

JAMBALAYA'S RESTAURANT

Students will use a menu and recipes to work on adding, subtracting, and percentages.

TEACHER NOTES FOR DISCUSSION

Students should have previous knowledge of adding and subtracting decimals. This lesson provides practice in a real-world setting. As a warm-up activity, bring in weekly circulators, advertisements, or actual products and have students practice figuring out sales tax.

Encourage students to find the 9 percent (9%) sales tax using their own method. Students know 9% means nine out of 100. Some students may decide this means nine cents for every dollar. After the bill is figured, they may add nine cents for each dollar and then split the remaining cents accordingly. Some students may multiply the bill by 0.09 to find the tax. Others may multiply the bill by 1.09 to find the total plus tax. Still others may use a picture or a model to figure the tax. Allow them time to explore and share their ideas. After sharing, have them try a different method to find the tip.

Students could also use benchmarks to figure the tax and tip. Guide students to find 1%, 5%, and/or 10% of the bill. Discuss how this would help them with the tax and tip.

Objective

By the end of this activity, students should be able to figure sales tax and tip based on their selected food items.

Time Considerations

Instructor preparation:
30 minutes

Student activity:
one or two classes

RELATED STANDARDS AND BENCHMARKS

National Council of Teachers of Mathematics. *Curriculum and Evaluation Standards for School Mathematics*. <http://standards-e.nctm.org/1.0/normal/standards/intr_MAIN.html>, March 16, 2000.

Standard 1: Number and Operation

- apply a wide variety of strategies to solve problems and adapt the strategies to new situations

Standard 2: Patterns, Functions, and Algebra

- use symbolic forms to represent and analyze mathematical situations and structures

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UNDERSTANDING YOUR MISSION

You will choose menu items from a New Orleans restaurant for you and your family members. From your total bill, you will figure the sales tax and tip.

LEARN THE LINGO

decimal	any real number expressed in base-10 [$.03 = 3\%$ (percent) = 3 out of 100]
percent	one part in a hundred ($45\% = 45/100$) “percent” contains two Latin words that mean <i>by</i> (per) a <i>hundred</i> (cent)
tax	an amount that is collected by a government (city, state, nation); usually the amount is expressed as a percentage of a dollar (example: a 5% sales tax)
tip	money paid to a person who provides you a service (hotel porters, waiters, cabbie, hair stylist); often tips are a percentage of the bill

CHART A COURSE FOR EXPLORATION

You are in New Orleans. Food is an important part of this city's culture. You and your family decide to stop for lunch at Jambalaya's Restaurant for some authentic New Orleans cooking. Your family has budgeted \$45.00 for this lunch. Your job is the following:

1. Choose lunch for everyone in your family.
2. Find the total spent on food for lunch.
3. Find the sales tax of 9% on your food bill.
4. Decide on a reasonable tip to leave your foodserver.
(Tips are usually about 15%.)
5. Stay under the \$45.00 budget for the food, tax, and tip. Tell how much money you have spent and the amount left.
6. Organize your work.
7. Are there any other possibilities that will work?
8. Is \$45.00 a reasonable amount to budget for lunch each day for your family's Mississippi River trip? Explain your reasoning.

Gather Your Supplies

- paper
- pencil
- Jambalaya's restaurant menu

Go Beyond

Let's have a taste test! The recipe for baked shrimp-crab salad serves six people. How much of each ingredient would you need to make this recipe for your whole class? Rewrite the recipe so it would satisfy everyone in your class. Explain how you found the right amount of each ingredient. Try the recipe.

Baked Shrimp-Crab Salad

- 1 cup mayonnaise
- 1 3/4 cup chopped celery
- 2 1/2 teaspoons fresh lemon juice
- 4 tablespoons dehydrated onion
- 2 teaspoons grated lemon peel
- 1/4 teaspoons salt
- 1 cup cheddar cheese, grated
- 1/2 cup chopped almonds
- 2 cups cooked crabmeat or shrimp (or 1 cup each)

Blend mayonnaise, lemon juice and peel. Mix lightly with rest of ingredients. Put into 2-quart casserole dish and top with grated cheese and bread crumbs. Bake for 20 minutes in 375° oven.



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*Welcome to Jambalaya's Restaurant.
We know you will find our Cajun and Creole
cuisine delightful and delicious.
Be sure to ask your foodserver about
the special of the day.*

Soups

Chicken and Andouille Gumbo

A pot of thick, spicy tomato sauce with okra, chicken, andouille sausage, vegetables, garlic, and lots of cayenne pepper.

Creole Grilled Mirliton Ratatouille

A chunky tomato-based stew seasoned with onions, bell peppers, Creole seasoning, eggplant, and squash.

Shrimp Bisque

A rich and creamy delight made with fish stock, Worcestershire sauce, Tabasco sauce, tomatoes, Cajun spices, and shrimp.

cup \$1.95
bowl \$2.95

Salads

Very Creamy Cajun Coleslaw \$1.65

Baked Shrimp-Crab Salad \$3.50

Desserts

Bread Pudding \$3.00

Rice Pudding \$3.25

Pecan Praline \$1.00

Chocolate Pecan Pie \$2.50

Drinks (free refills)

Milk \$1.00

Lemonade \$1.45

Iced Tea \$1.25

Water n/c

Entrées

Crawfish Etouffée \$6.25

Etouffée is a French word for "smother," as in a smothering sauce. This Cajun favorite is made with a brown roux that includes garlic, bell peppers, onions, and celery. The roux is then combined with Louisiana hot sauce, clam juice, fresh tomatoes, basil, thyme, and bay leaf to make a thick sauce. Finally, the freshest crawfish are added along with a few scallions to make this masterpiece complete!

Oysters Rockefeller \$6.95

Baked oysters on the half shell are topped with a creamy, slightly spicy spinach and garlic dressing.

Red Beans and Rice \$5.60

This simple dish consists of red kidney beans cooked with smoked ham and sausage and the usual Cajun spices served over steaming white rice.

Shrimp Jambalaya \$6.85

A Creole specialty skillfully made from a rich, red roux. It consists of a thick, spicy tomato sauce, seasoned with garlic, cayenne pepper, and parsley, and also includes rice, diced vegetables, smoked ham, and fresh, plump shrimp.

Pork Jambalaya \$6.50

It's based on a brown roux and includes pork instead of shrimp along with all the traditional Cajun spices and ingredients.

Soft Shell Crabs Creole with Creole Sauce \$5.95

Softshell crabs seasoned with cayenne pepper and other traditional Creole spices and served with a special tomato sauce that includes green peppers, onions, celery, garlic, arrowroot, Worcestershire sauce and Louisiana hot sauce.

Windsor Court Frogs Legs Concassé \$7.25

Pan-fried frog legs lightly dusted with flour, spices, and served with a rich tomato sauce that has New Orleans' signature touch of Tabasco.

Sandwiches

Muffaletta \$5.50

A Sicilian sandwich stacked with thinly sliced salami, ham, and provolone cheese served on a large wedge of Italian bread. Hope you're hungry!

Po-Boy Sandwich \$5.75

Grilled French bread stuffed half with fried oysters and half with fried shrimp. Dressed with tomatoes, pickles, and tartar sauce.

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Give students a budget of \$20.00. Have students purchase a salad, soup, and sandwich. Have them find their total. They need to figure their tax and tip. Have them find the money they have spent and the money they have left.

REFERENCES

Pentacost Assembly of Christ Temple. *In My Father's Kitchen*. Baton Rouge, LA.