Literacy Northwest
Regional Literacy & Basic Skills Network

OALCF Tasks for the Apprenticeship Goal Path: Prepared for the Project, *Developing Best Practices for Increasing, Supporting and Retaining Apprentices in Northern Ontario (2014)*

OALCF Task Cover Sheet

Task Title: Baguettes Costing Card

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: A: Find and Use Information B: Communicate Ideas and Information C: Understand and Use Numbers	**Task Group(s):** 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	
Performance Descriptors: see chart on last page	
Materials Required: • Pencil and paper • Calculator – optional • French Bread Baguettes costing card - attached	

Task Title: Baguettes Costing Card

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.

Learner Information and Tasks:

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

Costing Card

Recipe:_ French Bread Baguettes
Date:_____ Portions: 4 Cost per Portion: $0.00

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	$0.00
								Q - Factor (?%)	$0.100
								Total	

OALCF Tasks for the Apprenticeship Goal Path: Prepared for the Project, *Developing Best Practices for Increasing, Supporting and Retaining Apprentices in Northern Ontario (2014)*

Task Title: Baguettes Costing Card

Answer Key

Task 1:

a) 438 g x $0.01 = **$4.38**

b) 23 g x $0.50 = $11.50

c) 750 g x $0.03 = $22.50

d) 15 g x $0.02 = $0.30

e) 50 g x $0.08 = $4.00

f) $4.38 + $11.50 + $22.50 + $0.30 + $4.00 + $0.10 = $42.78

g) $42.78 / 4 = $10.695 (round up to **$10.70**)

Task 2: One possible solution:

Calculate cost for four (4) portions of Bread Flour
750 g x $0.03 = $22.50
Ratio is Portion : Cost
4 : $22.50 = 80 : x
Cross multiply. 4x = $22.50 x 80
4x = 1800
Solve for 'x' by dividing each side by '4'
x = **$450**

Another possible solution:

Calculate cost for four (4) portions of Bread Flour
750 g x $0.03 = $22.50
Calculate cost per portion
$22.50 / 4 = $5.625
Multiply cost per portion by 80 portions
$5.625 x 80 **= $450**

OALCF Tasks for the Apprenticeship Goal Path: Prepared for the Project, *Developing Best Practices for Increasing, Supporting and Retaining Apprentices in Northern Ontario (2014)*

Task Title: Baguettes Costing Card

Performance Descriptors		Needs Work	Completes task with support from practitioner	Completes task independently
A2.1	• scans to locate specific details			
	• interprets brief text and common symbols			
	• locates specific details in simple documents, such as labels and signs			
B3.1a	• makes a direct match between what is requested and what is entered			
C1.1	• adds, subtracts, multiplies and divides whole numbers and decimals			
	• recognizes values in number and word format			
	• understands numerical order			
	• identifies and performs required operation			
	• follows apparent steps to reach solutions			
	• interprets and represents costs using monetary symbols and decimals			
	• uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation)			
C1.2	• calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers			
	• chooses and performs required operation(s); may make inferences to identify required operation(s)			

	• selects appropriate steps to reach solutions			
	• represents costs and rates using monetary symbols, decimals and percentages			
	• uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation)			

This task: was successfully completed___ needs to be tried again___

Learner Comments

_____ _____

Instructor (print) **Learner Signature**