Core Curriculum Area:  
Family and Consumer Sciences

Suitable Delivery Modes:  
♦ Club  
♦ Special Interest  
♦ Camp  
♦ School Enrichment

Grades: 4-12

Life Skills:  
Self-responsibility, decision-making, problem solving, social skills, critical thinking, concern for others

Total time: 60 minutes

Materials needed:  
☐ Name tags  
☐ Pens or pencils  
☐ Scissors, (several pairs)  
☐ Clear packing tape (or lamination machine)  
☐ Basic calculators  
☐ Handouts  
☐ Pre-test (one/person)  
☐ Post-Test (one/person)  
☐ Becoming Tip Savvy Worksheet (one/person)  
☐ A Menu Experience Worksheet (one/person)  
☐ Tipping Chart Handout (one/person)

Advance Preparation:  
☐ Read through Leader Guide  
☐ Gather materials  
☐ Make copies of pre-test, post-test, Becoming Tip Savvy Worksheet, A Menu Experience Worksheet, and Tip Chart Handouts.

Objectives: You will...  
♦ Learn the basics for meal and service tipping.  
♦ Learn appropriate etiquette for tipping and tip amounts.  
♦ Determine how to figure tip amounts based upon service quality.  
♦ Apply tipping etiquette in determining meal costs.

Curriculum to Use:  
This lesson plan includes a Pre-Test, Post-Test, Tipping Fact Sheet, “Becoming Tip Savvy” worksheet, “A Menu Experience” worksheet, three Menus and a “Tip Chart”. In addition, answer keys are included for the Pre-Test, Post-Test, “Becoming Tip Savvy,” “A Menu Experience,” as well as a 4-chart printable page of “Tip Charts.” For easy access and problem checking for youth, the answer key for “Becoming Tip Savvy” is located upside-down on the bottom of the activity page.

Background Information for Presenter:  
This lesson is ideal for older youth who may find themselves paying for a nice meal or service. Review all handouts and corresponding activities prior to teaching this lesson. Make copies of handouts for the entire group. (You may also choose to prepare a set of Tip Chart cards and laminate them at the County Extension Office prior to the lesson.)

Pre-Test: (5 minutes) Conduct test with participants.

Distribute the pre-test, self-assessment #1 and pencils. Instruct teens to write their name at the top, circle the best answers on the pre-test and respond to each statement on the assessment. Collect the sheets.

Introduction: (< 5 minutes) Share with participants.

Knowing when and how to tip is a real life skill. By getting to know the basics of tipping, one can learn to tip for any occasion, whether it is food services, babysitting, or special events. Tipping is not only a means of showing appreciation to someone for a service. Tips are income for daily living and paying bills. A large portion of people in the service industry rely on tips for much of their income, particularly those who...
(Optional) Prepare and laminate Tip Chart cards for each teen

Evaluation Tool:
- End of meeting questionnaire
- Pre/post-test
- Open-ended questions
- Activities & games
- Checklist
- Show of hands
- Interview
- Quotes

Essential Elements:
Strive to include as many of the elements as possible in each session.
- Positive relationship with a caring adult
- Inclusive environment
- Safe emotional & physical environment
- Engagement in learning
- Opportunity for mastery
- Opportunity to see oneself as an active participant in the future
- Opportunity for self-determination
- Opportunity to value and practice service for others

To learn more, check out:
https://nifa.usda.gov/resource/essential-elements-4-h,
https://www.ag.ndsu.edu/pubs/yf/youthdev/yd1482.pdf,
https://nifa.usda.gov/sites/default/files/resource/Experiential_Learning.pdf,
http://4-h.org/

Academic Standards

Mathematics (7th Grade)
KY.7.N.SC.14 Ratios and Proportional Relationships: Determine and solve proportions in real and mathematical world situations.
KY.8.N.SC.8 Ratios and Proportional Relationships: Use percentages and proportions in problem solving and consumer applications.
KY.7.N.SC.11 Number Operations: Add, subtract, multiply, and divide and apply order of operations with fractions, decimals, and integers.
KY.8.N.SC.6 Number Operations: Add, subtract, multiply, and divide and apply order of operations using rational paid less than minimum wage. Therefore leaving some amount of tip is extremely important to them. Depending on the service, tip amounts vary. Inappropriate tip amounts can appear rude if the amount is too small. Bottom line, tipping is a courtesy, a personal decision. Use the charts provided as a guideline for proper tipping etiquette.

