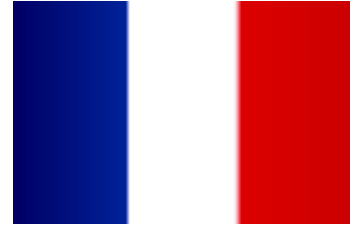


Le Bistro "Numeracy"

Proprietor: André Weath



Hors D'oeuvres (Starters)

Price in £

Entrée du Jour

Starter of the day

€4.80

Escargots de Bourgogne

Snails cooked in garlic butter

€3.60

(V) Soupe à l'oignon gratinée

Classic French Onion Soup

€4.20

Plats Principaux (Main Courses)

Magret de Canard à la Normande

Roast duck with a creamy apple and calvados sauce

€18.60

(V) Soufflé au Camembert

Warm soufflé of camembert cheese drizzled with pesto sauce

€16.20

Filet de Boeuf au Poivre Vert

Pan-fried beef fillet with a green peppercorn sauce

€20.10

Desserts

Assiette de Fromage de France

A plated selection of French cheeses

£3.75

Crème Brulée à la Framboise

Fresh raspberry creme brulee

£4.50

Poire Pochée

Delicately poached pear

£4.95

Exchange rate:
£1 = €1.2

Converting currencies

What is €6.90 in Pounds (£)?

Divide by the exchange rate, i.e. $6.90 \div 1.2$

Remember to change the number we are dividing by into a whole number. So we then have the following:

$$\begin{array}{r} 5.75 \\ 12 \overline{) 69.90} \end{array}$$

So €6.90 = £5.75

What is £5.75 in Euros (€)?

Multiply by the exchange rate, i.e. 5.75×1.2 (temporarily ignore the decimal points)

$$\begin{array}{r} 575 \\ \times 12 \\ \hline 1150 \\ 5750 \\ \hline 6900 \end{array}$$

3 decimal places will be required (In 5.75 there are 2 decimal places, in 1.2, there is 1 decimal place). However 6.900 can be written in money terms as £6.90

So £5.75 = €6.90

On a holiday to France, you visit a restaurant whose menu is shown on the other page.

1. Using the above exchange rate, convert the prices for the Starters and the Main Courses on the menu to Pounds (£).
2. Using the above exchange rate, convert the prices for the Desserts on the menu to Euros (€).

3. I have the following meal:

Starter:	French Onion soup	£ _____
Main course:	Beef fillet	£ _____
Dessert:	Poached pear	£ _____

What is the total cost of the meal in Pounds (£) ? £ _____

A 15% surcharge is added to the total cost. Surcharge = £ _____

What is the new total amount? £ _____

This resource kindly contributed by Andy Heath, andyintotnes@yahoo.co.uk

Answers (based on exchange rate of £1 = €1.2)

Hors D'oeuvres (Starters) Price in £

Entrée du Jour

Starter of the day

€4.80 £4.00

Escargots de Bourgogne

Snails cooked in garlic butter

€3.60 £3.00

(V) Soupe à l'oignon gratinée

Classic French Onion Soup

€4.20 £3.50

Plats Principaux (Main Courses)

Magret de Canard à la Normande

Roast duck with a creamy apple and calvados sauce

€18.60 £15.50

(V) Soufflé au Camembert

Warm soufflé of camembert cheese drizzled with pesto sauce

€16.20 £13.50

Filet de Boeuf au Poivre Vert

Pan-fried beef fillet with a green peppercorn sauce

€20.10 £16.75

Desserts

Assiette de Fromage de France

A plated selection of French cheeses

€4.50 £3.75

Crème Brulée à la Framboise

Fresh raspberry creme brulee

€5.40 £4.50

Poire Pochée

Delicately poached pear

€5.94 £4.95

3. Total cost of meal = £3.50 + £16.75 + £4.95 = £25.20

15% surcharge = 10% (£2.52) + 5% (£1.26) = £3.78

New total amount = £28.98

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