## COURT OF MASTER SOMMELIERS EUROPE

## 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)

750 ml standard bottle contains $6 \times 125 \mathrm{ml}$ glasses
750 ml standard bottle contains $4 \times 175 \mathrm{ml}$ glasses (plus 50 ml ullage/waste) 50 ml standard bottle contains $5 \times 5 \mathrm{oz}$ glasses (plus 0.4 oz ullage/waste)

A Sommelier should have the ability to calculate multiples of $\mathrm{cl}, \mathrm{ml}$ and ounces (oz.)

750 ml standard bottle contains $15 \times 50 \mathrm{ml}$ glasses
750 ml standard bottle contains $7.5 \times 100 \mathrm{ml}$ glasses
750 ml standard bottle contains $12 \times 2 \mathrm{oz}$ glasses (plus 0.7 oz ullage/waste)

A Sommelier should have the ability to calculate Selling Price based on Gross Profit \%
Selling Price $=$ Cost Price $/(1-G P \%)$ 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 ( $\mathbf{7 5 c l}$ ) case of Port for $£ 350$ and are selling it in 100 ml 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
$7.5 \times 100 \mathrm{ml}$ 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 ( 75 cl ) case of Grand Cru Burgundy for $£ 900$.
Selling each bottle at $£ 190$ what would be your Gross Profit (taxes not included)?

$$
\begin{gathered}
900 / 12=£ 75 \text { Cost Price } \\
\text { Gross Profit } \%=190-75 / 190 \\
115 / 190=0.60=60 \% \text { Gross Profit }
\end{gathered}
$$

A Sommelier should have the ability to calculate Cost Price based on Gross Profit \% Cost Price $=$ Selling Price $/ 100 \times$ Gross Profit

## Question

You sell a bottle of Bourbon for $£ 75$ making $\mathbf{3 0 \%}$ Gross Profit
What is the Cost Price?

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\begin{aligned}
& 75 / 100 \times 30=22.50 \\
& \text { Cost Price }=£ 22.50
\end{aligned}
$$

## 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 125 ml glass with each course?
£60 for wines. 4 courses $=£ 15$ per course
$33 \%$ cost $=£ 5$ per person or $£ 20$ overall
$750 \mathrm{ml} / 125 \mathrm{ml}=6$ 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 125 ml 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 $\mathbf{2 0 \%}$ cost what is your buying cost per bottle?

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


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(i) www.courtofmastersommeliers.org

