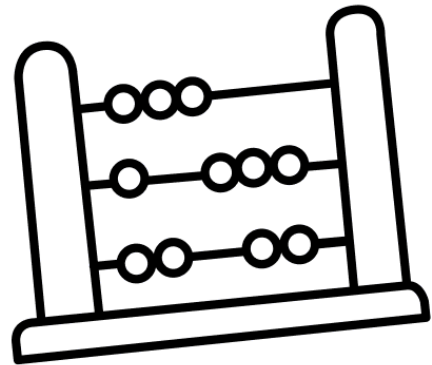


Catering

Maths

Unit Xisaab goobta shaqada



Natiijo

Waxaan fahmi karaa sida xisaabta loogu isticmaalo warshadaha catering-ka.

Erayada muhiimka ah

Halbeegyada mitirka waxay ku salaysan yihiin halbeegyada caadiga ah ee mitir, garaam iyo litir.

Khasaarada boqolleyda (Percentage loss) waa hoos u dhaca marka laga hadlayo shay lumiyo qiimo/cuf/dherer, iwm. waxaana loo soo bandhigaa boqolkiiba tirada asalka ah.

Catering



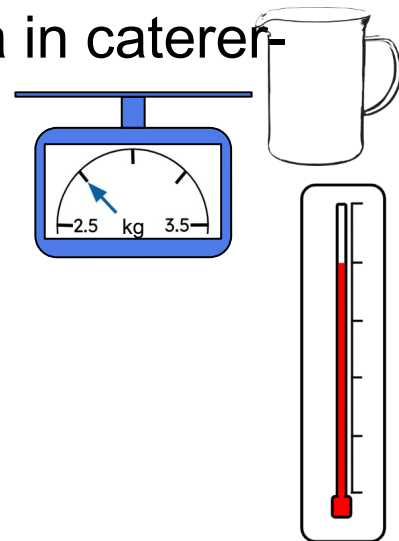
Qiyaasaha (Measures) catering-ka



Boqolleyda (Percentages) catering-ka

Waa maxay qaybaha xisaabta ee aad u malaynaysaa in catering-ku isticmaalo?

- Qiyaasaha (Measures)
- Lacagta (Money)
- Beddelka (Conversions)
- Saami (Proportion)
- Boqolleyda (Percentages)
- Saamiga (Ratio)
- Heerkulka (Temperature)



Inta lagu jiro darsigan waxaan eegi doonaa inta badan kuwaas.

Chocolate Brownie Recipe

10 tbsp	unsalted butter
$1\frac{1}{4}$ cups	granulated sugar
$\frac{3}{4}$ cup + 2 tbsp	unsweetened cocoa
1 tsp	vanilla extract
$\frac{1}{4}$ tsp	sea salt
2	large eggs
$\frac{1}{2}$ cup	all-purpose flour
$\frac{2}{3}$ cup	chopped nuts

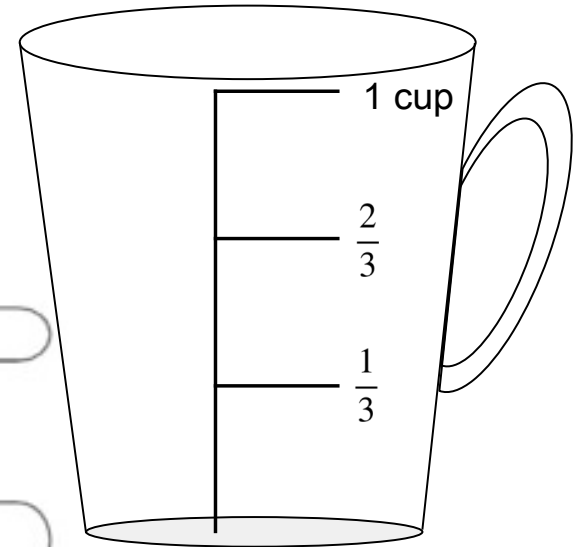
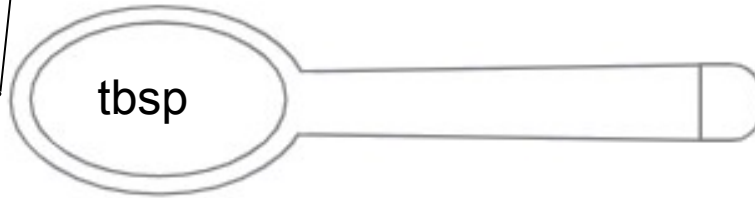
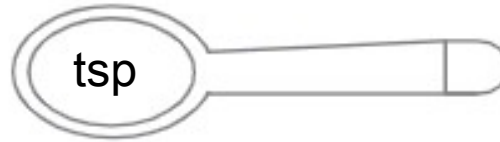
Bake at 325 °F

Inta badan cunto karinta (recipes) waxay ku qoran yihiin ereyo Mareykan ah.

Maamulaha cuntada wuxuu u baahan yahay inuu u beddelo cabbiraadahan halbeegyada mitirka (metric).



$$1 \text{ gram} \approx \frac{1}{14}^{\text{th}} \text{ tbsp}$$



Ma jiraan macluumaad ku filan oo lagu beddelo dhammaan cabbiraadaha halbeegyada mitirka? (Garaam iyo millilitir)

Maya. Qaadada iyo qaadada weyn waa la beddeli karaa, laakiin cabbiraadaha koobka (cup) ma aha.

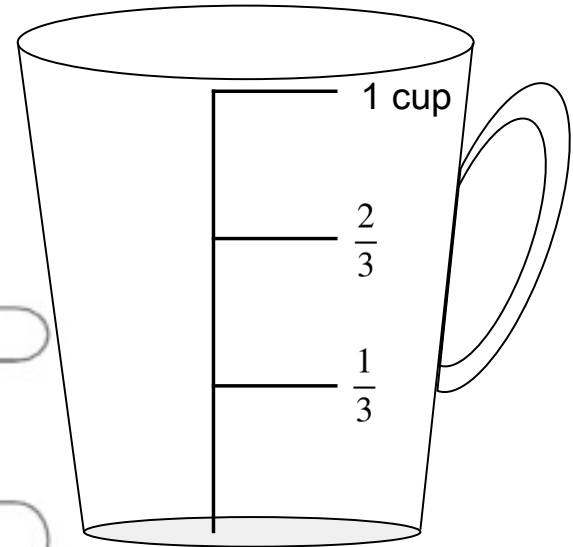
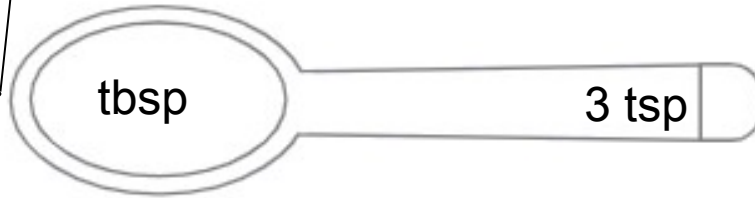
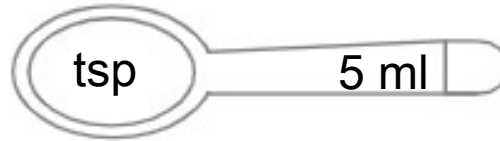
Measures in catering



Sharaxaad

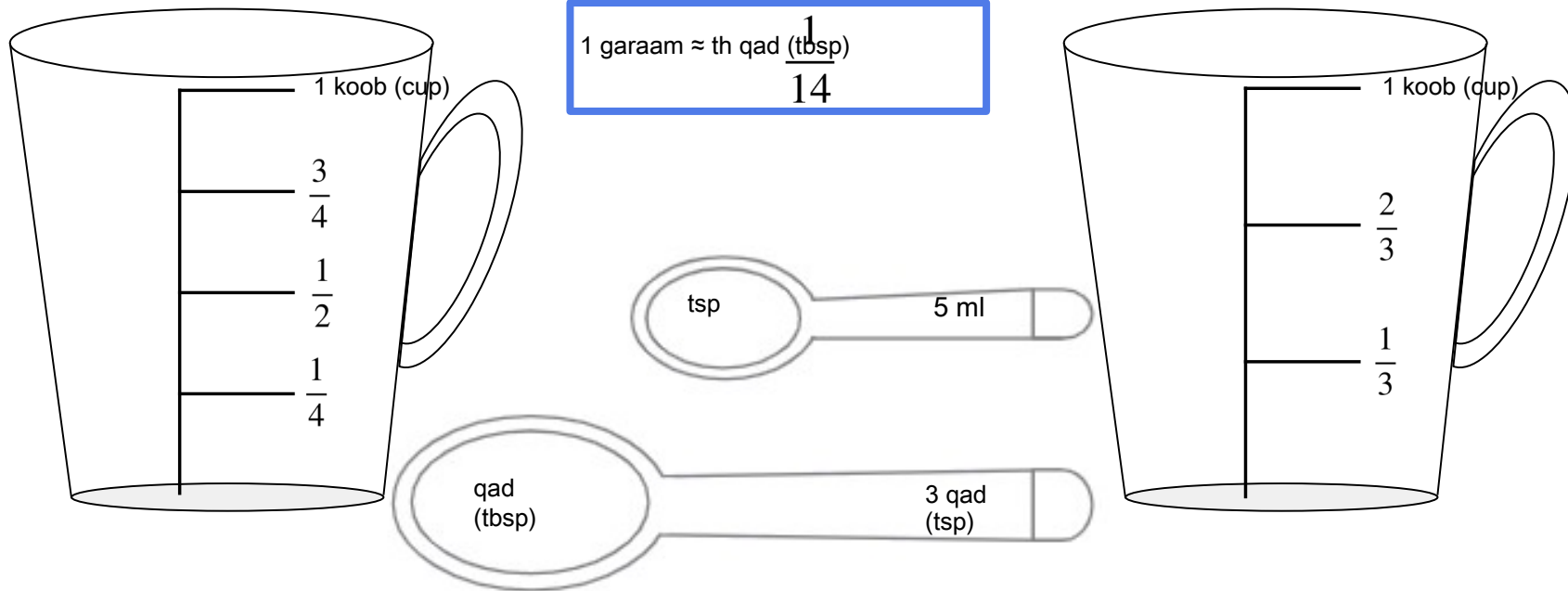


$$1 \text{ gram} \approx \frac{1}{14}^{\text{th}} \text{ tbsp}$$



Waa maxay macluumaadka kale ee aad u baahan tahay si aad ugu beddesho cabbiraadaha koobka halbeegyada mitirka?

Macluumaad ku saabsan awoodda koobka (cup).



Ma jiraan macluumaad ku filan oo lagu beddelo dhammaan cabbiraadaha koobka ee halbeegyada mitirka?

Haa.

U beddel dhammaan cabbiraadaha koobka iyo qadaha ee halbeegyada mitirka.

Chocolate Brownie Recipe

10 tbsp	unsalted butter
$1\frac{1}{4}$ cups	granulated sugar
$\frac{3}{4}$ cup + 2 tbsp	unsweetened cocoa
1 tsp	vanilla extract
$\frac{1}{4}$ tsp	sea salt
2	large eggs
$\frac{1}{2}$ cup	all-purpose flour
$\frac{2}{3}$ cup	chopped nuts

Bake at 325 °F

Ka hor inta aanu soo marin beddelkaas, aan ka fikirno kuwa alaabta ah ee loo baahan yahay in lagu beddelo garaam iyo kuwa millilitir.

Waa maxay garaam? Waa cabbir mitir ah oo maxay?

Garaam waa cabbir mitir ah oo cufnaanta (mass). (Alaabta adag)

Chocolate Brownie Recipe

10 tbsp	unsalted butter
$1\frac{1}{4}$ cups	granulated sugar
$\frac{3}{4}$ cup + 2 tbsp	unsweetened cocoa
1 tsp	vanilla extract
$\frac{1}{4}$ tsp	sea salt
2	large eggs
$\frac{1}{2}$ cup	all-purpose flour
$\frac{2}{3}$ cup	chopped nuts

Bake at 325 °F

Ka hor inta aanu soo marin beddelkaas, aan ka fikirno kuwa alaabta ah ee loo baahan yahay in lagu beddelo garaam iyo kuwa millilitir.

Waa maxay millilitir? Waa cabbir mitir ah oo maxay?

Millilitir waa cabbir mitir ah oo awoodda (capacity). (Dareeraha)

Chocolate Brownie Recipe

10 tbsp	unsalted butter
$1\frac{1}{4}$ cups	granulated sugar
$\frac{3}{4}$ cup + 2 tbsp	unsweetened cocoa
1 tsp	vanilla extract
$\frac{1}{4}$ tsp	sea salt
2	large eggs
$\frac{1}{2}$ cup	all-purpose flour
$\frac{2}{3}$ cup	chopped nuts

Bake at 325 °F

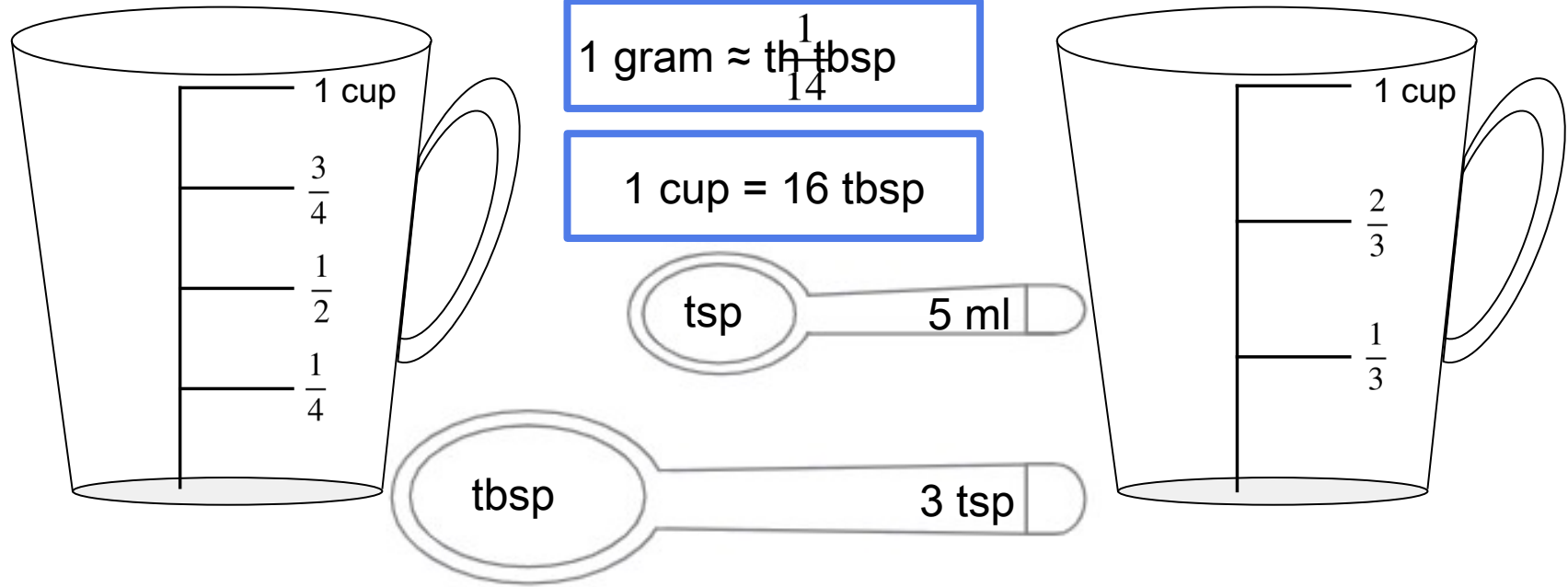
Kee ka mid ah alaabta brownie ee aan ku qiyaasi doonaa garaam?

- Subag (Butter)
- Sonkor (Sugar)
- Kooko (Cocoa)
- Cusbo badeed (Sea salt)
- Buri (Flour)
- Low (Nuts)

Waa kee walxaha brownie-ga ee ku qiyaasi doono millilitir (millilitres)?

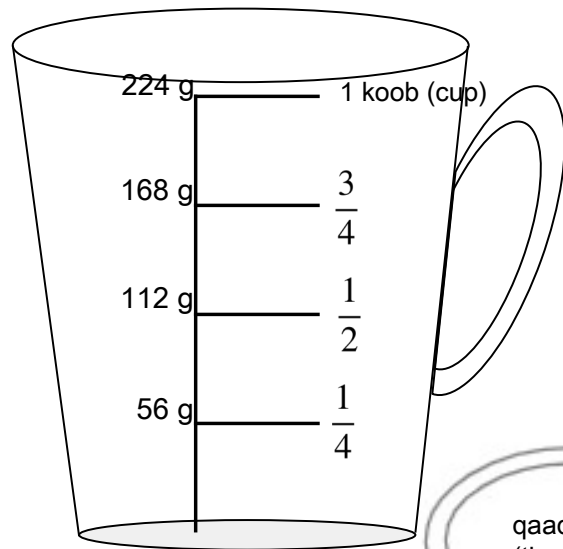
- Soo-saarka faanili (Vanilla extract)

Qiyaasaha cuntada (Measures in catering)



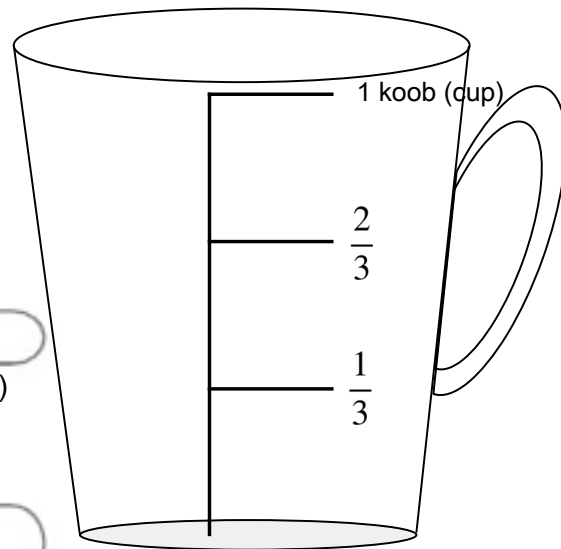
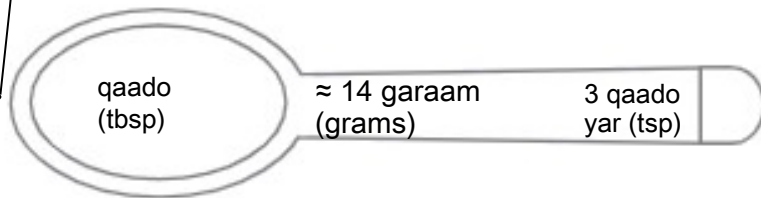
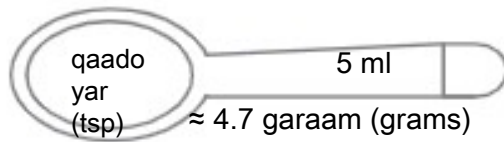
Laga bilaabo qiyaasaha cufka (mass).

U beddel dhammaan qiyaasaha koob iyo qaaddo oo u beddel garaam (grams).



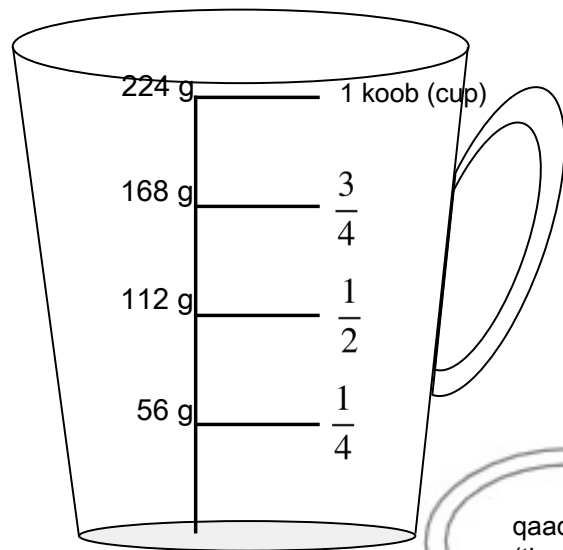
1 garaam $\approx$ th qaado $\frac{1}{14}$ (tbsp)

1 koob = 16 qaado (tbsp)



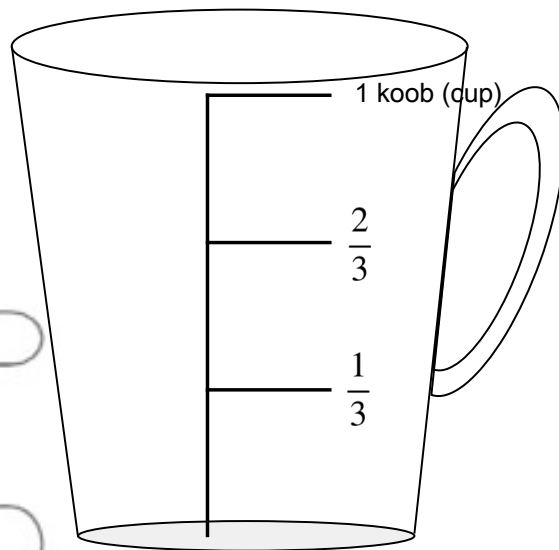
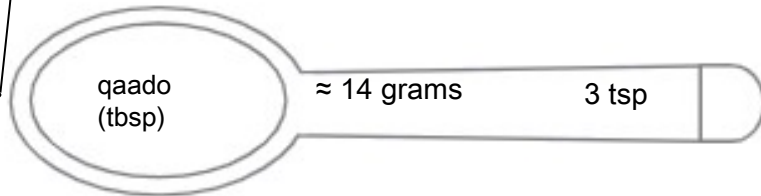
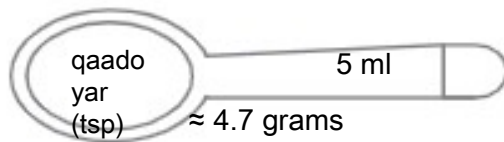
Hadda qiyaasaha koobka loo qaybiyay saddex meelood.

Maxay tani dhib u keeni kartaa?



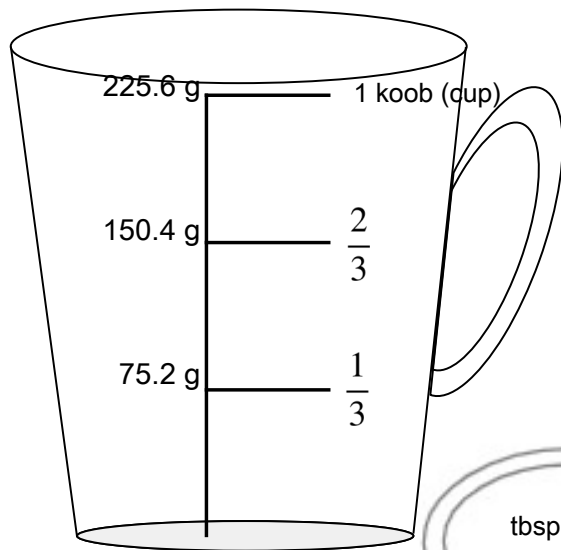
$$1 \text{ gram} \approx \text{th tbsp} \quad \frac{1}{14}$$

$$1 \text{ cup} = 16 \text{ tbsp}$$



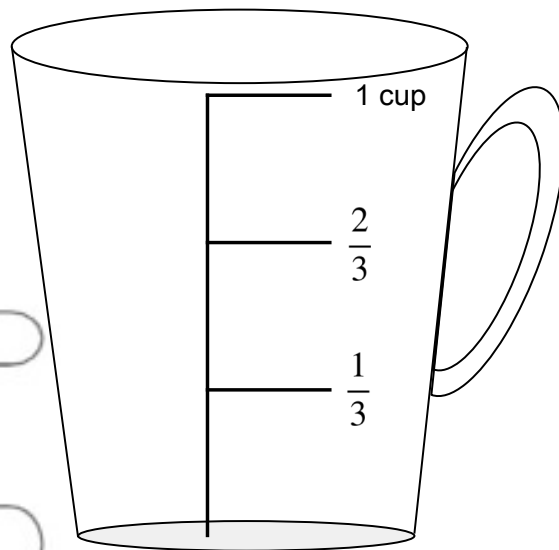
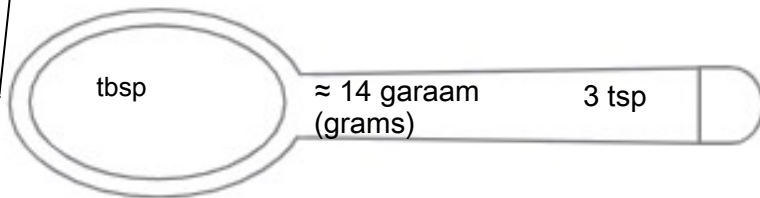
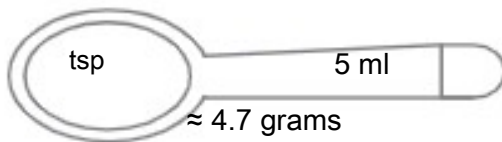
Waa maxay milan (solution) dhibaatan?

Isticmaal qaaddo yar (teaspoon) halkii qaaddo weyn (tablespoon).



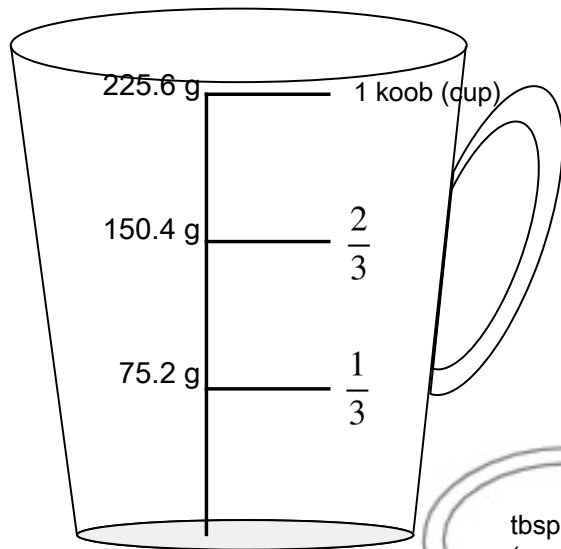
$$1 \text{ gram} \approx \text{th tbsp} \frac{1}{14}$$

$$1 \text{ cup} = 16 \text{ tbsp}$$



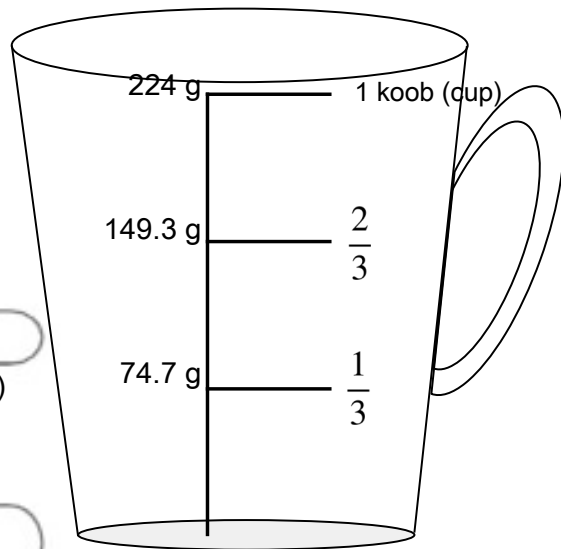
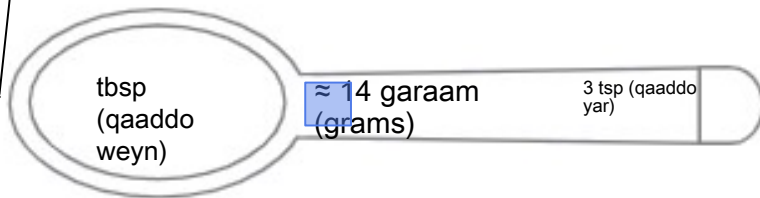
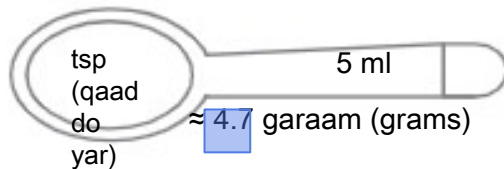
Aan aragno waxa dhaca haddii aan isticmaalo xaqiiqda ah in 1 cup = 224 grams.

Maxay cabbirada wax yar u kala duwan yihiin?



1 garaam $\approx$ th $\frac{1}{14}$ tbsp (qaaddo weyn)

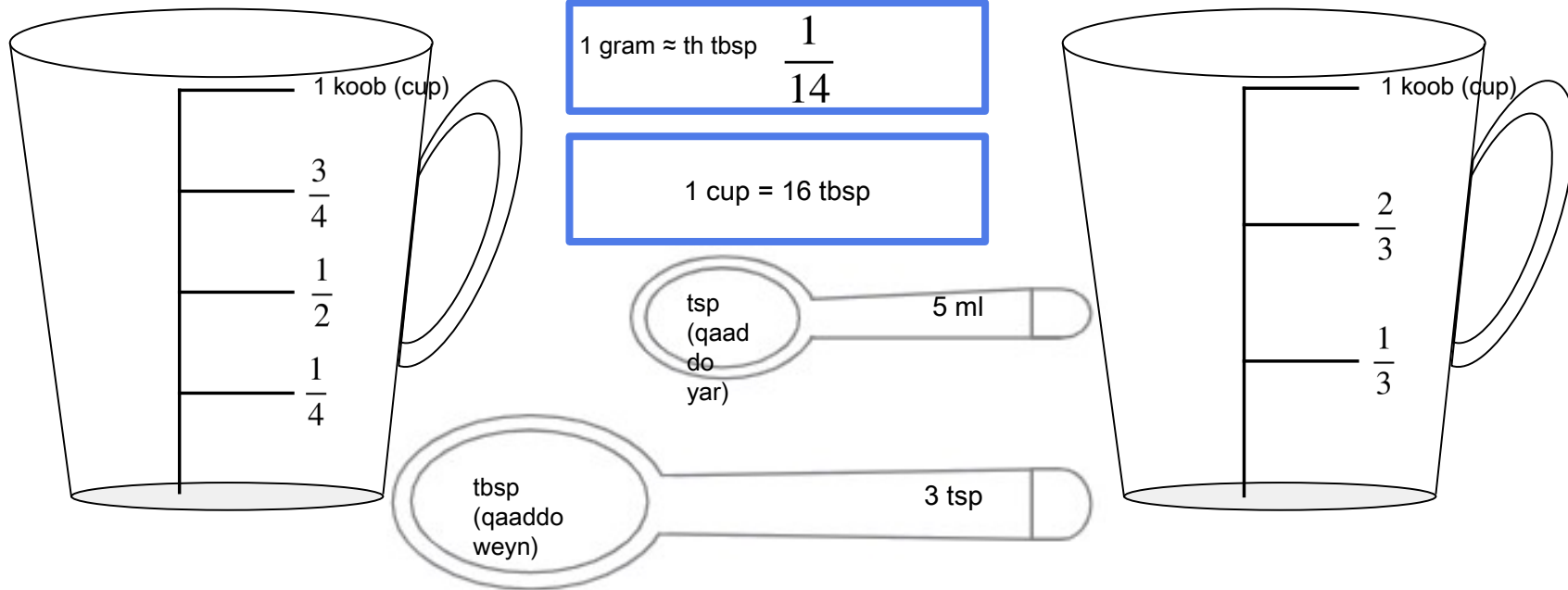
1 koob (cup) = 16 tbsp (qaaddo weyn)



Maxay cabbirada wax yar u kala duwan yihiin?

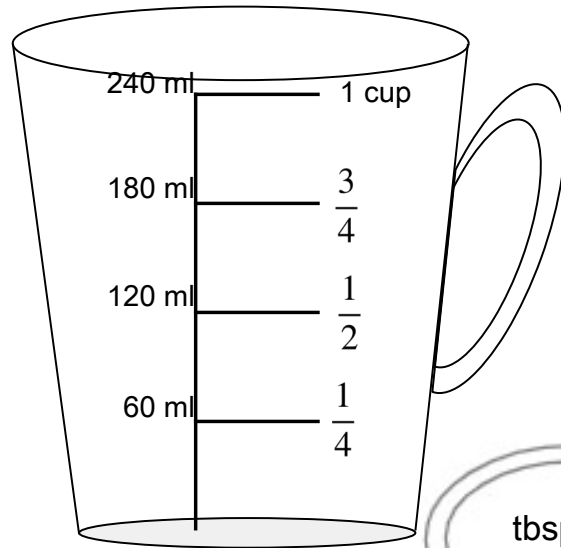
Kuwani waa qiyam qiyaas ah.

Waa maxay cabbirka ugu habboon ee la isticmaali lahaa?



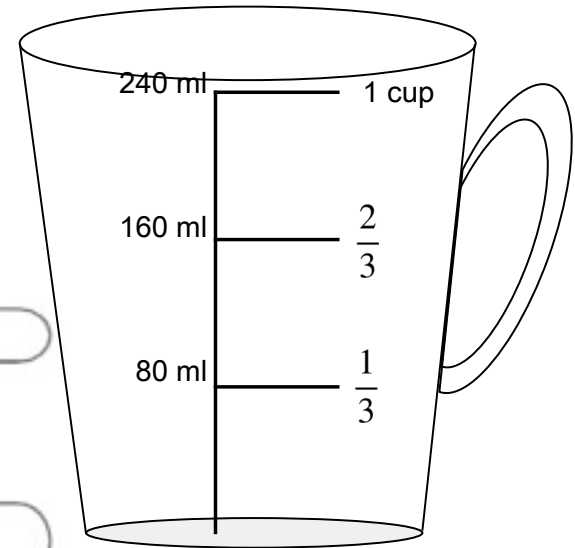
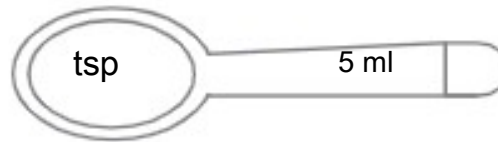
Laga bilaabo cabbirada awoodda (capacity).

U beddel dhammaan cabbirada koob iyo qaaddo millilitir (millilitres).



1 garaam $\approx$ th qado (tbsp)
14

1 koob = 16 qado (tbsp)



Hadda cabbirka koobka loo qaybiyay saddex meelood.

Cabbirrada cuntada (catering)

Koobabka waxaa loo beddeli karaa garaam ama millilitir. Heerka beddelka aan halkan isticmaalnay waa hal heer beddel.

Hase yeeshee, heerka beddelku wuu ku kala duwanaan karaa waxa aan cabbireyno, waxaana muhiim ah in aan taas ogaanno.

Cabbirrada cuntada (catering)

Buuxi cabbirrada maqan.

Koobab (Cups)	Qaado (Tablespoons)	Qaado yar (Teaspoons)	Garaam (Grams)	Millilitir (Millilitres)
1 $\frac{3}{4}$	16	48	g	ml
$\frac{2}{3}$	12 $\frac{32}{3}$		$\approx$ g	180 ml
$\frac{1}{2}$		24	$\approx$ g	120 ml
$\frac{1}{3}$			g	80 ml
$\frac{1}{4}$		12	56 g	ml

Cabbirrada cuntada (Measures in catering)

Buuxi cabbirrada maqan.

Koobab (Cups)	Qaaddo weyn (Tablespoons)	Qaaddo yar (Teaspoons)	Garaam (Grams)	Mililitir (Millilitres)
1	16	48	224 ama 225 g	240 ml
$\frac{3}{4}$	12	36	≈ 168 g	180 ml
$\frac{2}{3}$	$\frac{32}{3}$	32	150 g	160 ml
$\frac{1}{2}$	8	24	≈ 112 g	120 ml
$\frac{1}{3}$	$\frac{16}{3}$	16	75 g	80 ml
$\frac{1}{4}$	4	12	56 g	60 ml



Chocolate Brownie Recipe

10 tbsp	unsalted butter
$1\frac{1}{4}$ cups	granulated sugar
$\frac{3}{4}$ cup + 2 tbsp	unsweetened cocoa
1 tsp	vanilla extract
$\frac{1}{4}$ tsp	sea salt
2	large eggs
$\frac{1}{2}$ cup	all-purpose flour
$\frac{2}{3}$ cup	chopped nuts

Bake at 325 °F

Hadda waxaan u rogi karnaa maaddooyinka ku jira cuntada (recipe).

Subag (Butter) = $10 \times 14 = 140$ g

Sonkor = $224 + 56 = 280$ g

Kooko = $168 + 2 \times 14 = 196$ g

Faanayl = 5 ml

Cusbo (salt) = $5 \times 4 = 1.25$ g

Bur = 112 g ama 112.5 g

Lowska = 150 g

Ma hadda waxaan dubi karnaa brownies-ka?

Foornada UK waxay isticmaalaan °C ma ahan °F.

Si °F loogu beddelo °C

Kala jar 32, ku dhufo $\frac{5}{9}$

$$(325 - 32) \times \frac{5}{9} = 163 \text{ °C (tiro dhammays tiran)}$$

Si °F loogu beddelo °C

Kala jar 32, ku dhufo $\frac{5}{9}$

U beddel 260 °F oo noqo °C.

Jawaabta ku bixi tiro dhammays tiran.

$\frac{5}{9}$

Si °F loogu beddelo °C

Kala jar 32, ku dhufo $\frac{5}{9}$

U beddel 450 °F oo noqo °C.

Jawaabta ku bixi tiro dhammays tiran.

$\frac{5}{9}$

Run mise been?

420 °F = 402 °C (tiro dhan u dhow)



Run



Been



Waa maxay qaladka aad u malaynaysaa in la sameeyay?

Nidaamka hawlgallada (order of operations) waa khalad. Markaad xisaabiyaha (calculator) ku gelinayso, geli:

$$\frac{5}{9}$$

1) U beddel cunto karinta (recipes) iyo heerkulka foornada soo socda unugyada UK.

a) Cunto karinta Canjeelada (Pancake Recipe)

1 koob oo bur ah

2 tbsp sonkor

2 tsp budada foornada (baking powder)

1 qadar cusbo (salt)

1 koob caano

2 tbsp subag la dhalaaliyay

1 ukun weyn

b) Cunto karinta Scone-ka (Scone Recipe)

3 koob oo bur ah

$\frac{1}{4}$ koob sonkor (caster sugar)

2 tsp budada foornada (baking powder)

koob subag la jileciyay

$\frac{1}{2}$ koob caano

$1\frac{1}{3}$

Heerkulka foornada 392 °F

1) U beddel cunto karinta (recipes) iyo heerkulka foornada soo socda unugyada UK.

a) Cunto Karinta (Pancake Recipe)

1 koob bur (flour) 225 g ama 224 g

2 qaado (tbsp) sonkor (sugar) 28 g

2 qaado yar (tsp) budada foosha (baking powder) 9 g

1 taabasho cusbo (salt)

1 koob caano (milk) 240 ml

2 qaado (tbsp) subag dhalaalay (melted butter) 28 g

1 ukun weyn (large egg)

b) Cunto Karinta Scone (Scone Recipe)

3 koob oo bur (flour) 675 g ama 672 g

$\frac{1}{2}$ koob sonkor (caster sugar) 56 g

$\frac{1}{4}$ 2 qaado yar (tsp) budada foosha (baking powder) 9 g

koob subag jilicsan (softened butter) 112 g

$\frac{1}{2}$ koob caano (milk) 320 ml

$\frac{2}{3}$ Heerkulka foornada (Oven temperature) 200 °C

$1\frac{1}{3}$

Cuntada (Catering)



Qiyaasaha cuntada (Measures in catering)



Boqolleyda cuntada (Percentages in catering)



Pineapple Chicken Recipe

1 tbsp vegetable oil

450 g chicken thighs cut into chunks

1 red pepper chopped

180 ml pineapple juice

50 g brown sugar

60 ml soy sauce

2 tbsp hoisin sauce

2 cloves of garlic

250 g fresh pineapple chunks

2 tsp cornstarch

Cuntooyinka qaarkood waxay u baahan yihiin diyaarin ka hor inta aan loo isticmaalin cunto karinta (recipe).

Ma u malaynaysaa in mid ka mid ah maaddooyinka (ingredients) ee cunto karintan (recipe) uu soo saari doono qashin?

Basbaaska cas (red pepper), bowdada digaagga (chicken thighs), toonta (garlic) iyo xabo qamadi (pineapple chunks).

Pineapple Chicken Recipe

1 tbsp vegetable oil

450 g chicken thighs cut into chunks

1 red pepper chopped

180 ml pineapple juice

50 g brown sugar

60 ml soy sauce

2 tbsp hoisin sauce

2 cloves of garlic

250 g fresh pineapple chunks

2 tsp cornstarch

In kastoo basbaaska iyo toonta ay soo saaraan qashin (wastage), tani ma saamayso cuntada (recipe).

Qashinka (wastage) digaaga iyo cananaasta waa in la tixgeliyaa, si kastaba ha ahaatee.

Cunto-kariyeyaashu (caterers) waxay isticmaalaan boqolleyda (percentages) si ay u ogaadaan inta alaab ee gaarka ah ay u baahan yihiin inay iibsadaan cuntada (recipes).

Cuntada Cananaasta iyo Digaagga (Pineapple Chicken Recipe)

450 g oo ah bawdooyin digaag oo la jarjaray

250 g oo ah xabbado cananaas oo cusub

Marka alaabta la nadiifiyo, la gooyo, oo la qaybiyo, waxaa loo yaqaan Qaybta La Cuni Karo (Edible Portion - EP). EP waa muhiim sababtoo ah waxay muujinaysaa tirada dhabta ah ee loo baahan yahay iyo qiimaha dhabta ah ee cuntada.

Cunto-kariyeyaashu (caterers) waxay isticmaalaan qiimaha boqolleyda soosaarka (percentage yield) si ay u xisaabiyaan EP.

Cunto (Food)	Boqolleyda soosaarka (Percentage yield)
Bawdooyin digaag (Chicken thighs)	79 %
Cananaas (Pineapple)	52%

Waxaa jira jaantusyo (tables) oo cunto-kariyeyaasha (chefs) iyo cunto-kariyeyaasha (caterers) ay isticmaali karaan kuwaas oo bixiya celcelis boqolleyda soosaarka (average percentage yield).

Si kastaba ha ahaatee, qaar badan waxay xisaabiyaan kuwooda iyagoo ku salaynaya qalabka (equipment), tayada (quality), iyo isticmaalka la doonayo ee alaabta (ingredients).

Sideed u malaynaysaa in boqolleyda soosaarka (percentage yield) la xisaabiyo?

Miisaam cufka (mass) alaabta la iibsaday. Diyaari alaabta oo dib u miisaam.

Boqolleyda soosaarka (Percentage yield) = cufka (mass) alaabta la diyaariyey $\times 100$

cufka (mass) alaabta la iibsaday

Boqolkiiba wax-soo-saarka (Percentage yield) = $\frac{\text{cufka (mass) alaabta la diyaariyey}}{\text{cufka (mass) alaabta la iibsaday}} \times 100$

Cunto-kariye (chef) ayaa diyaariya 5 kg oo kale ah.

Alaabta la diyaariyey waxay leedahay cuf (mass) dhan 3.7 kg.

Waa maxay boqolkiiba (percentage) wax-soo-saarka (yield)?

$$\text{Boqolkiiba wax-soo-saarka (Percentage yield)} = \frac{3.7}{5} \times 100$$

$$= 74 \%$$

Waa maxay boqolkiiba wax-soo-saarka (percentage yield) ee cunto-kariye (chef) iibsaday 20 kg oo batate macaan (sweet potatoes) ah, kadib diyaarintii uu u haysto 16 kg oo batate macaan ah?

$$\% \text{ wax-soo-saarka (yield)} = \frac{16}{20} \times 100$$

Waa maxay boqolkiiba wax-soo-saarka (percentage yield) ee cunto-kariye (chef) iibsaday 4 kg oo boqoshaada (mushrooms) ah, kadib diyaarintii uu u haysto 3.88 kg oo boqoshaada ah?

$$\% \text{ wax-soo-saarka (yield)} = \frac{3.88}{4} \times 100$$



Cuntada Cananaas iyo Digaag (Pineapple Chicken Recipe)

450 g oo bawdyo digaag ah oo la jarjaray

250 g oo cananaas (pineapple) ah oo la jarjaray

Cuntada (Food)	Boqolkiiba wax-soo-saarka (Percentage yield)
Bawdyada digaaga (Chicken thighs)	79 %
Cananaas (Pineapple)	52%

79 % wax-soo-saarka (yield) macnaheedu waa kaliya 79 % ee cufka (mass) la iibsaday ayaa la isticmaali karaa.

Immisa cuf (weight) oo bawdyo digaag ah ayaa loo baahan yahay in la iibsado si 450 g uu ugu hadho kadib diyaarinta?

EP = 79 % ee cufka (mass) la iibsaday

450 g = 0.79 × cufka iibsiga (purchase mass)

Cufka iibsiga (purchase mass) = 450 ÷ 0.79

= 569.6 g (1 d.p.)

= 570 g (garamka ugu dhow)

Cuntada Cananaas & Digaag (Pineapple Chicken Recipe)

450 g oo ah jajabyo bowdada digaaga (chicken thighs cut into chunks)

250 g oo ah jajabyo cananaas cusub (fresh pineapple chunks)

Cuntada (Food)	Boqolleyda waxsoosaarka (Percentage yield)
Bowdada digaaga (Chicken thighs)	79 %
Cananaas (Pineapple)	52%

Immisa cuf (weight) oo cananaas (pineapple) ah ayaa loo baahan yahay in la iibsado si 250 g uu u hadho ka dib diyaarinta?

EP = 52 % ee cufka iibsiga (purchase mass)

250 g = 0.52 × cufka iibsiga (purchase mass)

Cufka iibsiga (purchase mass) = 250 ÷ 0.52

= 480.8 g (1 d.p.)

= 481 g (garamka ugu dhow)

Boqolleyda waxsoosaarka (Percentage yield) ee butternut squash waa 66 %.

Makhaayad (restaurant) ayaa u baahan 10 kg oo butternut squash ah si ay maraq (soup) uga sameeyaan.

Immisa kiilogaraam (kilograms) oo butternut squash ah ayay u baahan yihiin inay iibsadaan?

Jawaabta ku bixi hal meelood oo jajab tobanle (1 decimal place).

$$10 \text{ kg} = 0.66 \times \text{cufka iibka (purchase mass)}$$

$$\text{Cufka iibka (purchase mass)} = 10 \div 0.66$$

$$= 15.2 \text{ kg}$$

Boqolleyda waxsoosaarka (Percentage yield) ee basasha (onion) waa 89 %.

Makhaayad u baahan tahay 5 kg oo basasha ah si ay u samayso maraq.

Imisa kiiloogaraam oo basasha ah ayay u baahan yihiin inay iibsadaan?

Jawaabta ku bixi 1 meel tobanle.

$$5 \text{ kg} = 0.89 \times \text{cufka iibka (purchase mass)}$$

$$\text{Cufka iibka (purchase mass)} = 5 \div 0.89 = 5.61\dots$$

$$= 5.7 \text{ kg}^*$$

* Maxaan ku soo wareejinay kor, ee aan hoos u dhigin?

Haddii makhaayadu iibsato 5.6 kg oo basasha ah, taas waxay keeni doontaa 4.984 kg ka dib diyaarinta.

Makhaayadu waxay u baahan tahay 5 kg.

Sidaa darteed waxaan ku soo wareejinay kor si aan u hubinno inaan ku filan nahay.

Boqolleyda wax soo saarka (percentage yield) ee basasha waa 89%.

Makhaayad u baahan tahay 5 kg oo basasha ah si ay u samayso maraq.

Imisa kiiloogaraam oo basasha ah ayay u baahan yihiin inay iibsadaan?

Jawaabta ku bixi 1 meel tobanle.

$$5 \text{ kg} = 0.89 \times \text{cufka iibka (purchase mass)}$$

$$\text{Cufka iibka (purchase mass)} = 5 \div 0.89 = 5.61\dots$$

$$= 5.7 \text{ kg}^*$$

1) Xisaabi cufka iibsiga si aad u hesho 1 kg oo ah cuntada kasta oo ku qoran shaxda.

