



NATIONAL SENIOR CERTIFICATE EXAMINATION  
NOVEMBER 2011

**HOSPITALITY STUDIES**

**EXAMINATION NUMBER**

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Time: 3 hours

200 marks

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**ANSWER SHEET**

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## 4.1.2 COSTING ANSWER SHEET

Description of Ingredients	Quantity Used	Quantity Bought	Unit Cost	Total Cost of Ingredients	Calculations
(A) Total Food Cost					
(B) Add Labour R/hour					
(C) Add Overhead cost @ % of food cost					
SUB TOTAL					
(D) Add Profit Margin @ % of above					
SUB TOTAL					
(E) Total Cost per portion/Selling Price					