



# Taste Test Evaluations

Name: \_\_\_\_\_ Hour: 1 2 3 4 5

Other than a quick e-mail back from Mr. Larson about the employee evaluation workbook you e-mailed him, you have not seen Mr. Larson at the restaurant. Over the last month work has been going great. The manager has been rotating you around the various kitchen positions and so far, you have learned everything the kitchen staff is expected to know how to do. So far you have prepped the veggies, cooked burgers, fries, and made milkshakes.

One day you come to work after school and you notice that Mr. Larson's sports car is in the parking lot. You go into the restaurant and notice that Mr. Larson is wandering around talking to customers.



For the next hour, Mr. Larson wanders around visiting customers and visiting with all the employees as they are working. You are busy grilling burgers when the dinner rush hits. Mr. Larson puts on an apron, grabs a spatula, comes, and helps you grill burgers since things are getting busy. After the dinner rush, things slow down, he asks someone else to come take over the grill. He then asks you to come see him in the office.

He tells you that he is thinking of adding some items to the menu and asks if you would be interested in helping taste test the possible new foods. You quickly say yes, and he tells you that he could use an evaluation sheet to help rate the foods. You quickly say that you think your previous project would probably work pretty well for that, but it would need a few small changes to work.

After listening to you, he asks you to meet him at the corporate headquarters on Saturday at noon, and to e-mail him a copy of your proposed spreadsheet Friday night so he can review it before the testing begins.

You finish your shift, and since you have the next day off work, you go home and find an e-mail containing a list of the items you are going to be tasting, along with some other details. You quickly jump into Excel and go to work on the task.

**Put this in your portfolio!**

Draw a line through each sentence or use highlighter pen to ensure that you do not skip a step. You may also need the direction sheet from the previous assignment to remind you how to do some of the steps.

1. Go to [www.happyhamburgerhut.com](http://www.happyhamburgerhut.com) and download the template file I created for you. Save it in your "Documents" folder as "HHH Taste Test Evaluations" In cell A1, replace the hash tag with your class period so it says "Test Group 6" for example.

	A	B	C	D	E	F
1	Test Group #					
2	Test Food	Appearance	Smell	Texture	Flavor	Total
3	Corn Dog	2	5	4	3	?
4	Fish Sandwich	16	10	8	12	?
5	Grilled Cheese	10	3	3	5	?
6	Pot Roast Sandwich	17	10	14	23	?
7	Prime Rib Sandwich	19	10	14	25	?
8	Pulled Pork Sandwich	18	10	13	23	?
9	Shrimp Basket	17	7	12	17	?
10	Turkey Melt	15	7	10	19	?



2. Change the name of Sheet 1 to “HHH Test Kitchen”.
3. Set your margins to 1” on the top and bottom and to .25” on the left and right, you also want to center this Vertically and Horizontally on the page a well.
4. Set your paper to Landscape.
5. Turn on your Gridline and Row and Column Headings.
6. The header should say “Confidential Taste Test Information” in the top center and it should be in the font called Freestyle Script size 36. The footer should say “Tasted by Your Name” in the left side of the footer and should be in Freestyle Script size 16. In the right portion of the footer we want the name of the sheet and it should be in Freestyle Script size 16.
7. After you have the header and footer done, you need to click on the “Normal” icon to go back to work.
8. In the “Total” column, use the SUM formula to add up all the appropriate numbers to the left using the trick that Mr. Larson taught you on the previous assignment. Make all the answers bold when you are done with the formulas.
9. Type the data from the spreadsheet below this instruction into the correct cells.



	<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>
<b>12</b>	Points Possible	20	10	15	25	?
<b>13</b>	Average Score	?	?	?	?	?
<b>14</b>	Highest Score	?	?	?	?	?
<b>15</b>	Lowest Score	?	?	?	?	?



