**Applied Math for Culinary Management**



**2015 NLC Case Study and Form**

**Senior and Occupational Categories**

**Each entry (individual or team) will be given 10 minutes to complete this case study. Participants will turn in this completed form to evaluators prior to their oral presentation.**

**Situation:** You have been hired to cater a wedding this summer. The couple wants a barbeque themed dinner reception for 96 people and has given you a budget of $1,250.00. You have narrowed your selection down to two menu choices. Menu choice 1 recipes cost $45.56 for 6 servings and menu choice 2 recipes cost $59.89 for 8 servings. You need to choose which menu to present to your clients.

**Menu Choice 1**

What would be the conversion factor for your recipe to produce the desired number of servings?

What is your total cost recipe cost for preparing the desired number of servings?

What would be your gross profit for this menu?

**Menu Choice 2**

What would be the conversion factor for your recipe to produce the desired number of servings?

What is your total cost recipe cost for preparing the desired number of servings?

What would be your gross profit for this menu?

What menu choice would you prepare? Why or why not? What variables about this event might influence your final decisions about menu selection? What other information might you request from your client?

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**Menu Choice 1**

What would be the conversion factor for your recipe to produce the desired number of servings?

96 people / 6 servings = **16**

What is your total cost recipe cost for preparing the desired number of servings?

16 \* $45.56 = **$728.96**

What would be your gross profit for this menu?

$1,250.00 - $728.96 = **$521.04**

**Menu Choice 2**

What would be the conversion factor for your recipe to produce the desired number of servings?

96 people / 8 servings = **12**

What is your total cost recipe cost for preparing the desired number of servings?

12 \* $59.89 = **$718.68**

What would be your gross profit for this menu?

$1,250.00 - $718.68 = **$531.32**

What menu choice would you prepare? Why or why not? What variables about this event might influence your final decisions about menu selection? What other information might you request from your client?

Answers will vary. Variables may include, but are not limited to, the number of people attendance, time of day of the event, the budget of the client, the cost of ingredients during the season, space needed to prepare transportation costs, etc. Students should be able to defend their solution(s).