Guided Discussion: Tip Fact Sheet
(5-10 minutes) Conduct activity with participants.

- Hand out copies of the Tipping Fact Sheet on pp. 6-7 and review information with the youth.
- Point out that the majority of tips range from 15-20% of a service’s cost. Various services may have different tipping courtesies. Have members star or highlight tips that are most applicable to their daily lives.
- Some situations may need to be explained to youth who have never had some of these experiences before.
- Pass out extra copies of this sheet for each youth to keep on hand for any tipping questions they may have after completion of the Tipping Etiquette Lesson.

Activity 1: Becoming Tip Savvy
(15 minutes) Conduct activity with youth.

Read through the Becoming Tip Savvy introduction with members. Be sure to explain figuring decimals math with youth. This may require a chalk/dry-erase board for demonstration purposes. Members may also need some one-on-one assistance. Work the first 1-3 problems with the youth as a group. Ask individuals aloud to fill in the boxes or give a class demonstration explaining how answers were calculated. When the group appears comfortable with figuring the problems on their own, allow members to work individually or in groups. Be available to assist any youth who may struggle with the math. Encourage youth to further practice their skills by substituting practice meal costs, with tip percentages of their choice into the empty blanks of the table.

Reassemble in a large group. Using the guide flipped upside-down on the Becoming Tip Savvy worksheet, go over answers as a group. Ask youth if they have any additional questions or need help. This lesson will build on the next two activities.

Reflect: (5 minutes)
To complete the experiential learning model, discuss these or similar questions with participants. [http://florida4h.org/clubs/files/101.10_Using_Experiential_Learning_Model.pdf]

Share: “How difficult was this activity, on a scale of 1 (Easy) - 10 (Extremely Difficult)?”

Process: “Compare the differences of costs between the different percentage rates.”

Generalize: “Why is learning to calculate a tip important?”

Apply: “What services would this information be helpful for?”
numbers to solve real-world problems.

**Vocational Studies-Consumer Decisions (Middle/High School)**

2.30 Evaluate consumer products and services and make effective consumer decisions.

2.33 Demonstrate skills to evaluate and use services and resources available in their community.

4.4 Demonstrate the ability to accept the rights and responsibilities for self and others.

5.4 Use decision making processes to make informed decisions among options.

**Family and Consumer Sciences-Money Skills (Middle/High School)**

1. Understand how personal financial decisions influence personal interpretation of needs, wants and values.

23. Demonstrate wise spending practices.

28. Apply math, science communication skills within technical content.

29. Demonstrate employability and social skills relevant to the career cluster.

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**Activity 2: A Menu Experience (15 minutes)** Conduct activity with youth.

Divide youth into groups of two for this activity. Provide each group with copies of the menus or post a group set of the three menus. Each individual may select the same menu items or different, but both should work through the activity's steps together. As youth work through steps 1-7, they may need to ask questions concerning the math related to each step. Youth may also want to review the math skills used for the Becoming Tip Savvy worksheet.

**Reflect:**
(< 5 minutes) Discuss questions with youth to complete the experiential learning model.

**Share:** “Have you ever completed the entire process from selecting items, figuring tip costs, and the grand total on your own before for a service? When?”

**Process:** “Was it difficult to manage several items, with costs? Why or why not?”

**Generalize:** “Outside of the restaurant area, where might these skills be helpful?”

**Apply:** “How will you apply these skills and tipping knowledge in your future?”

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**Activity 3: Tip Chart Card (optional) (5 minutes)** Prepare cards prior to lesson or conduct activity with participants.

You may want to cut and laminate the cards prior to the session. If not, complete the Tip Chart activity as a group. Read the top paragraph directions to youth, placing emphasis on the lines that should be cut and those strictly meant to be folded before any cutting takes place. Have youth cut around the exterior edge and fold the double-sided chart in half. Ensure longer lasting card usage, by laminating the cards with a lamination machine or by covering the card with clear packing tape. Encourage youth to keep these cards accessible in their wallets, etc.

Review the paragraph at the bottom of the page with youth, explaining how to use the card. Explain that although specific costs (outside of whole dollar amounts) may not be listed, some rounding may be necessary. This chart is designed to be a quick reference for determining tip amounts of 15% and 20%.

