

6.3 Your Treat

Focus: adding decimals, calculating percents, making decisions

Warm Up	
<p>1. a) What is 10% of 80? _____</p> <p>b) What is 10% of 140? _____</p>	<p>2. a) What is 1% of \$80? _____</p> <p>b) What is 1% of \$140? _____</p>
<p>3. Round each amount to the nearest dollar. a) \$3.57 _____ b) \$2.89 _____ c) \$5.19 _____</p>	
<p>4. Estimate how much a \$59 pair of jeans will cost, after tax.</p> <p>a) Round the price. \$ _____ b) Find 10% of a). \$ _____</p> <p>c) Find 1% of a). \$ _____ d) How many times do you need to add 1%?</p> <p>e) Estimated total cost \$ _____</p>	
<p>5. Use a calculator to determine each amount.</p> <p>a) $\\$20 \times 13\% =$ _____ b) $20 + 13\% =$ _____</p> <p>c) $20 \times 1.13 =$ _____</p>	

Showing Your Appreciation

- You decide to treat a friend to lunch for her birthday.

Entrées	Salads
Penne with tomato sauce \$8.49	House salad \$3.49
Spaghetti with meatballs \$9.99	Chef's salad \$3.99
Lasagna \$10.49	Caesar salad \$4.49
Linguini with chicken \$11.99	Greek salad \$4.99
Beverages	
Coffee or tea \$1.29	Hot chocolate \$1.79
Bottled water \$1.49	Juice \$1.69
HST and gratuity not included.	

1. a) Fill in the blanks on the menu by rounding each price to the nearest dollar.

b) Why would a restaurant use prices like \$8.49 and \$4.99 instead of \$8.50 and \$5.00?

c) What are the 3 categories on the menu?

d) How are prices arranged within each category?

e) Why would a restaurant arrange prices in this way?

- Your friend orders spaghetti with meatballs, a chef's salad, and a bottle of water.
- After the meal, you both order hot chocolate.

2. What would you order for dinner? Complete the table.

	Estimated Cost Before Tax	Actual Cost Before Tax
Your friend's meal		
Your meal		
After the meal 2 Hot chocolates		
Total		

3. a) The cost of the meal before tax from #2 is _____ .
- b) What rate of HST is added to the cost? _____ %
- c) Calculate the amount of tax that will be added to the bill.
- d) What will be the total cost after tax?
- e) You give the server two \$20 bills. Draw or write a combination of bills and/or coins that you could receive in change. Try to use the fewest number of bills and/or coins possible.

gratuity
tip

- Restaurant customers usually leave a gratuity or tip for their server.
- A gratuity is often between 10% and 20% of the cost of the meal.

4. a) How much will you leave as a tip? \$ _____
- b) Calculate your tip as a percent of the total cost.

$$\frac{\text{tip}}{\text{total cost}} \times 100\% = \frac{\boxed{}}{\boxed{}} \times 100\%$$

$$= \text{_____ \%}$$

- c) Your server provided good service. In your opinion, is your tip a fair tip?

YES NO

Explain why or why not.

- d) Calculate a 15% tip.

5. What is the total amount you spent at the restaurant including the meal, tax, and tip?

6. Estimate the cost of these lunch orders. The last row of the table is for a lunch that you choose.

Order	Actual Cost	Rounded Cost	Estimated HST	Estimated Total Cost
a) Greek salad + Bottled water	\$4.99 <u>+ \$1.49</u>			
b) Lasagna + House salad + Juice	\$10.49 \$3.49 <u>+ \$1.69</u>			
c) Penne + Caesar salad + Tea	\$8.49 \$4.49 <u>+ \$1.29</u>			
d) Linguini + Chef's salad + Hot chocolate	\$11.99 \$3.99 <u>+ \$1.79</u>			
e)				

7. a) Select one of the orders in #6. The service was slow. The server was grumpy. You decide to leave a 5% tip to show you are not pleased with the service. Calculate the tip.
- b) Select another order from #6. The service was excellent. You decide to leave a 20% tip to show your appreciation. Calculate the tip.

Check Your Understanding

Some people tip the same amount as the tax. Does this make it easier to estimate the amount spent? Explain.