN THE CUSTOMER EATING AREA.

# 1	# 2	# 3	# 4	
_____	_____	_____	_____	1. Wash your hands thoroughly and fill in the top of this paper.
_____	_____	_____	_____	2. Wait in the kitchen until the assistant manager brings you the following supplies: TRAYS HATS APRONS
_____	_____	_____	_____	3. Put on your hat and apron.
_____	_____	_____	_____	4. Set out _____ paper cups and/or plates for the cook(s) on a tray.
_____	_____	_____	_____	5. Fill the sink with hot, soapy water.
_____	_____	_____	_____	6. Get two (2) dishtowels and (2) dishcloths.
_____	_____	_____	_____	7. Take the orders from the food servers and give them to the cook(s).
_____	_____	_____	_____	8. If a beverage is to be served, prepare it(them), place on a tray, and give to the food servers.
_____	_____	_____	_____	9. Help the cooks prepare the orders as needed.
_____	_____	_____	_____	10. Place prepared orders on trays for the food servers.
_____	_____	_____	_____	11. Wash any pots, pans, or equipment used in the food preparation process. Dry and put away.
_____	_____	_____	_____	12. Wash the dirty dishes brought to your kitchen (silverware, glasses, etc.)
_____	_____	_____	_____	13. Dry dishes and put away.
_____	_____	_____	_____	14. Drain the dishwater from the sinks; wipe out the sinks; polish the faucets.
_____	_____	_____	_____	15. Put the dirty dish towels and cloths in the laundry area.
_____	_____	_____	_____	16. Give this completed form to the assistant manager and return to your regular seat.



**DIRECTIONS:** Put your initials on the line by each job as you complete it.

1. Wash your hands thoroughly. Fill out the top of this paper.
2. Sit at the cash register.
3. Tape this sheet to the Cashier Station desk.
4. Count your money and fill in the first line of the Cashier's Daily Balance Sheet ONLY. (The bottom of this page.)
5. Get the mints from the restaurant owner (teacher). Put three or four mints on several small plates.
6. Give the small plates with mints to the food servers as requested.
7. If any mints are left over, return them to the restaurant owner (teacher).
8. When customers are ready to pay their bill, take their money and give them the change.
9. Put the receipts (food checks) on the stand.
10. When the last customer has paid, run a total of the day's receipts (food tickets). Put this figure on line #2 of the Cashier's Daily Balance Sheet.
11. Add lines #1 and #2 of the balance sheet together, and put the total on line #3.
12. Count all of the money and it should be the same amount as line #3.
13. Give this completed form along with the food tickets and money to the manager. Return to your regular seat.

[illegible]

## CASHIER'S DAILY BALANCE SHEET

1. Total amount of cash on hand at beginning of business day: \$ \_\_\_\_\_
2. Amount of money taken in (total of food tickets): \$ \_\_\_\_\_
3. Total amount of cash on hand at end of business day: \$ \_\_\_\_\_

[illegible]