**Extended Learning:**

1. Create scenario cards, by describing different scenarios that youth may experience throughout life. Ex. Flying experiences, staying at a hotel, etc.

2. After a session, take the entire group out to a sit down restaurant or service that requires tipping, to apply newly learned skills.

**Post-Test:** (5 minutes) Conduct activity with participants.

Distribute the post-test, self-assessment #1 and pencils. Instruct teens to write their name at the top and circle the best answers on the post-test and respond to each statement on the assessment. Collect the sheets.
References Used:


Credits/Adapted from:

This lesson plan was written by Anna Meador, Kentucky State 4-H Office Staff Assistant and Martha Welch, Extension Specialist for 4-H Youth Development, Kentucky Cooperative Extension Service, 04-2016.
Kentucky 4-H Tipping Etiquette Self-Assessment

Name: ________________________________

1. On a scale of 1-10, how knowledgeable would you consider yourself to be regarding the etiquette of tipping? Scale: 0 (having no knowledge) and 10 (being an expert)

   ______0-1 _____  2-4_____  5-7_____  8-9 _____10

2. At which of the following businesses is tipping expected:
   a) Barbershop   b) Restaurant   c) Babysitting   d) Spa   e) All of the above

3. What is the most common tip percentages among various businesses?
   a) 2-3%   b) 5-7%   c) 10-12%   d) 15-20%

4. All of the following are various forms of tips which demonstrate gratitude, except:
   a) Note   b) Gift   c) Money   d) None of the above

5. Tipping etiquette varies based upon location and county.
   TRUE   FALSE

6. Being rude to a bellman is acceptable, if compensated with a large flashy tip.
   TRUE   FALSE

7. Busboys require tips for clearing a table.
   TRUE   FALSE

8. It is considered acceptable to tip on the before-tax price.
   TRUE   FALSE

9. A gratuity automatically added to the bill is typically 18%.
   TRUE   FALSE
Tipping Etiquette: Post Test

Kentucky 4-H Tipping Etiquette Post-Test

Name: ________________________________

1. What is the acceptable percent range for restaurant tips?
   a. 5%
   b. 10%
   c. 15-20%
   d. none

2. What is the sales tax in the state of Kentucky?
   a. 3%
   b. 6%
   c. 9%
   d. 15%

3. Tips should be calculated based upon:
   a. Cost of tax
   b. Meal + tax cost
   c. Meal before tax cost
   d. No tip for bad service

4. Even when a restaurant waiter performs poorly in his/her level of service, the following tip should be made:
   a. 10%
   b. No tip
   c. 5 Pennies from your pocket
   d. Distasteful comment left in the place of the tip

5. You should leave a tip for service at all of the following restaurants, except:
   a. Red Lobster
   b. Texas Roadhouse
   c. Outback Steakhouse
   d. McDonalds

6. Typically, exceptional level service receives this tipping percentage.
   a. 10%
   b. 15%
   c. 18%
   d. 20%

7. Tip amounts are determined by:
   Cost of Meal x Level of Service % = Tipping Amount
   TRUE    FALSE

8. Gratuity is a pre-determined tip printed on the receipt, or stated by the business/service.
   TRUE    FALSE

9. For consumers with limited money, one should take into account the cost of the service being provided, tax and an appropriate tipping amount, when choosing services or meal items to stay within their budget.
   TRUE    FALSE

10. All servers are paid at least minimum wage over and above tips made from serving.
    TRUE    FALSE
Tipping Fact Sheet

Basic tipping in most instances, ranges from 15% to 20% for cost of service. Generally average/good service is tipped at 15%; excellent service, 18%; exceptional service, 20%. Only when services fall very short of expectations should a 10% tip be considered.