10. After you have the information entered, use a formula in cell F12 to add up how many points are possible Make sure you add up the numbers to the left this cell, NOT the answers above the cell! Also, make sure you use the trick I taught you in order to finish the formulas more quickly.
11. Select all of row 12 and turn on bold.
12. Use the new formulas that we learned on the previous assignment to find the average, largest, and lowest scores for each food that was involved in the taste testing.
13. On the average row, you have answers with decimal places. Select all the average answers and using the expand option, change the decimal places so that only one decimal place is displayed.
14. In cell G2 type “Percent”.
15. In cells G3 through G10 only, use a formula that divides the Total Points Possible by total number of points each food earned to see what grade each food earned. Your first answer should be 0.2 if you used the correct formula.



- Select all the answers you just calculated and convert them to Percentage format with no decimal places. Bold these answers as well.
- Select **\*all\*** the cells in the sheet and change the font to Gadugi size 12. Adjust the column widths.
- Italicize the text "Highest", "Lowest" and "Average".
- Click in cell A1 and turn on Bold and change the font to Ink Free size 22.
- Select cells A1 through G1 and turn on "Merge and Center" so it looks like following diagram.



	A	B	C	D	E	F	G
1	<b>Test Group #</b>						
2	Test Food	Appearance	Smell	Texture	Flavor	Total	Percent

- Select row 2 and turn on bold and center.
- Mr. Larson e-mails you and tells you that the taste testing will also evaluate the container the food is placed in, as well as rank the foods on their value (in this case, value will compare the price the food costs to make vs the price the restaurant thinks they can sell it for).
- Insert two new columns between "Flavor" and "Total". On the right side of this direction you will see the new data that you need to type into the cells.
- Find the answers to the question marks in cells F13 through G15.
- On the bottom of this page, you will find the "Food Scale" information. Type in the data into the correct cells.
- Select cells A17 and B17 and turn on "Merge and Center".
- Also change "Food Scale" to size 14 and bold it as well.

	F	G
2	Container	Value
3	1	20
4	3	16
5	2	20
6	4	15
7	5	15
8	5	16
9	4	12
10	3	17
11		
12	5	20
13	?	?
14	?	?
15	?	?

- Select cells A18 and B18. Turn on bold and center.
- In column B, enter the formulas to determine the minimum scores needed for each grade. Mr. Larson has a note on the paper that you are looking at that asked you not to round the scores, so you use the following scale: A=90%, B=80%, C=70%, D=60% and an F=59% of the total points possible. The first formula would be =H12\*90% and so forth.

	A	B
17	<b>Food Scale</b>	
18	Grade	Points
19	A	?
20	B	?
21	C	?
22	D	?
23	F	?

- Select these answers and turn off the decimal places.
- Select cells A19 through B23 and turn on center.

679.32815

$\frac{1}{100}$   $\frac{1}{10}$   $\frac{1}{1}$   $\frac{1}{10}$   $\frac{1}{100}$   $\frac{1}{10,000}$   $\frac{1}{100,000}$

32. You decide to change some of the data to ensure that all your formulas recalculate everything correctly. Change the Pulled Pork Sandwich container score to a 4, change the Turkey Melt appearance score to a 19 and its flavor score to a 23.

33. Now for a bit of a challenge! You are going to try something that Mr. Larson has not taught you yet!

34. Select all the information in row 2

35. Go the HOME – ALIGNMENT group and find the icon that looks like the one in the picture to the right side of this direction.



36. Choose the one called “Angle Counterclockwise”

37. Now for the tricky part. The column width needs to be narrow enough that the light gray gridlines are still shown on the screen WITHOUT cutting off any of the information in any of the cells below each column! If the gridlines disappear, you need to make your column slightly wider.

38. We want to impress Mr. Larson. Find a clipart that would apply to this topic. Once it is inserted, it MUST go on the right side of the grading scale section and it cannot go into row 16 or 24.

39. Spellcheck your project.

40. Show Mr. Larson your work by doing CTRL - ~.

41. Print your work and make sure there are no mistakes or other obvious problems.

42. Pick one of the following two topics to write a paragraph about:

- A. During the taste testing, Mr. Larson gave the corn dog really poor scores. Convince him that even though he hates corn dogs, he should still include it on the menu.
- B. Do you think working at a fast food restaurant would be a job you would like to have for the rest of your life, why or why not?



43. Turn the assignment into the bin once your writing prompt is complete.

44. Save your work and close the file.

