



Peter is a chef and uses maths on a regular basis. He has to make enough profit, so he uses maths to closely watch his costs. He also uses it for portion control and to ensure he orders enough food to cover his expected sales. Most importantly, he uses it to accurately scale up or down the recipes.

A sponge cake gives 8 portions. Peter wants to make sure he has enough sponge cake for 40 customers. The table below illustrates the ingredients, their cost and quantities needed to bake a sponge cake. Fill in the missing quantities and costs for 40 portions. Count the cost for 8 and 40 portions. Use the space at the bottom of the page for calculations.

SPONGE CAKE (8 PORTIONS)			SPONGE CAKE (40 PORTIONS)		
Ingredients	Quantity	Cost in €	Quantity	Cost in €	
Self-rising flour	200g	0.5			
Caster sugar	200g	0.8			
Eggs	6	2			
Total cost:			Total cost:		

Can you, in your maths notebook, calculate the cost of ingredients and quantity needed to produce a sponge cake for 128 customers?