- Tipping etiquette may change by location, city or country.
- Tips are expected in restaurants, in which direct assistance is given, like a sit-down restaurant. Fast-food restaurants like McDonalds do not require tips.
- Choosing not to tip is inappropriate. Not tipping or tipping poorly doesn’t necessarily “teach a lesson,” rather it probably makes you look cheap.
- When large groups are served, the business may automatically add a gratuity (typically of 18%) to the bill.
- It is acceptable to figure one’s tip on the cost before tax, rather than after tax.
- Sales tax in the state of Kentucky is currently at 6%. Tax is applied to most consumer purchases, outside of the tip amount. Keep in mind that your final bill will be larger after tips and taxes are applied.
- Tipping should always be discreet. Making an elaborate scene out of tipping turns a courtesy into rude behavior. It is not appropriate to slide money into a person’s hand, as done in some movies.
- When deciding to tip less, especially in food services, keep in mind that the mistake or issue may not have been a result or actions of the server. Other staff members may have been involved as well. In some foods service establishments, tips are split among staff members other than the waitress/waiter; therefore providing an adequate tip may effect more than the single individual with whom you came in contact. Wait staff are often paid less than minimum wage and must make a significant portion of their wages from tips.
- Most commonly, tipping is done with money, but it may be acceptable to provide a gift of equal or greater value on special occasions/holidays/end of year.
- Service staff at self-serve businesses or restaurants with buffets should be tipped at 10%.
- When providing tips for a meal or service paid for with coupons, tips should be based upon the full price of the meal/service, rather than the reduced amount.
- If you are not sure of appropriate tip amounts, particularly outside of the restaurant category, ask the service provider or business owner for the customary amount.

When Traveling…

**By Airport**
Curbside baggage checkers should be tipped $2 for 1st bag, $1 per additional bag. Wheelchair attendants: $2-5.

**By Courtesy Shuttle**
Courtesy/Hotel Shuttles: Drivers should be tipped $2 per bag, $1 per additional bag, $5 for transportation.

**By Train**
Club Car waiters: 15-20% of bill total. Red Cap/Train Porter: $2 per bag/person, $1 per additional bag/person. Sleeping Car Porter: $2 per night per person.

**By Taxi or Limousine**
If tip is not included in the fare cost, tips should be 15-20% of charged price, minimum of $1. Tip $2 per bag, $1 per additional bag.

**By Charter/ Tour Bus**
Tip 10-20% of trip cost, with $2-5 per person per day. Tour Guides should be tipped $2-5 per person per day.
### Beauty/Care Services...

**In Hotels**  
Doorman: no tip, unless bag assistance is provided or a cab is called, $1-4. Bellman: $2 per bag, $1 per additional bag, additional requests $2-3. Concierge: not tipped for basics, $10-15 for additional services. (Example: Efforts to secure dinner reservations or event tickets- may be 10-20% event cost.) Room Service Wait staff: if no gratuity is added to bill, 18% of room service bill, plus $2 per person. Housekeeping Staff: $2-3 per individual each night. (Daily tipping ensures that the person providing the service gets the tip.) Valets: $1 per 1-2 items, $2 per 3 or more items. Other staff: 15-50% for specialty services.

**In Cruises**  
Cruise Coordinator/Travel Agent: tips should be 10-20% of cruise cost, if no service charge was added to the bill.

### Food Delivery Services...

**For Takeout**  
Food Delivery person: tip 10% of bill for service to your door. If delivery exceeded normal delivery difficulty (stairs, various floors, etc.), 15% tips are optional, but ideal.

**For Pizza Delivery**  
For receipts totaling $10-15, $2 is an appropriate tipping amount. For larger orders over $15, tips of $3-$5 should be provided.

### When you host a party...

Entertainers: If no gratuity is applied to their bill, tip 15-20%.

**For Caterers**  
Tip 15-20% to catering company and an additional $10 per individual.

**For Musicians/Magicians**  
A tipping fee of 15-20% should be added to total cost.

### When you employ helpers at your home...

**For House Cleaning**  
House Cleaner: It is not necessary to tip each time, along with their regular pay; however, holiday tips are nice. This tip may be the amount of one additional payment period/session.

**For Babysitting**  
Babysitters: Tips of $5 beyond the agreed rate are appropriate. Holiday gifts or gifts from the child are reasonable substitutions as well.

**For Other Services**  
Residential Building Staff: May be given an end of year tip for services.

Other Salaried Workers: Are commonly tipped with bonuses at year’s end, rather than throughout year. This could include apartment desk attendants, elevator attendants, etc.
Becoming Tip Savvy

Tip amounts may vary based upon the quality of service. When at a restaurant, tips vary between 15%-20% for performance ranging from Average/Good, Excellent, and Exceptional services. When service is less than desired, a 10% tip is permissible. The following activity outlines the tip amount of restaurants based upon the level of service, while applying math to figure the proper amounts in each situation.