## TOPIC #18: Restaurant Simulation

## Teacher Resource



**JOB TITLE:      RESTAURANT OWNER (TEACHER)**

**DAY: \_\_\_\_\_**

**THINGS TO PUT OUT ON THE SUPPLY TABLE:**

**RECIPE INGREDIENTS:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**EQUIPMENT:**

\_\_\_\_\_ Trays

\_\_\_\_\_ Water Pitchers

\_\_\_\_\_ Water Glasses

\_\_\_\_\_ Silverware

\_\_\_\_\_ Cash Register

\_\_\_\_\_ Money Stand

**SUPPLIES:**

\_\_\_\_\_ Disposable Food

\_\_\_\_\_ Service Hats

\_\_\_\_\_ Rubber Bands

\_\_\_\_\_ Menus

\_\_\_\_\_ Order Pads

\_\_\_\_\_ Tablecloths

\_\_\_\_\_ Centerpieces

\_\_\_\_\_ Play Money

\_\_\_\_\_ Job Sheets

\_\_\_\_\_ Station Signs

\_\_\_\_\_ Masking Tape

\_\_\_\_\_ Pens/Pencils

\_\_\_\_\_ Individually

\_\_\_\_\_ Wrapped Mints

\_\_\_\_\_ Table Numbers

\_\_\_\_\_ Aprons

**STATION SIGNS NEEDED:**

Food Service Station

Table Attendants Station

Cashier's Station

Order Station

Other: \_\_\_\_\_

- \_\_\_\_\_ Place (tape) station signs at the appropriate stations.
- \_\_\_\_\_ Give job sheet, small plates, and mints to the cashier.
- \_\_\_\_\_ Number the tables.
- \_\_\_\_\_ Hang up the tablesetting diagram.
- \_\_\_\_\_ Put table assignments on the food servers' job sheet.
- \_\_\_\_\_ Put kitchen assignments and number of servings on cooks' and cook's assistants' job sheets.
- \_\_\_\_\_ Tape job assignment sheets at food service station, table attendant station, and \_\_\_\_\_.
- \_\_\_\_\_ Post the recipe(s) in the kitchens.
- \_\_\_\_\_ Designate place for order placement (table, hooks, magnets, or whatever)
- \_\_\_\_\_ Dispense supplies to manager.
- \_\_\_\_\_ Dispense supplies to assistant manager.
- \_\_\_\_\_ Give play money and evaluation sheets to customers.
- \_\_\_\_\_ Set up video for customers to watch or assign activity.

## TOPIC #18: Restaurant Simulation

## Teacher Resource



**JOB TITLE:** \_\_\_\_\_ **CUSTOMER NAME:** \_\_\_\_\_  
**DAY:** \_\_\_\_\_

**DIRECTIONS:** Put your initials on the line by each job as you complete it.

- \_\_\_\_\_ 1. Wash your hands thoroughly before you are seated in the restaurant area.
- \_\_\_\_\_ 2. Watch the video or do the activity assigned by the teacher.
- \_\_\_\_\_ 3. STAY OUT OF THE RESTAURANT AREA UNTIL YOU HAVE BEEN SIGNALLED TO GO THERE!
- \_\_\_\_\_ 4. Go into the restaurant by groups. Follow restaurant procedure and wait to be seated by the host(ess).
- \_\_\_\_\_ 5. Use appropriate table manners.
- \_\_\_\_\_ 6. When you have finished eating, leave the restaurant area and return to your regular seats.
- \_\_\_\_\_ 7. Fill in the Restaurant Simulation Evaluation student activity guide.





### SUGGESTED RECIPES

#### TROPICAL FREEZE (Makes three 9 oz. servings)

Ingredients:    1/3 C. orange juice concentrate  
                     1 C. milk  
                     2 T. sugar  
                     8 Large ice cubes

1. Put orange juice concentrate, milk, and sugar in blender.
2. Add four (4) ice cubes.
3. Blend on medium speed until the ice cubes are crushed.
4. Add the remaining four (4) ice cubes.
5. Blend on medium speed again until the ice cubes are crushed.
6. Pour mixture into paper cups or glasses.
7. Use rubber spatula to clean all of mixture out of blender.

#### TROPICAL FREEZE SPECIAL

Add a half slice of orange or lime or one maraschino cherry before serving.

#### TICKLE ME PINK PUNCH

Ingredients:    1 6 oz. can frozen pink lemonade concentrate  
                     1 1/2 cups frozen blended fruit punch  
                     1 1/2 cups water  
                     1 C. ginger ale  
                     7 Ice cubes

1. Put pink lemonade, fruit punch, and water in pitcher.
2. Stir well, until frozen lemonade is thawed.
3. Add ice cubes.
4. Just before serving, add ginger ale and stir again.

#### TICKLE ME PINK SPECIAL

Add a half slice of orange or lime or one maraschino cherry before serving.

**SUGGESTED RECIPES - PAGE 2****CITRUS SPARKLE**

In a blender container combine:            3/4 cup water  
    1/2 cup sugar

Cover and blend on a low speed until sugar is dissolved.

Add:    2 oranges, peeled and quartered  
          1/2 lemon, peeled and quartered  
          2 limes, peeled and quartered  
          1 cup pineapple chunks

**NOTE: DO NOT PUT PEELINGS IN BLENDER WITH FRUIT!**

Cover and process at LIQUEFY until fruit is liquid. Add 6-8 ice cubes. Cover and process at CHOP.

**NOTE:** Some blenders must be running when the ice is added. Adjust this recipe to fit your blender recommendations.

Pour juice into a pitcher and serve. Lemon-lime drink may be added if desired.

