



NATIONAL SENIOR CERTIFICATE EXAMINATION  
NOVEMBER 2012

**HOSPITALITY STUDIES**

**EXAMINATION NUMBER**

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Time: 3 hours

200 marks

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**ANSWER SHEET**

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**SECTION B**

**QUESTION 5 COSTING ANSWER SHEET**

Description of Ingredients	Quantity Used	Quantity Bought	Unit Cost	Total Cost of Ingredient	
Digestive biscuits	150 g	200 g	16,00		(1)
Butter	100 g	500g	29,00		(1)
Gelatine	30 g	40 g	37,00		(1)
Milk	125 ml	2 litres	15,80		(1)
Eggs	2	6	7,80		(1)
Sugar	200 g	1 kg	11,50		(1)
Lemons	2	4	11,00		(1)
Vanilla essence	10 ml	100 ml	12,50		(1)
Cream cottage cheese	500 g	250 g	18,00		(1)
Cream	250 ml	500 ml	20,00		(1)

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					<b>Show calculations for the highlighted areas</b>
<b>Total Food Cost</b>				(1)	
<b>Add Labour R90,00/hour</b>				(1)	(1)
<b>Add Overhead cost @ 45% of food cost</b>				(1)	(1)
<b>SUBTOTAL</b>				(1)	
<b>Add Profit Margin @ 50% of above</b>				(1)	(1)
<b>SUBTOTAL</b>				(1)	
<b>Total Cost per portion/Selling Price</b>				(1)	

[20 ÷ 2 = 10]