When figuring tips the following equation is used:

\[
\text{Cost of Meal (Before Tax)} \times \text{Level of Service Percentage} = \text{Appropriate Tip Amount}
\]

Then…, \(\text{Tip Amount} + \text{Meal Cost} = \text{Total Cost}\)

When calculating percentages, a simple method is to move the decimal two places to the left. Therefore: 20% becomes 0.20, 18% become 0.18, and 15% becomes 0.15. When rounding is necessary, round up for whole numbers.

<table>
<thead>
<tr>
<th>Level of Service</th>
<th>Tipping Percentage</th>
</tr>
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<tbody>
<tr>
<td>Exceptional</td>
<td>20%</td>
</tr>
<tr>
<td>Excellent</td>
<td>18%</td>
</tr>
<tr>
<td>Average/Good</td>
<td>15%</td>
</tr>
</tbody>
</table>

\[
\begin{align*}
15/100 &= 0.15 \\
18/100 &= 0.18 \\
20/100 &= 0.20 \\
\end{align*}
\]

\[
\begin{align*}
15.0 \rightarrow 0.15 \\
18.0 \rightarrow 0.18 \\
20.0 \rightarrow 0.20 \\
\end{align*}
\]

Answer Key:

<table>
<thead>
<tr>
<th>#</th>
<th>Level of Service</th>
<th>Restaurant Meal Cost (before tax)</th>
<th>Tipping Percentage</th>
<th>Tip Amount</th>
<th>Total Cost (Meal +Tip)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ex.</td>
<td>Ex. Avg./Good (15%)</td>
<td>Ex. $13.60</td>
<td>((15/100) = 0.15)</td>
<td>Ex. ((13.60 \times 0.15) = 2.04)</td>
<td>Ex. ((13.60 + 3.04) = 15.64)</td>
</tr>
<tr>
<td>1</td>
<td>Avg./Good (15%)</td>
<td></td>
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<tr>
<td>2</td>
<td>Avg./Good (15%)</td>
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</tr>
<tr>
<td>3</td>
<td>Excellent (18%)</td>
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<tr>
<td>4</td>
<td>Excellent (18%)</td>
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<td></td>
</tr>
<tr>
<td>5</td>
<td>Exceptional (20%)</td>
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</tr>
<tr>
<td>6</td>
<td>Exceptional (20%)</td>
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Tipping Etiquette Activity 2: Menu Experience

Menu Experience

Name: ___________________________

**STEP 1:** Select a menu from the three provided (Olive Garden, Taco Boy, Applebee’s), and record in the **Menu of Choice** blank.

**STEP 2:** Select your choice of Meal Item(s) + Drink (*This could include an appetizer and dessert*). List your Meal Item, Appetizer and/or Dessert, Drink, and their prices in the corresponding blanks.

**STEP 3:** Add the prices of your meal and write the total in the **Subtotal** blank.

**STEP 4:** Fill in the **Subtotal and 15% Tip (0.15)** blanks. Multiply the Subtotal price by Tip (0.15), then write that product in the **Tip Amount** blank.

**Step 5:** Fill in the **Subtotal and 6% Tax (0.06)** blanks. Multiply the Subtotal price by Tax (0.06), then write that product in the **Tax Amount** blank.

**STEP 6:** Write the **Subtotal Amount, Tip Amount,** and **Tax Amount** costs in the **(Subtotal + Tip + Tax)** blanks.

**STEP 7:** Add the prices of the Subtotal, Tip, and Tax Amounts, then record sum in the **GRAND TOTAL** blank.

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<table>
<thead>
<tr>
<th>Menu of Choice:</th>
<th>____________________________</th>
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<table>
<thead>
<tr>
<th>Meal items</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>(Meal Item)</td>
<td></td>
</tr>
<tr>
<td>(Appetizer)</td>
<td>+</td>
</tr>
<tr>
<td>(Dessert)</td>
<td>+</td>
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<tr>
<td>(Drink)</td>
<td>+</td>
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<table>
<thead>
<tr>
<th>Subtotal =</th>
<th>____________________________</th>
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<table>
<thead>
<tr>
<th>Tip Amount =</th>
<th>____________________________</th>
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<table>
<thead>
<tr>
<th>Tax Amount =</th>
<th>____________________________</th>
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<table>
<thead>
<tr>
<th>GRAND TOTAL =</th>
<th>____________________________</th>
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</table>