**SUGAR-FREE SHAKE**

In a blender container combine:            1 cup milk  
    2 frozen bananas (really ripe)  
    1/4 package frozen unsweetened strawberries

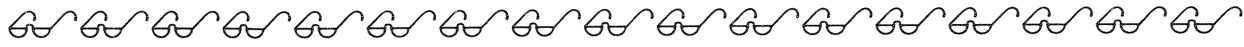
Cover and blend on a high speed until mixture is thick and smooth.

Add 2 ice cubes. Cover and process at CHOP.

**NOTE:** Some blenders must be running when the ice is added. Adjust this recipe to fit your blender recommendations.

Pour shake into glasses and serve.



**SUGGESTED RECIPES - PAGE 3****BREAD STICKS**

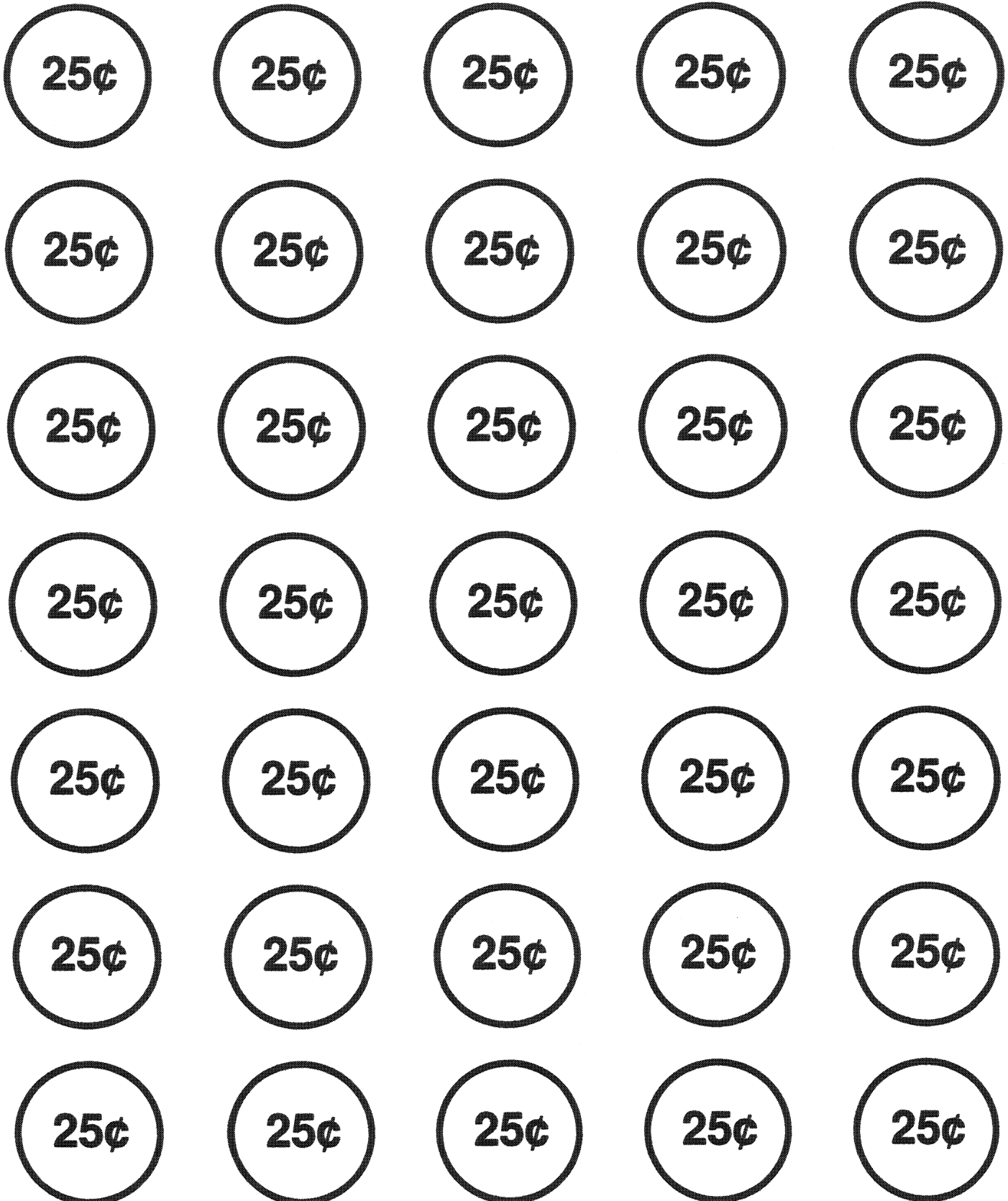
Ingredients needed per class of customers:

