

**When asked “What is FeedWells?”:**

Feedwells is a company that prepares, packages, and produces meals for different community groups, schools, and assisted living facilities. We mainly cater to children and the elderly, but we feed anyone that needs it.

- Never mention our clients, no matter who it is. They could be a competition.
- We must remember to always be professional when we answer because you are a reflection of the company.

**Teams:**

- Team A: In charge of producing snacks and storing them properly.
- Team B: In charge of preparing and producing sandwiches to be used in later meals.
- Team C: In charge of preparing any food that needs to be made in the kitchen.

**The Math behind making meals with FeedWells:****Goldfish Crackers**

- $300 \div 100 = 3$  boxes of Goldfish Crackers
  - There are 300 packets of Goldfish Crackers in a box = 900
  - You will need 3 boxes and 100 extra packets of Goldfish to reach 1,000

**Brown Containers**

- 160 containers in a box
- 40 in a pack
- $6 \times 160 = 960$  containers
  - + 1 40 count pack = 1,000

**White Take Out Bags**

- 250 bags in a box
- You will need 1 box of White Bags
- You will need to staple the top 3 times before loading on the truck.

**Racks of Sandwiches**

- $9 \times 10 = 90$
- 90 sandwiches are on each rack
- $11 \times 90 = 990$  sandwiches
- You will need 11 racks and 10 individual sandwiches

**Milk**

- There are 50 milks in a crate
- $50 \times 20 = 1,000$
- You will need 20 crates of milk to reach 1,000

**Apples**

- There are 138 apples in a box

- $8 \times 138 = 1,104$  apples
- You will need 8 boxes of apples to reach 1,000
- All extras will need to be stored away properly until the next time we need apples
- Throw away any apples that are not edible
  - Be sure to put any waste on the inventory "Waste" tab

### **Raisins**

- There are 144 boxes of raisins in a case
- $8 \times 144 = 1,152$  boxes of raisins
- You will need 8 boxes of raisins to reach 1,000
- All extras will need to be stored away properly until the next we need raisins

## **Laying out Sandwiches in Production Room A**

### **Bread**

- There is a specific way to lay out sandwiches so that there is no waste
- In a loaf of bread, there are 26 usable pieces of bread
  - We do not use end pieces on the loaf
- You will use 6 loaves of bread per table and 5 individual pieces of bread
- You will lay 23 across and 7 down to make 161
- You will need to lay out bread, 6 and a half times

### **Cheese**

- You only need 1 slice of cheese per sandwich
- There are 4 packs of cheese in a box
- 1 whole pack of cheese has 160 slices
- You will need 8 packs of cheese to make 1,280
- All extras will need to be stored away properly until the next we need cheese.

### **Turkey**

- There are 62 slices of turkey in a pack
  - You need to put 2 slices of bread per sandwich
  - You can make 31 sandwiches per pack
- There are 4 packs of turkey in a box
- You will need 8 boxes and 2 packs of turkey to make 1,000 sandwiches
- All extras will need to be stored away properly until the next we need turkey.

## **Inventory Information**

- Be sure to count everything. Boxes of bread come in different counts.
  - For example: 12 loaves of bread, 6 on top, 6 on bottom. And an 8 count, 4 on top, 4 on bottom.

**Servings on Hand**

- This refers to the amount of slices or individual pieces we have of a product.
  - Example: a slice of bread, a box of raisins, etc.

**Cases on Hand**

- This refers to how many boxes, or cases, we have of something.

**Serving per Case:**

- This refers to how many slices or individual pieces of product that are in a box, or case.

**Price per Case**

- This refers to the price of a box, or case, of product cost.

**Price per Serving**

- This refers to the price of individual pieces or slices of product

**Component**

- This refers to the Five Meal Components
  - Meat/Meat Alternate, Grain, Fruit, Vegetable, and Milk

**Storage**

- This refers to the type of condition that the product should be stored in
  - Example: Dry, Wet, Frozen, Etc

**Location**

- This refers to the place where the product is located onsite
  - Example: Production Room A

**Temperature**

- This refers to the lowest and highest each product can be stored in.
- This is very important because we don't want to waste food because we did not store it correctly.