[Student name

University

Subject]

**Topic*: Daily Sales Mix, and Average Check Calculation Organizational Design***

**Daily sales mix**

**GP: Gross profit GP%: Gross profit Percentage**

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **No.** | **Offerings**  | **Cost****price** **€** | **Sale price**  **€** | **No. of servings** | **Revenue** | **GP** | **GP %** |
| 1 | RASBERRY- BASIL VACHERIN  | 3 | 9 | 50 | 450 | 300 | 67% |
| 2 | TARTE AUX PÊCHES | 5 | 8 | 70 | 560 | 210 | 38% |
| 3 | MATCHA- STRABERRY MOUSE CAKE | 4 | 8 | 100 | 800 | 400 | 50.00% |
| 4 | DARK CHOCLATE BEET TERRINE  | 3 | 7 | 120 | 840 | 480 | 57% |
| 5 | HONEY LAVANDER YOUGART MILLE FEUILLE | 2 | 9 | 90 | 810 | 630 | 78% |
| 6 | THEATER | 5 | 7 | 40 | 280 | 80 | 29% |
|  | **Total** |  |  | 470 | 3740 | 2100 | 53% |

**Average check: (per day)**

**= Total sales in € / no. of servings**

**=** 3740 / 470

= 7.95 €

**Organizational design:**