

Activity: Meal planner

You will need:

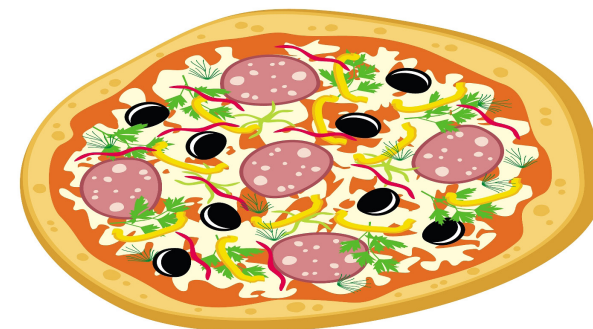
Meal Planner Menu Master (or alternatively print-outs of a menu from a local café/restaurant), a copy of *Meal Planner Master* for each child, plastic or real money, white boards and pens.

Before you start:

Discuss with the children's teacher(s) whether children should use mental strategies or column methods for the calculations involved in this activity.

Instructions:

- Show children the *Meal Planner Menu Master* and explain that the task is to plan and cost a meal for a family of four (2 adults and 2 children).
- Explain that children should record what each person eats and drinks on their copy of *Meal Planner Menu Master* and use this to work out how much the meal will cost.
- Say that there is a budget of £70 for the meal so they cannot spend more than this altogether.
- They should also work out how much of the £70 the family will have left after the meal.
- As a group, start with an initial planning discussion where you discuss roughly how much the adults and children might spend on their meals and whether there are any other issues (for example, you may wish to discuss making healthy food choices).
- You may wish to work together to plan what the first person will eat so that you can discuss/model the decision-making involved and how to work out and record the calculations.
- Support children where necessary in identifying next steps for the activity and in completing the calculations.



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- How much money, roughly, do you think each adult and each child can spend on their meal? How did you work this out?
- What have you chosen for this person to eat and drink? Why have you chosen these items?
- How much money does the food and drink for this person total? How did you work it out?
- How is your use of the budget looking so far?
- Is there anything you might want to change at this point?
- What is the total cost of the meal? Talk me through the calculation you did to work this out.
- How will you work out the money the family have left at the end of the meal?
- What did you do well in this activity? If you were to do this activity again, what would you do differently?

The Mathematics

The activity involves children in managing a budget and a key area of focus is them considering carefully what choices they can make to ensure they stick within the budget. The activity also involves children in estimating and calculating with money. In particular, they will complete addition calculations to work out the total amount of money spent and will use subtraction to work out the amount of money left.

Simplifications:

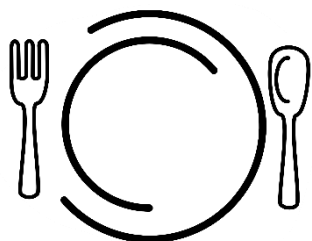


- Give children a calculator if you want them to concentrate on the decisions they make and how these affect their budget rather than the calculation skills.
- Replace prices so that all prices are whole pounds - see *simplified menu*

Challenges:



- Encourage children to consider whether to use a mental or column method for each calculation and to justify their choices.
- Ask children to add a 10% service charge to the bill, discussing what this means and how to work it out.



Café Menu

Starter

Garlic Bread £2.50

Tomato and cheese salad £3.25

Soup (vegetable, tomato or minestrone) £3.50

Main Course

Curry (lamb, beef, chicken or vegetable) £10.50

Beef burger and salad £11.00

Vegetarian burger and salad £9.50

Grilled chicken with roast potatoes £9.75

Salmon and new potatoes £12.50

Side Dishes

Chips: £2.50

Vegetables: £2.00

Pudding

Cheesecake £4.00

Fruit salad £3.00

Chocolate fudge cake £3.50

Drinks

Fruit juice £2.75 Coke or lemonade £3.50

Bottled water *small* £2.00 Bottled water *large* £4.50

Coffee £2.50 Tea £1.50

Children's Menu

2 courses £8.50 3 courses £11.00

Starter

Breadsticks and dip *or* Vegetable samosa

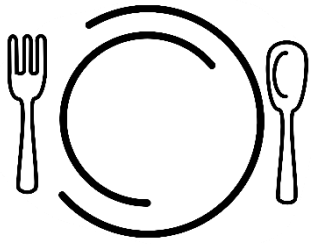
Main course

Pizza and salad *or* Fish fingers, chips and peas

Pudding

Ice cream *or* Fruit salad

from education charity



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Pudding

Ice cream *or* Fruit salad

from education charity

Meal Planner Recording Master

Name.....

Record the food and drink you have chosen for each person and the price. Find the total cost of each person's meal, recording all working. Use another piece of paper if you need more space for your working.

[illegible][illegible][illegible][illegible]

Altogether, the meal will cost.....

The family will have left from the £70 budget.

from education charity

