

Maths - 11.5.20

Money and Budgeting

We've all been thinking about what food we have and ways of making it last as well as reducing waste over the last few weeks. Some of us, including me, have taken time to start baking and learning some new recipes.

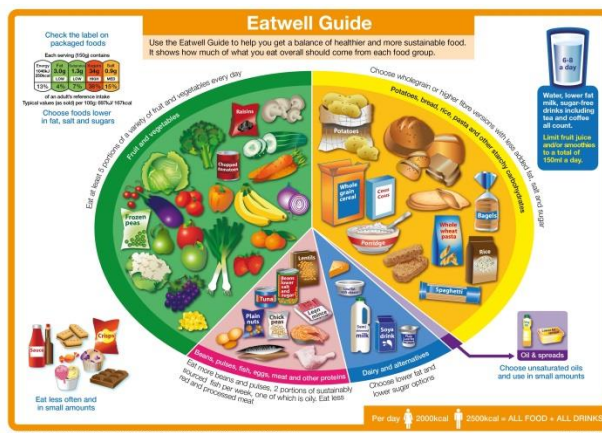
Part 1

Thinking about what we know about healthy eating and the basic food groups. Can you design a menu to last for seven days using all the basic food groups?

Recap.

<https://www.youtube.com/watch?v=mMHVEFWNLmC>

<https://www.youtube.com/watch?v=vADtodHhfKU>



M E N U				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Breakfast Cheerio's Banana Milk	Breakfast Wheat Bagel Cantaloupe Milk	Breakfast Wheat Pancakes Strawberries Milk	Breakfast Eggs-N-Toast Sliced Grapes Milk	Breakfast Oatmeal Sliced Pears Milk
Morning Snack Cheez-N-Crackers 100% Juice and/or Bottled Water	Morning Snack Rice Krispy Treat 100% Juice and/or Bottled Water	Morning Snack Yogurt with Berries 100% Juice and/or Bottled Water	Morning Snack Trail Mix 100% Juice and/or Bottled Water	Morning Snack Animal Crackers 100% Juice and/or Bottled Water
Lunch Chicken Stew Mixed Vegetables White Rice Milk	Lunch Tuna Sandwich Applesauce Carrot Sticks Milk	Lunch Macaroni & Cheese Chicken Nuggets Steamed Corn Milk	Lunch Grilled Cheese Steamed Broccoli Watermelon Milk	Lunch Spaghetti & Meatballs Applesauce Milk
Snack Trail Mix Carrot Sticks and/or Bottled Water	Snack Yogurt W/ Fresh Berries 100% Juice and/or Bottled Water	Snack Cheez-N-Crackers Sliced Watermelon 100% Juice and/or Bottled Water	Snack Rice Krispy Treat Sliced Pears 100% Juice and/or Bottled Water	Snack Crackers Carrot Sticks 100% Juice and/or Bottled Water

You could do this in your study exercise books, on this document or as a Google Sheets document; you know how to use this quite well from your learning in computing earlier this year. Look at the example above and the PDF in this week's work folder to help.

<https://www.youtube.com/watch?v=tuX3D-FqcEI>

This video might have a few useful tips too. Remember, you don't need to shop for this; we're just making it up as a fun exercise. But if any of you do decide to help Mum or Dad with planning the food, be sure to share pictures!

Part 2

Now you've planned your menu for the week, research the costs.

For example:

<https://www.tesco.com/>

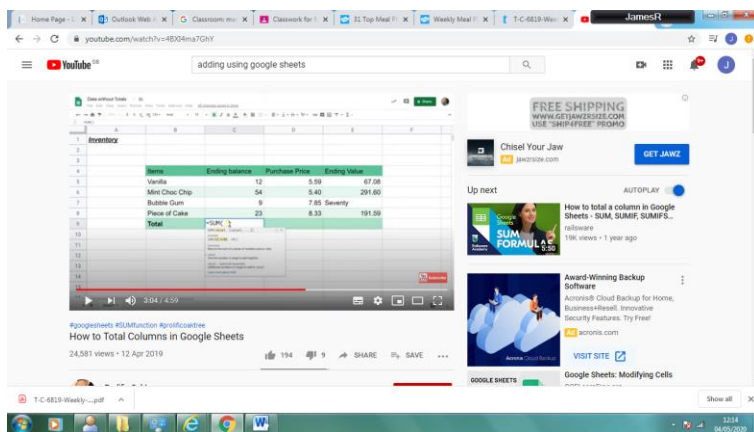
<https://www.lidl.co.uk/>

Look up what you've included and make a list of what everything in your menu would have cost.

Show your working-out on paper or using Google sheets.

Either way, this video might be of use.

<https://www.youtube.com/watch?v=4BXI4ma7GhY>



The screenshot shows a YouTube video player with a Google Sheet embedded. The sheet is titled 'Inventory' and contains the following data:

Items	Ending Inventory	Purchase Price	Ending Value
Vanilla	12	5.59	67.08
Milk Choc Chip	54	5.40	291.60
Bubble Gum	9	7.93	71.37
Piece of Cake	23	8.33	191.59
Total			

The video title is 'How to Total Columns in Google Sheets' and it has 24,581 views. The video player shows a progress bar at 3:54 / 4:59.

Challenge – especially Mr. Rowell's Class

Can you adjust menu so it works within a budget of £40 per week?

Is there any spare money? What could that be used for?