

ADDENDUM A Costing Sheet

EXAMINATION NUMBER

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QUESTION 7.5

Description of Ingredients	Quantity Used	Quantity Bought	Unit Cost	Total cost of Ingredients	Calculations
Butter	125 ml	500 g	R8,50		(1)
Chocolate	228 g	260 g	R18,00		(1)
Brown sugar	185 ml	2 kg	R16,00		(1)
Sugar	65 g	2 kg	R13,00	R0,40	
Eggs	3	1 dozen	R24,00		(1)
Flour	80 g	2,5 kg	R24,50	R0,78	
Cocoa powder	90 g	500 g	R18,00	R3,20	
Chocolate chips	250 ml	500 g	R26,00		(1)
7.5.1	Total food cost				(1)
7.5.2	Labour cost				(1)
7.5.3	Overhead costs				(2)
7.5.4	Cost per portion				(1)

ADDENDUM B

Vintage Coffee
by Maryke Visagie, *Leef met hart en siel*, MARCH 2015

Coffee runs in the arteries of Kevin (27) and his wife, Rebeca (24). Kevin, who was born and bred in Johannesburg, fell in love with coffee when he discovered the coffee culture in Brazil, especially the way in which the Brazilians enjoy coffee in their own homes. He was also influenced by Rebeca, the love of his life, whose parents ran a little coffee shop on the idyllic island Florianópolis. Rebeca had her own coffee shop at age 17.



To convince Rebeca to come to South Africa was not at all difficult – when she was 19, she came as a volunteer to work for organisations such as Botshabelo and Urban Life. The couple met, fell in love and got married in 2011 after which they spent 16 months in the USA where they experienced a different way of running a speciality coffee shop such as Starbucks.

They came back about a year ago with the dream to open their own coffee shop. Having been confronted with the depths of the levels of poverty some people in this country are exposed to, they decided to do more than just open a business and make money for themselves.

“We always knew that we want to make a difference, no matter how big or how small.”

With this dream in mind, Vintage coffee was born – a business venture without a profit motive that helps other non-profit organisations. Patrons of Vintage Coffee can enjoy their coffee, cappuccino or latte knowing that part of what they paid for their coffee pleasure is paid over to welfare organisations. Every month, three welfare organisations are identified, all within the immediate vicinity of Midrand or Centurion or even Pretoria and Johannesburg. For each cup of coffee sold, the patron can bring out a vote for one of the chosen organisations. The organisation with the most votes will then receive the portion of the profits. They also have regular coffee cupping and training sessions where these organisations get involved and help to market the idea and get the patrons to vote for their organisation.

“We have a very simple philosophy,” says Chief Bean, Kevin Clark, “we want to plough something back into the community while people are enjoying good coffee. We want to add value to our city; we want to lessen the gap between those who have and those who do not have anything. We want to help the helpless. Businesses can do so much more and we thought we could help the coffee drinkers to do their bit.”



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