If a school nutrition manager orders 25 cases of whole-grain bean burritos at a price of $45.50 per case, what will be the total cost for the burritos?

The total cost for the burritos will be $1,137.50.

The school nutrition manager is considering adding a new menu item and needs to know the serving cost. If the case price is $52, and there are 96 servings in each case, how much will each serving cost?

Each serving cost will cost $0.54.

A stew recipe calls for 1/2 pound of diced potatoes, 1/2 pound of diced carrots, and 1/2 pound of pre-cooked ground beef. How many total pounds of ingredients does the recipe require?

(carrots, fresh, sliced, peeled, ready-to-use) (potatoes, frozen, diced, precooked)

The recipe requires 1 1/2 pounds of ingredients.
When prepping the day’s recipes, three separate amounts of cherry tomatoes were required: 1 3/4 pounds, 2 1/2 pounds, and 1/4 pound. What is the total amount of cherry tomatoes that must be prepped?

A total of 4 1/2 pounds of cherry tomatoes must be prepped.

There were 4 3/4 pounds of sliced apples projected for the day’s recipes. The staff was notified that the school had a high absentee rate due to the flu, so the cooks adjusted the quantity for the recipe and only used 2 1/2 pounds of apples. How much was left?

There were 2 1/4 pounds of sliced apples left.

A vegetable soup recipe requires 1 1/3 quarts of chicken stock. If the cook plans to increase the recipe 4 1/2 times, how much chicken stock will be needed?

The cook will need 6 quarts or 1 1/2 gallons of chicken stock.
Each parfait is prepared with 1-oz eq (4 oz by weight) of low-fat yogurt. If the yogurt is purchased in 3 lb tubs, how many parfaits can be made from each tub?

Twelve (12) parfaits can be made from each tub of yogurt.

When catering the football players’ banquet, the school nutrition staff made 10 1/2 gallons of iced tea. After the banquet, there were only 3 quarts remaining. How much tea was used?

There were 9 3/4 gallons of tea used.

It is chicken tender day at Houston High School. From the 3,690 servings prepared, there were 3,639 served. What percentage of chicken tenders were leftover at this school?

There was 1.38% of chicken tenders leftover at this school.
A potatoes au gratin recipe that has a yield of 50 servings requires 1 pound 8 ounces of cheese. If the recipe is scaled to yield 100 servings, how much cheese will be needed?

The recipe will require 3 pounds of cheese.

After increasing a recipe, a cook must measure 8 tablespoons of garlic powder. What would be a more accurate measuring tool and amount?

A dry measuring cup would be a more accurate measuring tool, and the amount would be ½ cup.

A pizza sauce recipe that has a yield of 100 servings requires 3 gallons of fresh tomato sauce. If the recipe is scaled to yield 50 servings, how much tomato sauce will be needed?

The recipe will require 1 ½ gallons of tomato sauce.
If a ranch salad dressing recipe calls for 1 quart 2 1/2 cups of buttermilk, are 3 pints enough to make the recipe? Why or why not?

It would not be enough because 3 1/4 pints are needed.

A blueberry muffin recipe yields 24 muffins.
1. What is the scaling factor that should be used to yield 120 muffins?
2. How is the scaling factor used?

1. The scaling factor that should be used is 5.
2. The scaling factor is multiplied by each ingredient to determine the scaled amount.

Tomato soup can be purchased in cans that serve 50 people each. Stewart Elementary typically serves 854 hot lunches on soup day. How many cans of soup should be purchased? Round answer up to a whole number.

Eighteen (18) cans of tomato soup are needed.
While increasing a recipe, the cook realizes a conversion should be made to a larger unit to make more precise measurements. How many cups are equivalent to 32 tablespoons?

Two (2) cups are equivalent to 32 tablespoons.

Each serving line at Sunnydale Middle School is stocked to handle 350 students. If 1,293 students typically go through the serving line at the same time, how many lines are needed to serve them? Round answer up to a whole number.

Four (4) serving lines are needed to serve them.

How many 3-ounce turkey burger patties can be produced from 187.5 pounds of raw, ground turkey?

One thousand (1,000) turkey burger patties can be made.
Salads topped with pre-cooked grilled chicken are on the menu for next week. If each salad contains 2 ounces of chicken, how many total pounds of pre-cooked chicken are needed to prepare 132 salads?

A total of 16 1/2 pounds of chicken are needed.

A cook is preparing some raw fish for baking. If each filet weighs 3/4 pound after removing 1/8 pound of skin, what was the as-purchased amount of fish?

The as-purchased amount was 7/6 pound.

After peeling 19.9 pounds of potatoes, there is an 18.6 pound edible portion remaining. What amount of waste was removed?

There were 1.3 pounds of waste removed.
Two of today’s recipes require whole wheat flour: 1.75 lbs for the first recipe and 2.8 lbs for the second recipe. What is the total amount of flour required for today’s recipes?

A total of 4.55 pounds of flour is required for today’s recipes.

Brookdale Middle School needs to buy some pineapples and watermelons for each class. If the pineapples are $\frac{1}{6}$ the cost of the watermelons, and the watermelons cost $3.16, what would be the total cost of two of each fruit?

The total cost for two of each fruit is $7.36.

A fruit and vegetable tray is plated with $\frac{1}{2}$ cup of black bean salsa, $\frac{1}{4}$ cup of blueberries, $\frac{1}{2}$ cup of strawberries, $\frac{1}{4}$ cup of raspberries, and $\frac{1}{2}$ cup of granola. What percent of the tray is fruit?

The tray is 50% fruit.
A sweet and sour pork recipe requires 10 pounds of raw, boneless, 1" pork cubes and has a yield of 50 servings. If the recipe needs to be scaled to 250 servings, 3 ounces each, how many pounds of pork are required?

Fifty (50) pounds of pork are required.

A vegetable soup recipe that serves 100 requires 6 gallons of chicken stock. The cooks only need to prepare 50 servings because the first grade classes are on a field trip. Using a scaling factor, how would the cooks adjust the recipe?

The cooks would use a scaling factor of 0.5 to determine the adjusted amount for each ingredient.

A fruit salad is on the menu for next month, and 1 gallon of drained peaches are needed for the recipe. How many #10 cans should be purchased? Round up to the nearest whole can.

Two (2) cans of drained peaches are needed.

(peaches, canned, cling, quarters)
(1 can = 71 oz drained peaches)
A spaghetti recipe calls for 4 ounces of tomato paste, but the cooks want to triple the recipe. Using a scaling factor, how would the cooks adjust the recipe?

The cooks would use a scaling factor of 3 to determine the adjusted amount for each ingredient.

The staff were completing the daily production record for 1% white milk. If there was a total of 482 containers of milk and the students selected 75% of the containers, how much milk is remaining in the cooler?

There are 120 containers of 1% white milk left in the cooler.

There are three types of dry beans in the chef’s Two-Alarm Chili. The recipe calls for \( \frac{2}{3} \) lb of each. What is the total amount of beans needed?

A total of 2 pounds of dry beans are needed.