



## 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:

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

Answer:

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**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:

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