

Name _____

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

Open-Ended Response Answer Key

1. Answers will vary but may include descriptions of training programs, focusing on teamwork, using timers, and emphasizing the importance of following standardized recipes.
2. Pros of a limited menu include faster service, consistent quality, and simpler operations. Cons may involve limited choices for customers.
3. Advancements in technology have improved drive-thru experiences by reducing errors, speeding up order processing, and enhancing customer communication.
4. Answers will vary. Students may provide examples of how some fast food restaurants prioritize speed at the expense of quality, while others maintain a balance by emphasizing both speed and quality.

