



## Using a calculator

You need a calculator for this worksheet.

You're running a catering business and need to work out how much it costs you, per person, to supply the food. You're planning a buffet menu for a small wedding. There will be 37 guests. When you use a calculator to divide numbers your answer may have several digits after the decimal point. This will be because the numbers don't divide exactly and there is something left over. You'll need to round the number to two decimal places. The number displayed on the calculator has been rounded to two decimal places to show pounds and pence.

For example: the 3-tier wedding cake costs £100. To work out the cost per person **divide by 37**.

Have a go at filling in the gaps in the table below:

Food-cost in bulk		Food-cost per person	
		Calculator display	Amount in money
3-tier wedding cake	£100	2.702703	£2.70
12 bottles of champagne	£120	3.243243	
Fruit juice	£65	1.756757	
Savoury pastries	£50		£1.35
Salad	£61.60	1.664865	
Savoury dips	£12.33		
Crisps	£22		
Quiches	£74		£2.00
Sweet pastries	£71	1.918919	
Fresh exotic fruit	£55.50		
Cheese	£45		£1.22
Crackers	£26.67		
Coffee, milk, sugar	£29		
Mint chocolates	£38.05		