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Keep in mind how much money you have available to spend on your meal. Each menu item adds up, and depending on the cost of each, one individual item could send your bill over your budget amount. When selecting your meal items, be conscious of your available money by adding up items as you select them. You may need to opt for water versus a soda, or decide not to get a dessert. Remember that you will want to leave an adequate tip with your remaining money.
Tipping Etiquette: Tipping Chart

Tip Chart for 15% and 20%

To complete Tip Chart Card, cut along the black dashed (---) edge of the card, making sure not to cut the vertical fold line. After cutting around the card, fold the card in-half vertically along the gray dotted line (- - - - - - - - - -). Afterwards, one may apply clear shipping tape covering the entire card or laminate the card for long term keeping.

This Double-Sided Tip Chart, once cut out and folded down center line, will transform into a double-sided card that can be laminated for keeping in one’s wallet. The following chart lists the service costs, per dollar, in the gray columns. Based upon the quality of service, one may choose to tip either 15% or 20%. Follow the individual service cost row with the corresponding tip percentage column to determine the tip amount. Once you have determined the correct tip amount, one should add the tip amount to the meal/service cost to determine the total meal/service cost. If the desired cost is not listed on the card, one may choose to round the tip up to cover the entire cost of the meal/service. This card is designed to aid determining tip amounts for quick tipping math.
Tipping Etiquette Activity 2: Menu Experience

Menu #1: Olive Garden Restaurant

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Menu #2: Taco Boy Restaurant

Tipping Etiquette Activity 2: Menu Experience

Mention or display of a trademark, proprietary product, or firm in text or images does not constitute an endorsement and does not imply approval to the exclusion of other suitable products or firms.
Menu #3: Applebee's Restaurant

Tipping Etiquette Activity: Menu Experience

Mention or display of a trademark, proprietary product, or firm in text or image does not constitute an endorsement and does not imply approval to the exclusion of other similarly qualified firms.

Any copyright or trademark notice is hereby disclaimed.
Tipping Etiquette: Pre-Test ANSWER KEY

Kentucky 4-H Tipping Etiquette Self-Assessment

Name: __John Doe_____________________

1. On a scale of 1-10, how knowledgeable would you consider yourself to be regarding the etiquette of tipping? Scale: 0 (having no knowledge) and 10 (being an expert)

   _____ 0-1 _____ 2-4_____ 5-7_____ 8-9 _____10

2. At which of the following businesses is tip expected:
   a) Barbershop  b) Restaurant  c) Babysitting  d) Spa  e) All of the above

3. What is the most common tip percentages among various businesses?
   a) 2-3%  b) 5-7%  c) 10-12%  d) 15-20%

4. All of the following are various forms of tips which demonstrate gratitude, except:
   a) Note  b) Gift  c) Money  d) None of the above

5. Tipping etiquette varies based upon location and county.

   TRUE  FALSE

6. Being rude to a bellman is acceptable, if compensated with a large flashy tip.

   TRUE  FALSE

7. Busboys require tips for clearing a table.

   TRUE  FALSE

8. It is considered acceptable to tip on the before-tax price.

   TRUE  FALSE

9. A gratuity automatically added to the bill is typically 18%.

   TRUE  FALSE
Tipping Etiquette: Post Test ANSWER KEY

Kentucky 4-H Tipping Etiquette Post-Test

Name: John Doe

1. What is the acceptable percent range for restaurant tips?
   e. 5%
   f. 10%
   g. 15-20%
   h. none

2. What is the sales tax in the state of Kentucky?
   e. 3%
   f. 6%
   g. 9%
   h. 15%

3. Tips should be calculated based upon:
   e. Cost of tax
   f. Meal + tax cost
   g. Meal before tax cost
   h. No tip for bad service

4. Even when a restaurant waiter performs poorly in his/her level of service, the following tip should be made:
   e. 10%
   f. No tip
   g. 5 Pennies from your pocket
   h. Distasteful comment left in the place of the tip

5. You should leave a tip for service at all of the following restaurants, except:
   e. Red Lobster
   f. Texas Roadhouse
   g. Outback Steakhouse
   h. McDonalds

