**Math Test ANSWER KEY: SATELLITE LEAD**

1. .5 of 1 pound equals? **8 ounces**
2. A school served 125 pieces of fruit on Monday, 200 pieces of fruit on Tuesday, 350 pieces of fruit on Wednesday, 242 on Thursday, and 175 pieces on Friday.
3. What is the daily average of fruit served? **218.4**
4. If the case pack size is 113, how many cases of fruit should you order to cover your average weekly fruit need? **9.7 or 10**
5. What is 40% of 170? **68**
6. How many teaspoons in a tablespoon? **3**
7. How many tablespoons in an ounce? **2**
8. How many ounces in a pound? **16**
9. How many ounces in a gallon? **128**
10. How many cups in a gallon? **16**
11. How deep is a 200 pan? **2”**
12. If a 200 pan has 12.5 pounds of a pasta recipe in it, how many 8-ounce portions by weight would it yield? **25**
13. Explain the difference between an 8-ounce portion of pasta by weight and an 8-ounce spoodle of pasta. **Spoodle is volume. Weight is portion size from prod kitchen and recipe, may or may not fill 8 oz. spoodle, depends on density of product. Check volume of weighted portion.**
14. How do you “tare” a scale and why would you do it?

**Zero it with container so you get weight of product only without container.**

1. 18 cups equals? **9 pints**
2. You forecasted that you needed 80 Portions of Chicken Marinara and 128 portions of Pasta Marinara. When lunch was over you had 22 portions of Chicken Marinara leftover and 19 portions of Pasta Marinara left.
	1. How many portions of chicken marinara did you serve? **80-22 = 58**
	2. How many portions of pasta marinara did you serve? **128-19 = 109**
	3. What was the percentage of chicken marinara leftover? **22/80 = 27.5%**
	4. What was the percentage of pasta marinara leftover? **19/128 = 14.8%**
3. Department policy is that KSLs should forecast a “pad” (a cushion or overage) of no more than 5% over your average participation for a particular menu item. The last two times you served BBQ Chicken you served 237 and 224 portions respectively. How many total portions of chicken should you order the next time it is on the menu?

**(237+224)/2 = 230.5**

**231x1.05 = 243**

1. Sliced carrots are the most popular vegetable you serve on the salad bar. A 4” quarter pan holds 2.5 quarts of product. A cup of sliced carrots weighs 4.2 ounces. How many pounds of sliced carrots do you need to order for the week from the regional production center if every day the kids eat 4-quarter pans of sliced carrots?

**4.2x4 = 16.8 oz./qt.**

**16.8x2.5 = 42 oz. per pan**

**42x4 = 168 oz./day**

**(168x5)/16 = 52.5#**

1. You work in a middle school and you’ve forecasted that you will serve 189 students. Lunch starts at 10:55 and runs until 12:45, with a break in service between 11:40 and 12:00. 100 students generally eat during the first half of lunch and the rest come in at noon. You have 8 hotel pans of pasta. Explain how you will reheat the pasta, including temperature, number of pans, and timing.

**Takes ~ 1 hr at 350F to come up to 165F. Need 4 pans done by 10:45 and 4 pans done by 11:45. Put 4 pans in at 9:45 and 4 in at 10:45.**

**NOTE: There are 21 actual answers.**