

Fancy Schmancy Caterer

You are the chef at the Fancy Schmancy Caterers and need to prepare a meal for 250 people. Use the recipes below to make sure you prepare enough food. If you don't prepare enough food for all of the guests they'll go hungry and you will be fired! You may use a calculator but **MUST** show **ALL** of your work to receive full credit.

You'll need to complete lots of conversions so use your text, notes, the internet, or ask for help. Using a table to keep track of each ingredient and the conversions is a good idea.

Scoring Rubric:

Correct totals of ingredients to feed all of the guests: 25 points

Correct money totals to determine cost of entire meal: 25 points

All work is provided and labeled: 50 points

Fancy Schmancy Caterer Recipes

Meatloaf

(serves 5)

1 lb Ground Beef
1 cup Italian Bread Crumbs
1 egg
2 tbsp ketchup

Sweet & Sour Green Beans

(serves 6)

1 lb. green beans
4 pieces bacon
2 tbsp chopped onion
1 tbsp vinegar
1 tbsp sugar

Potatoes Au Gratin

(serves 4)

½ cup butter
½ cup Grated Parmesan Cheese
1 cup Heavy Cream
1½ lbs Idaho Potatoes

Apple Brown Betty

(serves 8)

10 baking apples
2 tsp cinnamon
1¼ cup flour
¾ cup brown sugar
¼ lb butter

Once you have the total amounts of each ingredient it's time to go shopping. You can determine this in several ways. One, choose an advertising circular from your local grocery store and use those prices. Second, you can go to the grocery store and either look at the items on the shelves or ask a manager for help. Third, you can use prices posted online from any food distributor whether it be wholesale or retail. Wholesale will be cheaper and easier to purchase in bulk quantities.

You need to know what the entire meal will cost you to buy so you know how much to charge the customer so you make a profit. **Remember to show all of your work even if you use a calculator.**