

Module Title: MENU PLANNING AND COSTING

Department: Hospitality Management

Module Leader: **HABUMUREMYI Faustin**

Position: Lecturer in Hospitality Management/ RP-

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**Assignment 2**

Mr Elie,an Executive chef in 55 Hotel bought the following food items to receive a function of 25 pax:

Item	Unit	Quantity	Unit price	Trim and waste percent
chicken	kg	5	3800	2
potatoes	kg	10	350	1
cheese	kg	2	5800	1
fish	kg	5	5500	2
eggs	tray	1	5300	0
Others(spice s, herbs,condiments,oil)	-	-	3000	0

# Tasks:

## Calculate:

- a) Purchase price for each food item
- b) Net weight for each food item
- c) Actual cost for each food item
- d) Selling price for each food item
- e) Selling price per portion for all menu items
- f) Sales volume
- g) Gross profit
- h) Net profit

**NB: Use a food cost percent of 25%**