

Name _____

The Art of Quick Cooking: How Fast Food Restaurants Work Their Magic

Open-Ended Response Questions

1. Imagine you are a manager at a fast food restaurant. Explain how you would train your staff to work quickly and efficiently while maintaining food quality and safety standards.
2. Discuss the pros and cons of offering a limited menu in fast food restaurants from both the customer's and the restaurant's perspective.
3. How have advancements in technology, such as automated order-taking systems and digital screens, improved the drive-thru experience at fast food restaurants?
4. Do you think fast food restaurants strike the right balance between speed and quality? Explain your answer with examples.

