



Task Title: Lasagna Portion Cost 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: The learner will use a recipe cost card to calculate the cost per serving of lasagna.

Main Competency/Task Group/Level Indicator:

- Find and Use Information/Interpret documents/A2.2
- Understand and Use Numbers/Manage money/C1.2
- Understand and Use Numbers/Use measures/C3.2
- Use Digital Technology/D.2

Materials Required:

- Pen/pencil and paper
- Computer or digital device
- Calculator or digital device with calculator function (optional)

Task Title: LasagnaPortionCostCard_A_A2.2_C1.2_C3.2_D.2

Learner Information

Cooks prepare catering budgets including expenses for the amount of food in different size containers.

Scan the "Portion Cost Card" for lasagna.

			Portion Cost Card						
Name of Recipe:		Lasagna					Date:		
Number of Portions:		70		Cost:	1.17		Reference:		
RECIPE		INGREDIENT	INVOICE		CONVERTED	RECIPE		EXTENSION	
AMT	UNIT		COST	UNIT	UNITS	COST	UNIT		
6	lb	ground beef	54.32	20lbs		2.72	lb		16.32
36	oz	tomato sauce	22.74	252oz		0.09	oz		3.24
36	oz	tomato paste	21.10	180oz		0.117	oz		4.21
57	g	salt	40.02	1000g		0.04	g		2.28
42	g	oregano	7.85	500g		0.016	g		0.672
30	g	onion salt	16	475g		0.034	g		1.02
48	oz	cottage cheese	4.95	50oz		0.099	oz		4.75
12	cloves	garlic	15.96	36ea		0.44	cloves		5.28
6	ea	onions	13.65	25ea		0.546	ea		3.28
1	kg	parmesan cheese	8.95	2 kg		4.48	kg		4.48
3	boxes	lasagna noodles	22.87	12boxes		1.91	boxes		5.73
6	ea	eggs	33.07	180		0.18	ea		1.1
3	kg	moz. Cheese	99.52	10kg		9.95	kg		29.85
						TOTAL			82.212

Work Sheet

Task 1: The cook is preparing for a wedding that will have 300 guests. Rounding to the nearest pound, calculate how many pounds of ground beef the cook will require for the lasagna.

Answer:

Task 2: Calculate the cost for garlic required to make 300 portions. Remember to calculate the cost based on whole cloves.

Answer:

Task 3: Open a new web browser on the computer. Conduct a search for a metric-to-imperial conversion calculator. Calculate how many litres (L) of tomato sauce are needed to make 300 portions. Round your answer to one decimal place.

Answer:
