

Student 3: Low Merit
Intended for teacher use only

GRADE AWARDED	TEACHER COMMENT
<p style="text-align: center; color: red; font-weight: bold; font-size: 1.2em;">M</p> <p><i>Final grade will be decided using professional judgement based on a holistic examination of the evidence provided against the criteria in the Achievement Standard.</i></p>	<p>Great work, implemented skillfully and with minimum input for teacher. 1</p> <p>Independently responded to test results to improve your product. Good discussion around how your processes achieved your specifications. Accurate weighing, measuring, cooking, implementation of most processes and tests. Student expressed concern at the chocolate enrobing during tests but never fully resolved the issue. Some assistance needed with this when processing final batch. Good quality products that met all specifications mostly independently.</p> <p>Predicted and compared costs, these could have had a bit more detail. </p>

COSTS & YIELD

Estimation 2

Estimate the **yield** from one batch of your Choux Pastry

The estimated yield is 20 pieces of choux pastry

Estimate the **cost** to make

- cost of ingredients - \$15
- cost of power - \$3
- cost of labour - \$20 per hour x 1.20 (80 mins) hrs = \$24

Estimated cost per unit: \$42 divided by 20 = \$2.10

Table Calculating Ingredients Cost

Ingredients	Used	Bought	Price	Calculation
Butter	119g	500g	\$5.30	\$1.26
Flour	125g	1500g	\$2.70	\$0.225
Eggs	6	12	\$8.10	\$4.05
Sugar	123g	1500g	\$3.30	\$0.27
Salt	1.25g	300g	\$2.10	\$0.009
Heavy cream	250ml	500ml	\$4.01	\$2.00
Milk	593ml	2000ml	\$3.81	\$1.13
Chocolate	170g	200g	\$2.80	\$2.38
Cornstarch	12g	500g	\$1.90	\$0.0456
Vanilla extract	15ml	125ml	\$1.99	0.2388

Total Cost: \$11.61

Links for ingredients costs:

[Wholegrain Organics Online Shop](#)

[Countdown Online](#)

Table for Calculating Labour Cost

Time needed (in minutes)	Cost per minute	Total labour cost (time x cost)
80 minutes	0.33	\$26.40

My final cost per unit: \$38.81 divided by 20 = \$1.94

Actual

Calculate the **yield** from your finished product: **About 16-20**

Calculate the **actual cost** of your finished product (including ingredients, power and labour):

Cost of choux pastry- \$11.61

Labour cost - \$26.40

Total power cost- \$0.80

Total cost: \$38.81

Compare

How did your **estimate** compare to your **actual** costs?

Can you explain why they were different (if they were)?

What could you do to make it more cost effective per slice of pie?

The actual cost of making the choux pastry was abit cheaper than my estimated price. My estimated price for making the choux pastry was about \$15-16 and the actual cost to make the choux pastry was \$11.61. I think if I had switched to cheaper alternatives for ingredients then maybe my cost of making the choux pastry would've been abit cheaper. For example, maybe using another alternative for chocolate. But I think as the price of the eggs are much higher nowadays it could have been one of the reasons why the total cost of making the choux pastry was high.