(Jawaabahaaga ku bixi garaamka ugu dhow)

Cunto (Food)	Boqolleyda wax-soo-saarka (Percentage yield)	Xisaabinta (Calculation)	Cufka iibsiga (Mass to purchase)
Hilib lo'da (Beef)	80 %		
Kamaambaro (Cauliflower)	55 %		
Basal dhir (Leeks)	75 %		
Parsnips	85 %		
Salmon dhan (Whole salmon)	70 %		

2)

Cunto (Food)	% wax-soo-saarka (% yield)	Qiimaha kg kasta (Cost per kg)
Kaabash (Cabbage)	79 %	£1.50
Karoos (Carrots)	97 %	77 p
Seleri (Celery)	75 %	£3.60
Basal (Onions)	89 %	£1.07
Baradho (Potatoes)	81 %	£1.55

Khudradda Maraqa (5 qaybood)

560 g basasha la jarjaray

350 g karootada la jarjaray

450 g seleriga la jarjaray

620 g baradho

1.27 kg kaabaj

a) Xisaabi cunto (garaamka ugu dhow) khudrad kasta oo makhaayadda u baahan tahay inay iibsato si ay u hubiso inay samayn karto 50 qaybood oo maraq ah.

2)

Cuntada	% soosaarka (yield)	Qiimaha kiiloogar aamkiiba
Kaabaj	79 %	£1.50
Karooto	97 %	77 p
Seleri	75 %	£3.60
Basal	89 %	£1.07
Baradho	81 %	£1.55

Khudaarta Maraqda (5 qaybood)

560 g basasha la jarjaray

350 g karootada la jarjaray

450 g seleriga la jarjaray

620 g baradho

1.27 kg kaabaj

b) Haddii aad qidhu u dhigtaan £1.55 (mass), waa imisa qiimaha lagu iibsado khudaarta lagama maarmaanka ah? (Ku soo wareeji ilaa pennieska ugu dhow.)

2)

Cuntada (Food)	% soosaar (yield)	Qiimaha kiiloogaraa mkiiba (Cost per kg)
Kaabash (Cabbage)	79 %	£1.50
Karuus (Carrots)	97 %	77 p
Seleri (Celery)	75 %	£3.60
Basal (Onions)	89 %	£1.07
Baradho (Potatoes)	81 %	21.55

Khudaarta Maraqa (5 qaybood)

560 g oo basal la jarjaray

350 g oo karuus la jarjaray

450 g oo seleri la jarjaray

620 g oo baradho ah

1.27 kg oo kaabash ah

c) Immaadaad u malaynaysa in makhaayaddu ku dalacdo baaqil maraq (soup)?

1) Xisaabi culeyska iibsiga (purchase mass) si aad u hesho 1 kg oo cunto kasta ah oo ku jirta shaxda.

(Jawaabaha u dhoweeya garaamka ugu dhow)

Cuntada (Food)	Boqolleyda soosaarka (Percentage yield)	Xisaabinta (Calculation)	Culeyska iibsiga (Mass to purchase)
Hilib lo'eed (Beef)	80 %	$1 \div 0.8$	1.250 kg
Kaluunka (Cauliflower)	55 %	$1 \div 0.55$	1.819 kg*
Basal (Leeks)	75 %	$1 \div 0.75$	1.334 kg*
Parsnips	85 %	$1 \div 0.85$	1.177 kg*
Kalluunka salmon (Whole salmon)	70 %	$1 \div 0.7$	1.429 kg

2)

Cuntada (Food)	libka (Purchase)	% soosaarka (yield)	Qiimaha kg kasta (Cost per kg)
Kaabash (Cabbage)	16.076 kg	79 %	£1.50
Karuus (Carrots)	3.609 kg	97 %	77 p
Seleri (Celery)	6 kg	75 %	£3.60
Basal (Onions)	6.293 kg	89 %	£1.07
Baradho (Potatoes)	7.655 kg	81 %	£1.55

Khudaarta Maraqa (50 qaybood)

5.6 kg basal la jarjaray
 3.5 kg karooto la jarjaray
 4.5 kg celery la jarjaray
 6.2 kg baradho (potatoes)
 12.7 kg kaabaj (cabbage)

a) Xiiso iyo gurka (mass) (ilaa garaamka ugu dhow) ee khudrad kasta oo makhaayaddu u baahan tahay inay (Onions) ay u hubiso inay samayn karto 50 qaybood oo maraq ah.

2)

Cuntada (Food)	libka (Purchase)	Qiimaha kg kasta (Cost per kg)	Wadarta qiimaha (Total cost)
Kaabaj (Cabbage)	16.076 kg	£1.50	£24.12
Karooto (Carrots)	3.609 kg	77 p	£2.78
Seleri (Celery)	6 kg	£3.60	£21.60
Basal (Onions)	6.293 kg	£1.07	£6.74
Baradho (Potatoes)	7.655 kg	£1.55	£11.87

b) Haddii qiimaha u dhigmayo cufka (mass), waa imisa qiimaha lagu iibsanayo khudaarta lagama maarmaanka ah? (Ku soo wareeji senti ugu dhaw)

Wadarta qiimaha = £67.11

Khudaarta Maraqa (50 qaybood)

5.6 kg basal la jarjaray

3.5 kg karooto la jarjaray

4.5 kg celery la jarjaray

6.2 kg baradho (potatoes)

12.7 kg kaabaj (cabbage)

2)

Cunto (Food)	libsi (Purchase)	Qiimaha kiilogaraam kiiba (Cost per kg)	Wadarta qiimaha (Total cost)
Kobs (Cabbage)	16.076 kg	£1.50	£24.12
Karuun (Carrots)	3.609 kg	77 p	£2.78
Saliq (Celery)	6 kg	£3.60	£21.60
Basal (Onions)	6.293 kg	£1.07	£6.74
Baradho (Potatoes)	7.655 kg	£1.55	£11.87

c) Imisa ayaa u maaynaysaa in makhaayaddu ku dalkooda baaquli maraq? Wadarta qiimaha = £67.11 Qiimaha qayb kasta = £1.35

Khudaarta Maraq (50 qaybood)

5.6 kg basal la jarjaray

3.5 kg karooto la jarjaray

4.5 kg seleri la jarjaray

6.2 kg baradho

12.7 kg kaabash

Si kastaba, tani ma tixgelinayso maaddooyinka kale, kharashka shaqaalaha & tamarta ama qadarka faa'iidada aad rabto inaad sameysid.

Waa lagama maarmaan in la beddelo cabbirada US iyo kuwa mitirka (metric) marka la isticmaalayo cunto karinta (recipes).

Cunto karinta (recipes) US waxay isticmaashaa koob iyo qaaddo (cups and spoons) halka UK ay isticmaasho garaam (grams) iyo kiilogaraam (kilograms). (Waxaa laga yaabaa inaad aragto cunto karinta (recipes) hore oo UK oo isticmaalaysa rodol (pounds) iyo wiiqiyad (ounces).)

Caterers waxay isticmaalaan boqolleyda dhalidda (percentage yields) marka ay xisaabinayaan alaabta la iibsanayo, sababtoo ah tani waxay tixgelisaa qashinka (wastage) alaabta.