



Assignment Finance 1	
Student Name & Nr:	170

Brief:

This assessment is **individual work** – it must be completed on your own without the assistance of any other students.

This assignment is based on the work you covered in Module 6: Hospitality Finance I (Financial Cost Control).

The assignment requires you to analyse and convert recipes into metric measures and calculate the costs involved.

Marks will be awarded for your ability to gather and analyse data and to formulate the information into an academic report.

Structure:

Assignments must be formatted according to the IHT Assignment template using the following structure.

Marks will be awarded for the structuring, formatting, and technical care of your assignment.

Front Matter

- 1.1 Cover page with Declaration
- 1.2 Executive Summary
- 1.3 Table of Contents

Body Matter

- 2.1 Introduction
- 2.2 Findings and Results - Questions 1 & 2
- 2.3 Conclusion

End Matter

- 3.1 Reference list

Submission date	Tuesday, 24 May 2022
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Marking Criteria:

The following criteria will be used to mark your assignment, acting as a good guideline for setting up your assignment.

Content

Findings and Results	
- Question 1	(20)
- Question 2	(70)
Total	[90]

Structure, Formatting and technical care

1.1	Cover page with Declaration	(5)
1.2	Executive Summary	(15)
1.3	Table of Contents	(5)
2.1	Introduction	(10)
2.2–2.4	Findings and Results	(5)
2.5	Conclusion	(10)
3.1	Reference list	(10)
3.2	Appendices	(5)
4.	Writing Skills and Technical care	(15)
	Total	[80]

Summary of marks:

Content Mark	90		
Content Weight		75%	
Technical Care Mark	80		
Technical Care Weight		25%	
ASSIGNMENT TOTAL %		100%	

**QUESTION 1**

A friend is having a special dinner party for 75 guests on her birthday in October. She asked you to help her with planning the occasion. She suggested the following dish as one of the meat dishes for the main course:

Rack of Lamb with Mustard and Hazelnuts (Yield: 4 portions)

2x Whole Lamb Racks, 1.25kg each
60ml Olive oil
60g Dijon mustard
70g Hazelnuts, chopped fine
Salt and pepper

- 1.1 One lamb rack weighs 1.25kg and after trimming you have 0.81kg left. A portion size is 200g/person. Calculate the percentage (%) loss. Show the formula used as well as your calculations. (3)
- 1.2 Calculate the total amount of rack of lamb that needs to be ordered for the function of 75 guests. Show the formula used as well as all your calculations. (4)
- 1.3 Calculate the cost of the total amount of meat needed if the price per kilogram for the Lamb Racks is R78.45/kg. (3)
- 1.4 If the price of the Hazelnuts is R106.85/kg including VAT, calculate the price/kg excluding VAT. (3)
- 1.5 Calculate the suggested selling price per person if you want to put the Rack of Lamb with Mustard and Hazelnuts on your main course menu in the restaurant. The cost price for the dish per person is R58.65. Make use of the 'Cost Plus Method' with a GP% of 62% to calculate your answer. Show the formula used as well as all your calculations. (7)
Add your favourite South African recipe for rack of lamb and attach it to the appendices. Ensure that it contains South African ingredients and that it is in metric values.

QUESTION 1 TOTAL: 20

QUESTION 2

As the unit manager of a catering establishment, it is your duty to make sure that the recipes used in your kitchen are easy to understand for the chefs.

- 2.1 Convert the recipe from imperial measures to metric measures. (17)
Complete the following table with your correct conversions.

Chicken Liver Pâté (8 portions)

Ingredient	Imperial measure	Metric measure (ml)	Metric measure (grams)
Butter	2½ cups	2.1.1	-
Onions	3½ oz	-	2.1.2
Boiling water	2 tablespoons	2.1.3	-
Thyme	1 teaspoon	2.1.4	-
Cream	¼ cup	2.1.5	-
Sherry	2 tablespoons	2.1.6	-
Lemon juice	2 teaspoons	2.1.7	-
Worcester sauce	1½ teaspoons	2.1.8	-
Butter	¼ cup	2.1.9	-

- 2.2 Convert the butter and thyme from millilitres to grams by making use of the following information: (6)
Butter 250ml = 230g
Thyme 250ml = 80g
Copy and complete the above table with your correct answers.

Ingredient	Imperial measure	Metric measure (ml)	Metric measure (grams)
Butter	2½ cups	-	2.2.1

Thyme	1 teaspoon	-	2.2.2
Butter	¼ cup	-	2.2.3

- 2.3 Use the recipe for Chicken Liver Paté to cost each ingredient by completing the following table. Copy and complete the table below with your correct answers. (19)
 Show all calculations and formula used. Indicate the total cost of the recipe.
- 2.4 Your friend is planning on baking Chocolate chip cookies for her little sister's birthday party and has to convert the dry ingredients from volume to mass by making use of the conversions in brackets.
- 2.4.1 Provide the formula used to do the conversions. (2)
- 2.4.2 2 Cups sugar (250ml = 200g) (9)
 250ml Nutty Wheat (250ml = 130g)
 10ml Baking powder (250ml = 200g)
 325ml Oats (250ml = 90g)
 425ml Coconut (250ml = 100g)
- 2.5 Calculate the following:
- 2.5.1 You need to buy chicken for a braai over the weekend for 15 guests. Calculate the total amount of raw weight to buy if the edible portion size is 300g/person and the percentage yield is 75%. (3)
- 2.5.2 What will the price per portion be if the cost of the chicken is R60/kg? (2)
- 2.6 Once a food cost is established for each dish by using a standard recipe card, the final selling price can be established for each dish. Show all calculations.
- 2.6.1 Calculate the suggested selling price per person for a Beef medallion dish, if the cost price per dish per person is R41.29. Calculate your answer by making use of the "Cost percentage method" at a food cost percentage of 34.64%. (4)
- 2.6.2 Use the information in 2.6.1 to complete the same calculation using the "Cost plus method". (8)

QUESTION 2 TOTAL: 7