6. Typically, exceptional level service receives this tip percentage.
   e. 10%
   f. 15%
   g. 18%
   h. 20%

7. Tip amounts are determined by:
   Cost of Meal x Level of Service % = Tipping Amount
   ✔ TRUE ❌ FALSE

8. Gratuity is a pre-determined tip printed on the receipt, or stated by the business/service.
   ✔ TRUE ❌ FALSE

9. For consumers with limited money, one should take into account the cost of the service being provided, tax and an appropriate tipping amount, when choosing services or meal items to stay within their budget.
   ✔ TRUE ❌ FALSE

10. All servers are paid at least receive minimum wage over and above tips made from serving.
    ✔ TRUE ❌ FALSE
Tipping Etiquette Activity 1: Becoming Tipping Savvy

**Becoming Tip Savvy Answer Key**

Tipping amounts may vary based upon the quality of service. When at a restaurant, tips vary between 15%-20% for performance ranging from Average/Good, Excellent, and Exceptional services. When service is less than desired, a 10% tip is permissible. The following activity outlines the tipping amount of restaurants based upon the level of service, while applying math to figure the proper amounts in each situation.

When figuring tips the following equation is used:

\[
\text{Cost of Meal (Before Tax) x Level of Service Percentage} = \text{Appropriate Tip Amount}
\]

Then..., \( \text{Tip Amount} + \text{Meal Cost} = \text{Total Cost} \)

When calculating percentages, a simple method is to move the decimal two places to the left. Therefore: 20% becomes 0.20, 18% become 0.18, and 15% becomes 0.15. When rounding is necessary, round up for whole numbers.

<table>
<thead>
<tr>
<th>#</th>
<th>Level of Service</th>
<th>Restaurant Meal Cost (before tax)</th>
<th>Tipping Percentage</th>
<th>Tip Amount</th>
<th>Total Cost (Meal +Tip)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ex.</td>
<td>Ex. Avg./Good (15%)</td>
<td>Ex. $13.60</td>
<td>(15/100) = 0.15</td>
<td>$2.04</td>
<td>$15.64</td>
</tr>
<tr>
<td>1</td>
<td>Avg./Good (15%)</td>
<td>14.90</td>
<td>0.15</td>
<td>2.24</td>
<td>17.14</td>
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<tr>
<td>2</td>
<td>Avg./Good (15%)</td>
<td>15.50</td>
<td>0.20</td>
<td>3.10</td>
<td>18.60</td>
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<tr>
<td>3</td>
<td>Excellent (18%)</td>
<td>14.90</td>
<td>0.15</td>
<td>2.24</td>
<td>17.14</td>
</tr>
<tr>
<td>4</td>
<td>Excellent (18%)</td>
<td>15.50</td>
<td>0.20</td>
<td>3.10</td>
<td>18.60</td>
</tr>
<tr>
<td>5</td>
<td>Exceptional (20%)</td>
<td>14.90</td>
<td>0.15</td>
<td>2.24</td>
<td>17.14</td>
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<tr>
<td>6</td>
<td>Exceptional (20%)</td>
<td>15.50</td>
<td>0.20</td>
<td>3.10</td>
<td>18.60</td>
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</tbody>
</table>

**Answer Key:**

(8, 17)
Tipping Etiquette Activity 2: Menu Experience

Menu Experience EXAMPLE

Name: John Doe _________________________

1. Menu of Choice: __________

2. Meal items __________ Price __________

   - Meal Item: Grilled Chicken Quesadilla $9.95
   - Appetizer: Salsa Trio $3.25
   - Dessert: (No Dessert) $0.00
   - Drink: Soda $1.95

3. Subtotal = __________

4. (Subtotal x Tip 15%) = ______ $15.15 x 0.15 Tip Amount = ______ $2.27

5. (Subtotal x Tax 6%) = ______ $15.15 x 0.06 Tax Amount = ______ $0.91

6. (Subtotal + Tip + Tax) = ______ $15.15 + 2.27 + 0.91

7. GRAND TOTAL = ______ $18.33

Keep in mind how much money you have available to spend on your meal. Each menu item adds up, and depending on the cost of each, one individual item could send your bill over your budget amount. When selecting your meal items, be conscious of your available money by adding up items as you select them. You may need to opt for water verses a soda, or decide not to get a dessert. Remember that you will want to leave an adequate tip with your remaining money.

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