

# **BUSINESS CALCULATIONS**





## A Sommelier should have the ability to calculate glass quantities per bottle in Centilitre, Millilitre and Ounces (1cl = 10ml) (750ml = 25.4 fluid ounces)

750ml standard bottle contains 6 x 125ml glasses
750ml standard bottle contains 4 x 175ml glasses (plus 50ml ullage/waste)
50ml standard bottle contains 5 x 5oz glasses (plus 0.4oz ullage/waste)

A Sommelier should have the ability to calculate multiples of cl, ml and ounces (oz.)

750ml standard bottle contains 15 x 50ml glasses 750ml standard bottle contains 7.5 x 100ml glasses 750ml standard bottle contains 12 x 2oz glasses (plus 0.7oz ullage/waste)

A Sommelier should have the ability to calculate Selling Price based on Gross Profit %

Selling Price = Cost Price / (1-GP%) eg. 40% = 0.4

Eg. Cost Price (price to buy) is £25, calculate what is Selling Price with 65% Gross Profit 25 / 0.35 = 71.42 selling price would be £71.50

#### Question

You buy a 6-bottle (75cl) case of Port for £350 and are selling it in 100ml glasses. How much would you sell each glass for to make 60% gross profit (taxes not included)?

> £350 / 6 = £58.33 per bottle cost price 7.5 x 100ml glasses per bottle 58.33 / 7.5 = £7.77 cost price per glass 7.77 / 0.4 = 19.45



#### A Sommelier should have the ability to calculate **Gross Profit % based on Selling Price**

Gross Profit % = Selling Price - Cost Price / Selling Price

Eg. Cost Price (price to buy) is £25; calculate Selling Price with 65% Gross Profit

25 / 0.35 = 71.42 selling price would be £71.50

#### Question

You buy a 12-bottle (75cl) case of Grand Cru Burgundy for £900.

Selling each bottle at £190 what would be your Gross Profit (taxes not included)?

900 / 12 = £75 Cost Price

Gross Profit % = 190 - 75 / 190

115 / 190 = 0.60 = 60% Gross Profit

#### A Sommelier should have the ability to calculate <u>Cost Price based on Gross Profit %</u>

Cost Price = Selling Price / 100 X Gross Profit

#### Question

You sell a bottle of Bourbon for £75 making 30% Gross Profit
What is the Cost Price?

75 / 100 x 30 = 22.50

Cost Price = £22.50



#### **Example**

A guest has £100 budget for a 4-course dinner to which 25 people are invited. Your chef needs £40 for food cost (taxes not included).

1. At 33% cost price, what is your budget for wine?

2. How many bottles will you need if each guest drinks a 125ml glass with each course?

£60 for wines. 4 courses = £15 per course

33% cost = £5 per person or £20 overall

750ml/125ml = 6 glasses per bottle

25 glasses per course. 25/6 = 4.16 bottles

Must be 5 bottles per course, 20 bottles in total

#### **Example**

A new wine by the glass costs £16.00 per bottle.

How much would you charge per glass for a 125ml pour at 33% GP?

6 glasses per bottle £16 divided by 6 glasses = £2.66 £2.66 divided by 0.66 = £4.00

#### **Example**

You are organising a 2-hour Rare Malt Whisky tasting for 35 businessmen.

You have a budget of £125 per bottle.

At 20% cost what is your buying cost per bottle?

2 hours (not relevant)
35 people (not relevant)
Rare Malt Whisky (not relevant)
20% of £125 = 125/100 x 20 = £25 per bottle



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