



Task Title: Baguettes Costing Card

OALCF Cover Sheet – Learner Copy

Learner Name: _____

Date Started (m/d/yyyy): _____

Date Completed (m/d/yyyy): _____

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

Competency: A: Find and Use Information
B: Communicate Ideas and Information
C: Understand and Use Numbers

Task Groups: A2: Interpret documents
B3: Complete and create documents
C1: Manage money

Level Indicators:

- A2.2: Interpret simple documents to locate and connect information
- B3.1a: Make straightforward entries to complete very simple documents
- C1.1: Compare costs and make simple calculations
- C1.2: Make low-level inferences to calculate costs and expenses that may include rates such as taxes and discounts

Materials Required:

- Pencil and paper and/or digital device
- Calculator – optional
- French Bread Baguettes costing card - attached

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. Look at the costing card.

Work Sheet

Task 1:

- a) Calculate the total cost for water required for four (4) portions.
Enter the total cost into the costing card.
- b) Calculate the total cost for yeast required for four (4) portions.
Enter the total cost into the costing card.
- c) Calculate the total cost for bread flour required for four (4) portions. Enter the total cost into the costing card.
- d) Calculate the total cost for salt required for four (4) portions.
Enter the total cost into the costing card.
- e) Calculate the total cost for semolina required for four (4) portions.
Enter the total cost into the costing card.
- f) Calculate the grand total, including the Q-Factor, required for four (4) portions. Enter the total cost into the costing card.
- g) Using the completed costing card, calculate the cost per portion.

Task Title: BaguettesCostingCard_A_A2.2_B3.1a_C1.1_C1.2

Costing Card

Recipe: _ French Bread Baguettes

Date: _____

Portions:

Cost per Portion:

Recipe		Ingredients	Invoice		Yield		Recipe		Total
Amt	Unit		Cost	Unit	%	Net Cost	Cost	Unit	
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		\$0.00
							Q - Factor (??%)		\$0.100
							Total		

Answer:

Task Title: BaguettesCostingCard_A_A2.2_B3.1a_C1.1_C1.2

Task 2: The cook needs to prepare 80 baguettes for a company breakfast meeting. Calculate the cost of bread flour needed to make 80 portions.

Answer:

