

**Business & Technology--Haskin**  
**Excel—Comparing Restaurants Spreadsheet**  
**6 class periods (300 minutes)**

<p><b>Objectives:</b></p>	<p>After completing this project, the student will be able to:</p> <ol style="list-style-type: none"> <li>1. Manage the worksheet environment by navigating through a worksheet, printing a worksheet or workbook, and personalizing the environment.</li> <li>2. Create cell data by constructing cell data, applying AutoFill, and applying and manipulating hyperlinks.</li> <li>3. Format cells and worksheets by applying and modifying cell formats, merging or splitting cells, creating row and column titles, hiding and revealing rows and columns, manipulate page setup options for worksheets, creating and applying cell styles.</li> <li>4. Manage worksheets and workbooks by creating and formatting worksheets, manipulating window views, and manipulating workbook views.</li> <li>5. Apply formulas and functions by creating formulas, enforcing precedence, applying cell references in formulas, applying conditional logic in a formula, applying named ranges in formulas, and applying cell ranges in formulas.</li> <li>6. Analyze and organize data by filtering data, sorting data, and applying conditional formatting.</li> <li>7.</li> </ol>
<p><b>Business Ethics:</b></p>	<p>Students will model work readiness traits required for success in the workplace including teamwork, multitasking, integrity, honesty, accountability, punctuality, time management, and respect for diversity.</p>
<p><b>Number of Class Hours:</b></p>	<p>6 class periods which will equal 300 minutes or 5 hours</p>

**Timeline:**

3+hours

**Project:**

Go to [Calorie Count](#) to determine the number of calories that you will need to eat per day to maintain/lose weight. Create a workbook in Excel that compares your calorie consumption for the week.

**Objectives:****GPS/Business Ethics:**

BMA-BT-1: Demonstrate employability skills required by business and industry.

- 1.1 Communicate effectively through writing, speaking, listening, reading, and interpersonal abilities.
- 1.4 Model work readiness traits required for success in the workplace including integrity, honesty, accountability, punctuality, time management, and respect for diversity.

BMA-BT-2: Create, edit, and publish industry appropriate documents using technology as a tool to increase productivity.

BMA-BT-4: Manage data in spreadsheet software for effective use in a business environment.

BMA-BT-5: Manage use of spreadsheet software to analyze, organize, and share data from a spreadsheet while presenting the data visually in a business environment.

BMA-BT-6: Develop creditable research skills to use information from a variety of sources.

**CCGPS/CTAE Foundation Skills:**

ELACC9-10SL1: Initiate and participate effectively in a range of collaborative discussions (one-on-one, in groups, and teacher-led) with diverse partners on grades 9–10 topics, texts, and issues, building on others' ideas and expressing their own clearly and persuasively.

ELACC9-10SL2: Integrate multiple sources of information presented in diverse media or formats (e.g., visually, quantitatively, orally) evaluating the credibility and accuracy of each source.

## Scoring Rubric

### Comparing 3 Restaurants

Save as: Restaurants

- Go to Calorie Count to determine the number of calories you will need to eat a day to gain, lose or maintain your weight. <http://caloriecount.about.com/tools/calories-goal>
- Visit ANY three FAST FOOD restaurants and find the nutritional facts about their food.

<u>"Screen Print" the Fitness Magazine Calorie Intake off the Website</u>		
1. Crop the picture of the screen to fit just the results (must see the area listing the results — just the "Weight Loss Calculator" with the paragraphs under it are all that are REQUIRED)	10	
2. Save as 17—Restaurants Calories Needed (— UPLOAD the file)	5	
3. Place your footer with the correct information # Student Name (tab twice) File Name	5	
<u>First Three Sheets must have:</u>		
Name of restaurant (1 each)	3	
Logo of restaurant (1 each)	3	
Hyperlink to the caloric information of the restaurant (1 each)	3	
4. Sunday — Saturday break down (5 each)	15	
5. Food/Drink Items — FOR EVERY MEAL (you may choose to eat BK for breakfast, Hardee's for lunch, and McDonald's for supper — but you MUST eat 1 entrée, 1 side, and 1 drink for EVERY MEAL)		
1 entree (main dish) (3 per day)	21	
1 side or dessert (3 per day)	21	
1 drink (if you choose water it has 0 calories) (3 per day)	21	
6. Number of calories each food item consists of (up to 20 points each restaurant)	60	
7. Running total of calories PER DAY that you'd eat (7 each per page)	21	
8. Running total of calories PER WEEK that you'd eat (5 — 1 on each page)	15	
<u>Fourth Sheet must have:</u>		
1. Names of restaurants (1 each)	3	
2. Logos of restaurants (2 each)	6	

3. The number of calories you should eat a day (determined by the Calorie Count website above).	10	
4. Individual calorie intake per day/per restaurant (7 per restaurant)	21	
5. Running total of calories for each day (7 formulas)	10	
6. Running Total of calories for each restaurant (3 formulas)	15	
7. Running Total of calories for the week (1 formula)	5	
<u>Formatting</u>		
<ul style="list-style-type: none"> <li>• Must have cell colors that match LOGO (remember if you make a dark fill color, the fonts should be white or a very light color)</li> </ul>	30	
<ul style="list-style-type: none"> <li>• Some cell alignments that have been rotated</li> </ul>	20	
<u>How to Print -- EXCEL</u>		
<ul style="list-style-type: none"> <li>• Footer</li> </ul>		
1. Left section: First Name (2 per page)	8	
2. Middle section: &[tab] (2 per page)	8	
3. Right Section: &[file] (2 per page)	8	
Make sure that the information for each sheet fits on ONE page (including when you print formulas)		
1. Sheet 1 (color printer)	2	
2. Sheet 2 (B/W printer)	2	
3. Sheet 3 (B/W printer)	2	
4. Sheet 4 (cplor printer)	2	
5. Formulas for sheet 1 (B/W printer)	2	
6. Formulas for sheet 4 (B/W printer)	2	
	Total Points	359
Feedback/Comments:		



**STUDENT SAMPLE**

	Sunday			Monday	
	Breakfast	Lunch	Supper	Breakfast	Lunch
<b><u>Breakfast</u></b>					
Chicken Biscuit 440				1	
Chick-n-minis 370	1				
Bacon, Egg, and Cheese 450					
<b><u>Entrees</u></b>					
Chicken Sandwich 440			1		1
Nuggets (12 count) 400		1			
Chicken Salad Sandwich 500					
<b><u>Sides</u></b>					
Waffle Potato Fries 400		1	1		
Chicken Salad Cup 360					
Fruit Cup 50					1
<b><u>Drinks</u></b>					
Sweet Tea 130			1		
Lemonade 230					
Dr. Pepper 180		1			1
<b><u>Desserts</u></b>					
Cookies and Cream Milkshake 520					
Cookie Sundae 400					
Peppermint Chocolate Chip Milkshake 660					
	370	980	930	440	670
<b>Daily Total</b>	<b>2280</b>			<b>2140</b>	
<b>Weekly Total</b>		<b>13130</b>			

<http://www.chick-fil-a.com/food/menu>

	Tuesday			Wednesday			Thursday	
Supper	Breakfast	Lunch	Supper	Breakfast	Lunch	Supper	Breakfast	Lunch

				1				
	1						1	
			1			1		1
1		1			1			
1		1	1			1		
					1			1
		1	1		1			1
1						1		
1030	450	930	970	370	580	1070	450	580
	<b>2350</b>			<b>2020</b>			<b>1960</b>	

	Friday			Saturday		
Supper	Breakfast	Lunch	Supper	Breakfast	Lunch	Supper
	1			1		
1		1	1			1
					1	
1			1		1	1
		1				
1		1	1		1	1
			1			
930	370	520	1420	450	970	930
	2310			2350		







		1			1			1	
1			1	1		1	1		1
1			1			1	1		1
				1					
				1					
1			1			1	1		1
							1		
1030		340	1030	860	340	780	1100	340	1030
		2230			2220			2230	


	Friday			Saturday		
Supper	Breakfast	Lunch	Supper	Breakfast	Lunch	Supper
	1			1		
1		1	1		1	1
		1	1		1	1
1						
1						
		1	1		1	1
		1				1
860	340	1030	780	340	780	1030
	2150			2150		



	1			1				
		1						1
1			1		1	1		
1			1			1		
		1			1			1
1					1			1
		1	1			1		
					1			
690	490	870	850	490	870	850	460	730
	<b>2210</b>			<b>2210</b>			<b>2160</b>	

	Friday			Saturday		
Supper	Breakfast	Lunch	Supper	Breakfast	Lunch	Supper
	1			1		
1		1	1			
					1	1
1		1	1		1	1
1		1	1		1	1
1			1			
970	460	730	970	460	630	870
	2160			1960		

	Sunday	Monday	Tuesday	Wednesday
	2280	2140	2350	2020
	Per Day			
	2220	2230	2230	2220
	Per Day			

	2290	2020	2210	2210
Per Day				

Thursday	Friday	Saturday
1960	2310	2350
2230	2150	2150
2160	2160	1960

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5. Formulas for sheet 1 (B/W printer)	2	2
6. Formulas for sheet 4 (B/W printer)	2	2
Total Points	359	359

Feedback/Comments: 100/100

Great job! Your report looks wonderful in Excel! I know you had trouble exporting it into MS Word and creating a PDF, but overall you exceeded expectations!