

OALCF Task Cover Sheet

Task Title: Lasagna Portion Cost Card

Learner Name:				
Date Started:	Date Completed:			
Currented Completions Vec				
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 rec	ipe per serving.			
Competency:	Task Group(s):			
A: Find and Use Information	A2: Interpret documents			
C: Understand and Use Numbers	C1: Manage money			
D: Use Digital Technology	C3: Use measures			
	D: Use Digital Technology			
Level Indicators:				
A2.2: Interpret simple documents to locate an	nd connect information			
C1.2: Make low-level inferences to calculate costs and expenses that may include rates such as taxes and				
discounts.				
C3.2: Use measures to make one-step calculations				
D2: Perform well-defined, multi-step digital tasks				
Performance Descriptors: see chart on last page				
Materials Required:				
Pencil and paper				
Calculator – optional				
Computer with internet access				
 Lasagna Cost Card - attached 				



Task Title: Lasagna Portion Cost Card

Cooks prepare catering budgets including expenses for the amount of food in different size containers. Look at the Lasagna Portion Cost Card.

Learner Information and Tasks:

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.

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

Task 3:Use the internet to locate 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.



Portion Cost Card

Name of F	Recipe:	Lasagna	_				Date:		
Number o	f Portions:	70)	Cost:	1.17	-	Reference:		
RECIPE		INGREDIENT	INVOICE		CONVERTE D	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



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Answer Key

Task 1: 26 pounds

One possible solution:

The ratio is portions : pounds (lb) 70 portions : 6 lb = 300 portions : 'x' lbs Cross multiply 70x = 300 x 6 70x = 1800 Solve for 'x' by dividing each side by 70 x = 25.71 (round up to nearest pound)

A second possible solution:

300/70 x 6lbs = 25.71 lbs

Task 2: One possible solution

Calculate number of cloves of garlic needed The ratio is portions : cloves 70 portions : 12 cloves = 300 portions : 'x cloves Cross multiply 70x = 12 x 300 70x = 3600 Solve for 'x' by dividing each side by 70 X = 51.42 (round up to 52 cloves) Calculate cost 52 cloves x \$0.44 each = **\$22.88**

A second possible solution:

300/70 x 12 = 51.42 = 52 x \$0.44 = \$ **22.88**

Task 3:One possible solution: Calculate the number of ounces needed for 300 portions, then convert

The ratio is portions : ounces (oz.) 70 portions : 36 oz = 300 portions : xCross multiply: $70x = 36 \times 300$ 70x = 10800



Solve for 'x' by dividing each side by 70: X = 154.28 (round up to 155 oz.) Convert ounces to litres using the internet Open the internet Use a search engine, such as Google, and search "litres to ounces calculator" The formula for calculating ounces (oz.) to litres is: 1 oz. = 0.0296 L 155 oz. X 0.0296 = 4.588 litres (Round up to **4.6 litres** as required)

A second solution: Convert ounces to litres, then calculate.

36 x .0296 = 1.0656 L

70 portions : 1.0656 L = 300 portions : x L

Cross multiply: 70x=300*1.656

x = 319.68/70

x = 4.566 (round to **4.6 L**)



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	Performance Descriptors	Needs Work	Completes task with support from practitioner	Completes task independently
A2.2	performs limited searches using one or two search criteria			
	extracts information from tables and forms			
	uses layout to locate information			
	makes connections between parts of documents			
	makes low-level inferences			
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			
	 interprets, represents and converts amounts using whole numbers, decimals, percentages, ratios and simple, common fractions (e.g. ½, ¼) 			
	• uses strategies to check accuracy (e.g. estimating, using a calculator, repeating a calculation, using the reverse operation)			
C3.2	 calculates using numbers expressed as whole numbers, fractions, decimals, percentages and integers 			
	understands and uses ratio and proportion			
	 converts units of measurement within the same system and between systems 			
	 chooses and performs required operation(s); may make inferences to identify required operation(s) 			



	selects appropriate steps to solutions	
	 interprets, represents and converts measures using whole numbers, decimals, percentages, ratios and simple, commor fractions (e.g. ½, ¼) 	ו
D2	selects and follows appropriate steps to complete tasks	
	 locates and recognizes functions and commands 	
	makes low-level inferences to interpret icons and text	
	begins to identify sources and evaluate information	
	 performs simple searches using keywords (e.g. internet, software help menu) 	

 This task:
 was successfully completed____

needs to be tried again____

Learner Comments

Instructor (print)

Learner Signature