Chapter 4 Business Math Problems

1. If 60 of 200 people in a restaurant have ordered salads, then what % of customers have ordered salad?
2. Of 350 customers, 45% ordered grits and eggs. How many people ordered grits and eggs?
3. The manager estimates that with the new menu items, next month’s sales will increase 15% from last month’s total of $48, 500. What are next month’s sales if the manager is correct?
4. Garlic has an 88% yield. After trimming 6 pounds, there will be \_\_\_\_\_\_\_\_ lbs. of garlic.
5. If a recipe calls for 9 lbs. of trimmed eggplant, which has a 45% yield, how many lbs. of untrimmed eggplant is needed?
6. Of 9,000 lunch breakfast customers last month, 3850 ordered cinnamon rolls. What % of customers ordered cinnamon rolls?
7. A rice recipe serves 14, but you only need 6 servings. What is the conversion factor?
8. A chef keeps dinner entrees warm at 140 degree Fahrenheit. What is the Celsius equivalent?
9. A recipe says to keep food cool at 10 degrees Celsius. What is the Fahrenheit equivalent?