2 frozen dough rolls (per person)  
1/4 C. melted margarine or butter  
Pizza or Italian seasoning  
Ranch dressing  
Pizza sauce  
Nut cups

1. Thaw roll dough according to package directions.
2. Preheat ovens to 375 degrees F.
3. Spray cookie sheet with nonstick vegetable spray.
4. Roll each piece of roll dough into a bread stick approximately 6 inches long.
5. Brush bread stick with melted margarine.
6. Sprinkle with pizza or Italian seasoning or leave plain.
7. Bake in oven for 12 to 15 minutes.
8. According to customers' orders, pour pizza sauce or Ranch dressing into nut cups for dipping. Heat pizza sauce in microwave for \_\_\_\_\_ seconds.
9. Serve.

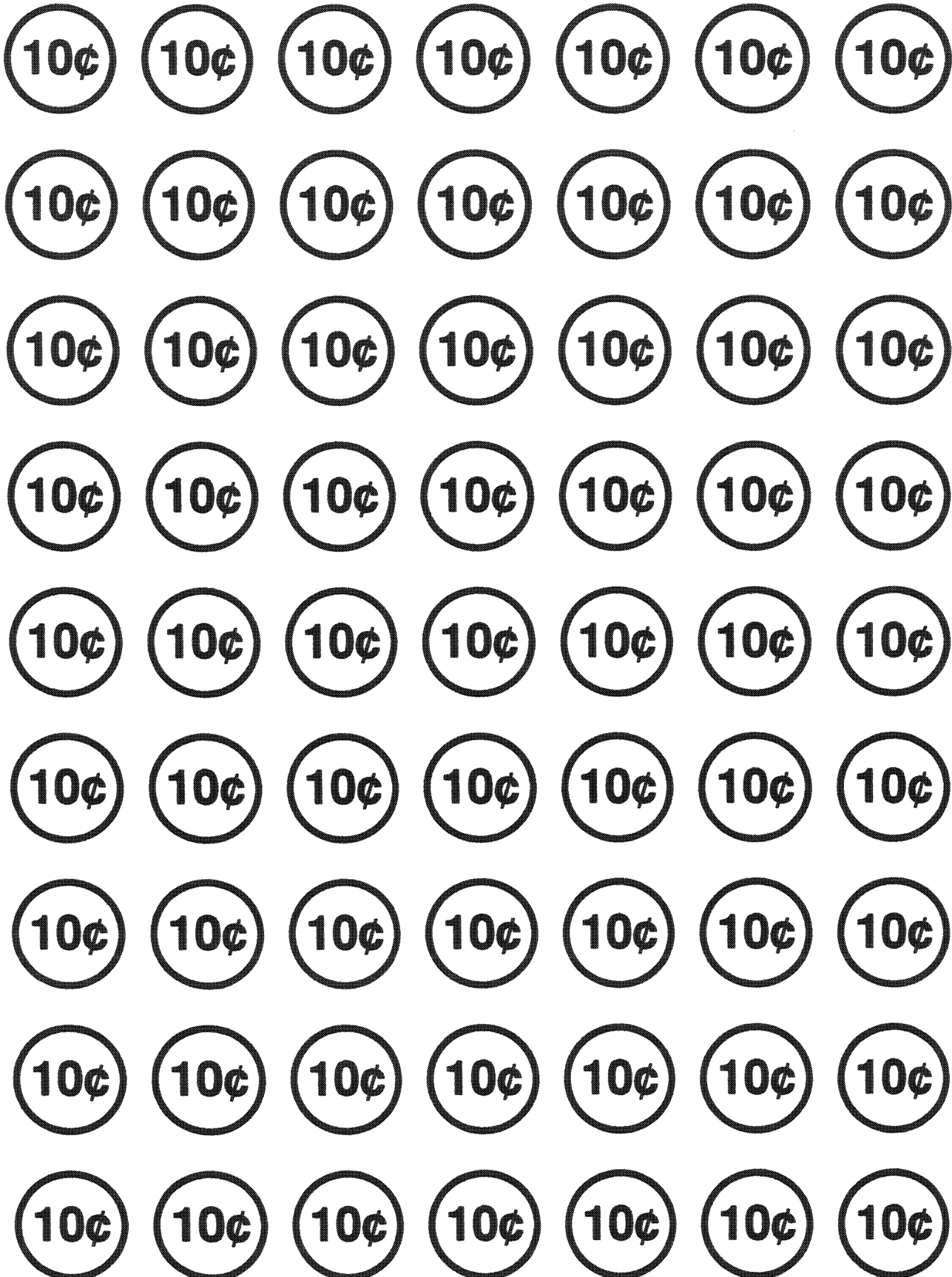
## TOPIC #18: Restaurant Simulation

## Teacher Resource



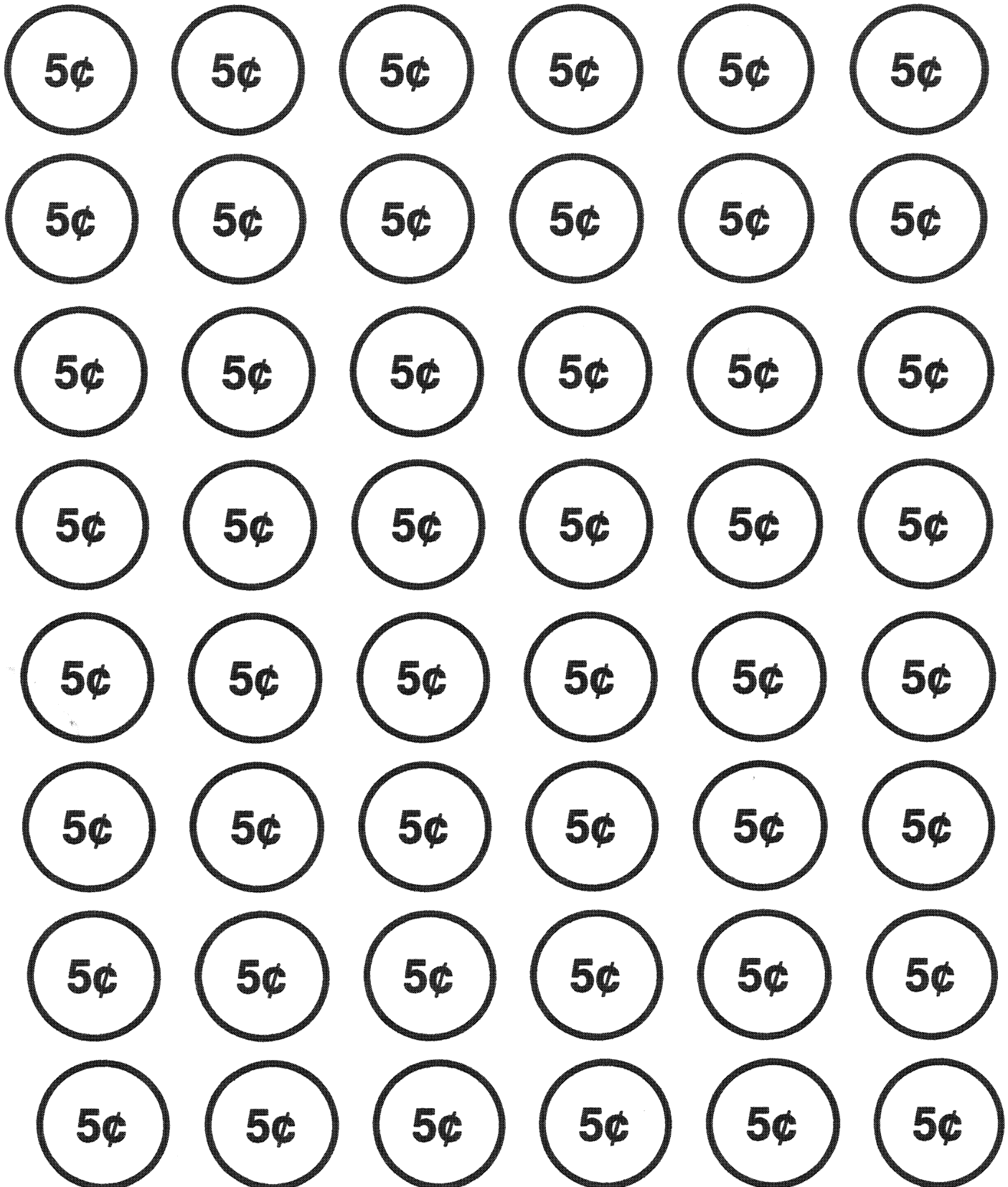
## TOPIC #18: Restaurant Simulation

## Teacher Resource



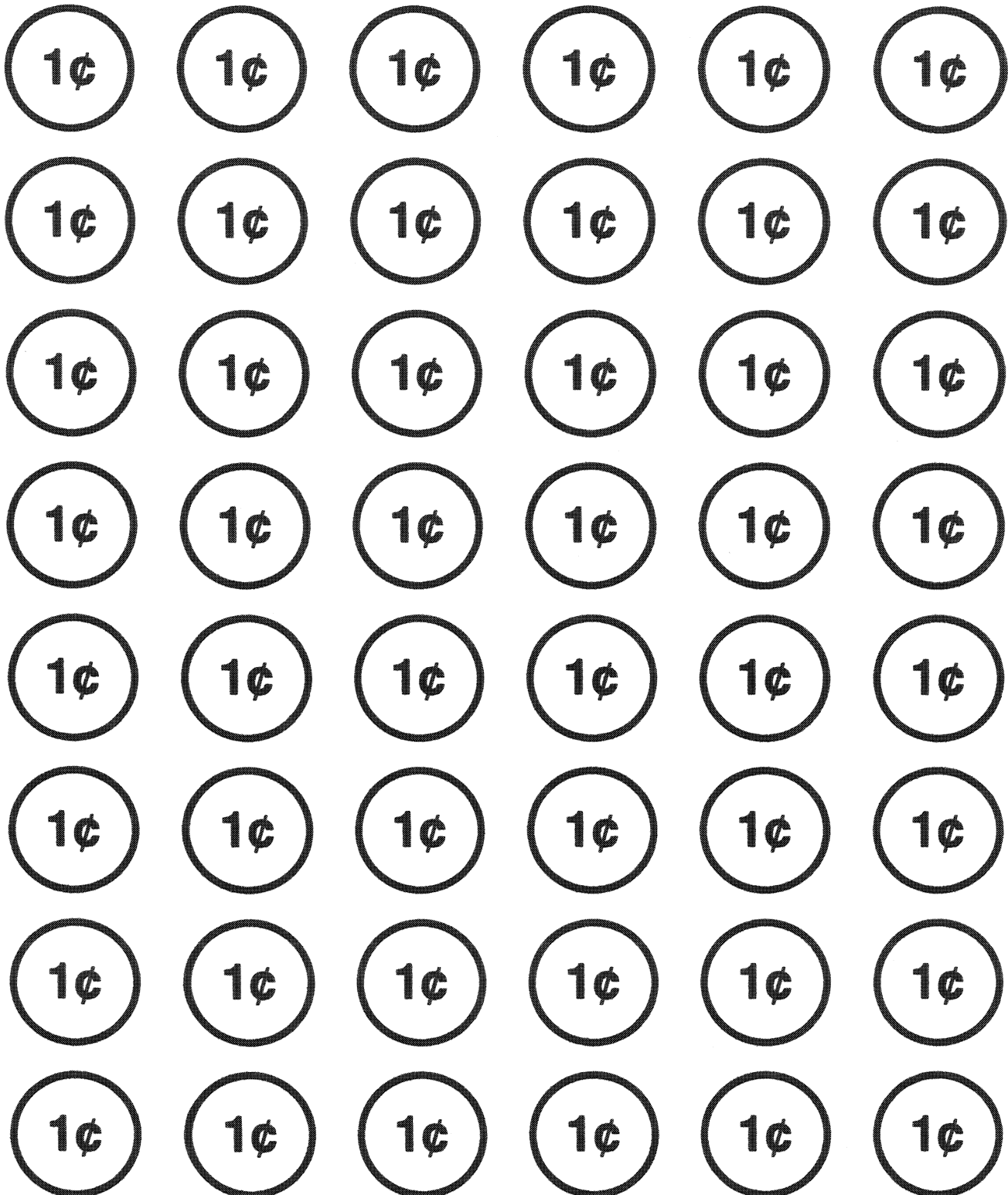
## TOPIC #18: Restaurant Simulation

## Teacher Resource



## TOPIC #18: Restaurant Simulation

