



Task Title: Baguettes Costing Card

OALCF Cover Sheet – Learner Copy

Learner Name: _____

Date Started: _____

Date Completed: _____

Successful Completion: Yes No

Goal Path: Employment Apprenticeship
Secondary School Post Secondary Independence

Task Description: Use a costing card to calculate the cost of a recipe per serving.

Competency / Task Group / Level Indicator:

- Find and Use Information/Interpret documents/A2.2
- Communicate Ideas and Information/Complete and create documents/B3.1a
- Understand and Use Numbers/Manage money/C1.2

Materials Required:

- Pencil and paper and/or digital device
- Calculator or digital device with calculator function (optional)

Learner Information

Cooks prepare catering budgets including expenses for the amount of food in different size containers. Cooks will use a costing card to calculate the cost per serving of a recipe. A costing card will include a 'Q-factor'; items that are associated with the recipe but are not included in the costing (for example: a pinch of salt). Q-factors account for items that are insignificant in cost but will add to the quality of serving the food.

Scan the costing card.

Costing Card									
Recipe: French Bread Baguettes									
Date: _____		Portions: 4		Cost per Portion: _____					
Recipe		Invoice			Yield		Recipe		
Amt	Unit	Ingredients	Cost	Unit	%	Net Cost	Cost	Unit	Total
438	g	Water	\$0.01	g					
23	g	Yeast	\$0.50	g					
750	g	Bread Flour	\$0.03	g					
15	g	Salt	\$0.02	g					
50	g	Semolina	\$0.08	g					
							Subtotal		
							Q - Factor (?%)		\$0.10
							Total		

Work Sheet

Task 1: Calculate the total cost for water required for four (4) portions. Enter the total cost into the costing card.

Task 2: Calculate the total cost for yeast required for four (4) portions. Enter the total cost into the costing card.

Task 3: Calculate the total cost for bread flour required for four (4) portions. Enter the total cost into the costing card.

Task 4: Calculate the total cost for salt required for four (4) portions. Enter the total cost into the costing card.

Task 5: Calculate the total cost for semolina required for four (4) portions. Enter the total cost into the costing card.

Task 6: Calculate the grand total, including the Q-Factor, required for four (4) portions. Enter the total cost into the costing card.

Task 7: Using the completed costing card, calculate the cost per portion. Enter it onto the costing card.

Task 8: The cook needs to prepare 80 baguettes for a company breakfast meeting. Calculate the cost of bread flour needed to make 80 portions.

Answer: