Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_  
Global & Gourmet Foods Food Worksheet

What is your restaurant theme? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  
What is your cuisine type ? \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

1. Research and select 8 different dishes that would appear on your menu (try to diversify them: appetizer, entrée, side dish, dessert, etc). Print and attach them to this worksheet.
2. Calculate the cost per serving for each of the 8 recipes you selected. Provide this information, typed, on a separate paper (one per recipe), attach it to this worksheet.

*You figure if you were baking a cake and the milk cost you $3, the sugar cost $4, the flour cost $4, the eggs cost $3, the butter cost $5 and the vanilla cost $2, you spent a total of $21.00.   
You end up making a cake that has 10 servings. You would sell each piece of cake at $2.10.   
You didn't use all the ingredients, but you will still be able to make four more cakes with the rest of the ingredients. Which means you will be able to make your $21.00 back three more times!!!*

1. Now you have 8 recipes with 8 costs per serving calculated and profits to be made! Congrats! What will you charge for each dish? What will your profit per dish be?

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