## Teacher Resource



TOPIC #18: Restaurant Simulation

Teacher Resource

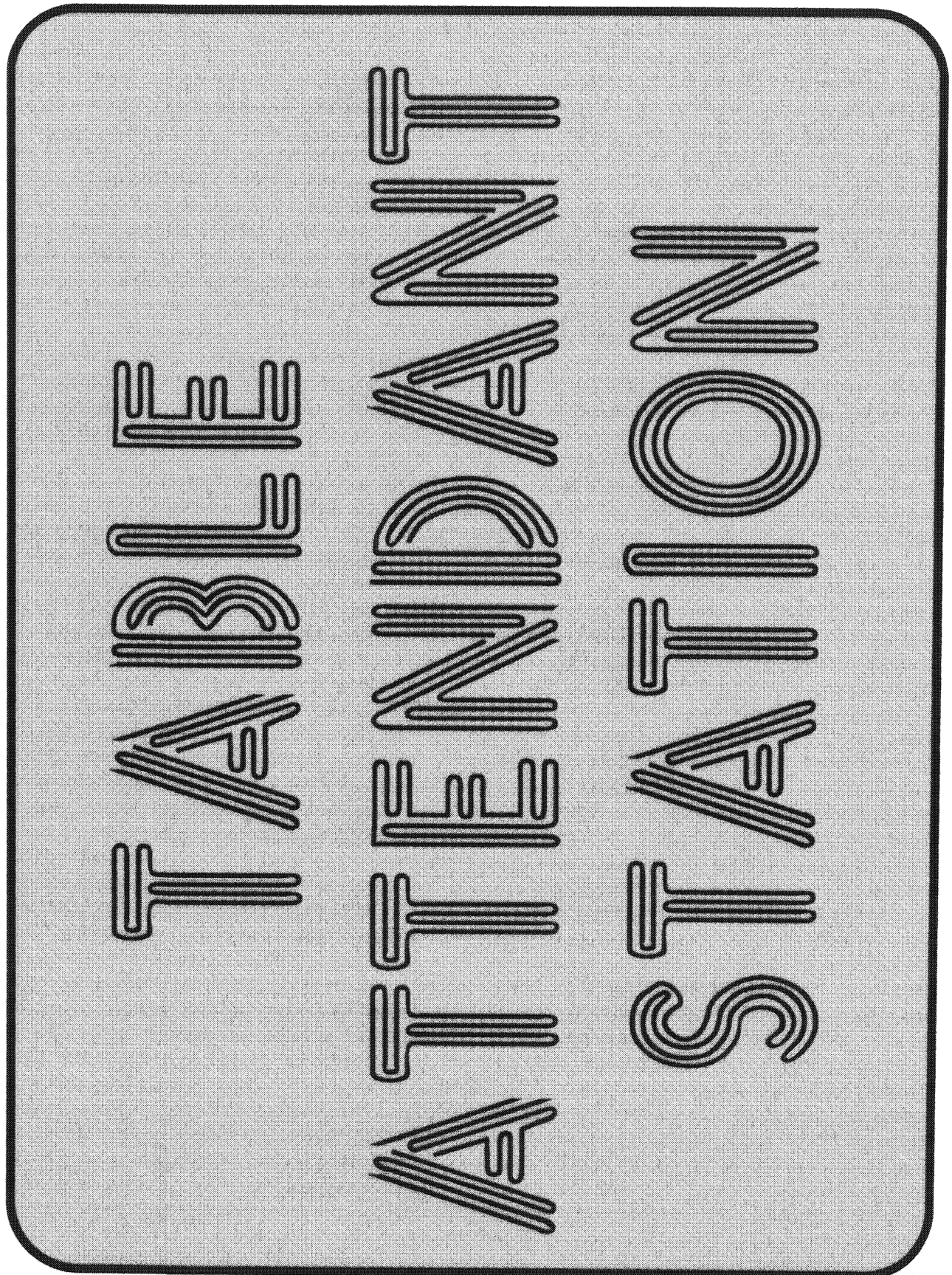


FOOD SERVICE STATIONS



TOPIC #18: Restaurant Simulation

Teacher Resource



TOPIC #18: Restaurant Simulation

Teacher Resource



CASHIER'S  
STATION



TOPIC #18: Restaurant Simulation

Teacher Resource



ORDER  
STATION