

Candidate 1

Task 1 – Value View

	A	B	Receipts			Issues			Balance		
	Date	Details	Units (kg)	CPU (£)	Value (£)	Units (kg)	CPU (£)	Value (£)	Units (kg)	CPU (£)	Value (£)
12											
13	1 March	Opening Balance							200	1.02	204
14											
15											
16											
17	3 March	Received from Supplier	900	1.06	954				200	1.02	204
18									900	1.06	954
19											
20	4 March	Issues to Production				200	1.02	204	750	1.06	795
21						150	1.06	159			
22											
23	5 March	Received from Supplier	500	1.12	560				750	1.06	795
24									500	1.12	560
25											
26	6 March	Issues to Production				700	1.06	742	50	1.06	53
27									500	1.12	560
28											
29	7 March	Returns to Supplier				50	1.06	53	500	1.12	560
30											
31											
32	8 March	Issues to Production				400	1.12	448	100	1.12	112

C

Task 1 – Formula View

	A	B	C	D	E	F	G	H	I	J	K
12			Receipts			Issues			Balance		
13	Date	Details	Units (kg)	CPU (£)	Value (£)	Units (kg)	CPU (£)	Value (£)	Units (kg)	CPU (£)	Value (£)
14	1 March	Opening Balance							200	1.02	=I14*J14
15											
16											
17	3 March	Received from Supplier	=C3	1.06	=C17*D17				=I14	=J14	=K14
18				✗					=C17	=D17	=E17
19											
20	4 March	Issues to Production				=I17	=J17	=F20*G20	=I18-F21	=J18	=I20*J20
21						=150	=J18	=F21*G21			
22											
23	5 March	Received from Supplier	=C5	=D5	=C23*D23	✗			=I20	=J20	=K20
24									=C23	=D23	=I24*J24
25											
26	6 March	Issues to Production				=C6	=J23	=F26*G26	=I23-F26	=J23	=K23-H26
27									=I24	=J24	=I27*J27
28											
29	7 March	Returns to Supplier				=C7	=J26	=F29*G29	=I27	=J27	=I29*J29
30											
31											
32	8 March	Issues to Production				=C8	=J29	=F32*G32	=I29-F32	=J29	=I32*J32
33											
				0			0			✓1	

Task 2 – Value View

	A	B	C	D	
21	LABOUR CALCULATION - Job HH17				
23	PREPARATION DEPARTMENT				
25	Total Hours Worked	9	0		
26	Total Labour Cost - Preparation			£648.00	✓ ₁
29	BAKING DEPARTMENT				
31	Basic Labour Cost		£800.00	0	
33	Total Time Allowed (hours)	80	0		
34	Total Hours Worked	80	C		
35	Time Saved (hours)	0			
36	Total Bonus Paid		£0.00	C	
38	Total Labour Cost - Baking			£800.00	C
41	PACKAGING DEPARTMENT				
43	Basic Labour Cost		£420.00	0	
44	Overtime Cost		£157.50		
46	Total Labour Cost - Packaging		✓ ₁	£577.50	C
49	TOTAL LABOUR COST FOR JOB HH17			£2,025.50	C

Task 2 – Formula View

	A	B	C	D
21	LABOUR CALCULATION - Job HH17			
23	PREPARATION DEPARTMENT			
25	Total Hours Worked	=B6		
26	Total Labour Cost - Preparation			=B25*B5*B4
29	BAKING DEPARTMENT			
31	Basic Labour Cost		=B9*B10*B11	
33	Total Time Allowed (hours)	80		
34	Total Hours Worked	=B11		
35	Time Saved (hours)	=B33-B34		
36	Total Bonus Paid		=B35*B12	
38	Total Labour Cost - Baking			=SUM(C31:C36)
41	PACKAGING DEPARTMENT			
43	Basic Labour Cost		=B15*B18	
44	Overtime Cost		=B16*B15*B17	
46	Total Labour Cost - Packaging			=SUM(C43:C44)
49	TOTAL LABOUR COST FOR JOB HH17			=D46+D38+D26

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Task 3 – Value View

	A	B	C	D	E	F	G	H
8								
9	OVERHEAD ANALYSIS SHEET							
10								
11					PRODUCTION DEPARTMENTS			
12	Overhead	Total	Basis of Apportionment	Rate	Preparation	Baking	Packaging	Service
13	Indirect Materials	£19,960		1	£7,200	£4,800	£1,240	£6,720
14	Rent and Rates	£84,000	Floor Area	£3.36	£13,440	£23,520	£26,880	£20,160
15	Employee Supervision	£90,000	No of Employees	£1,125	£33,750	£20,250	£13,500	£22,500
16	Heat and Light	£42,000	No of Employees	£525.00	£15,750	£9,450	£6,300	£10,500
17	Depreciation of Non-Current Assets	£60,000	Non Current Assets	£0.24	£6,000	£24,000	£12,000	£18,000
18	TOTAL OVERHEADS				£76,140	£82,020	£59,920	£77,880
19	Re-apportionment of Service	£77,880		£1,298	£38,940	£23,364	£15,576	£25,960
20	TOTAL PRODUCTION OVERHEADS				£115,080	£105,384	£75,496	£103,840

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Task 3 – Formula View

	A	B	C	D	E	F	G	H
9	OVERHEAD ANALYSIS SHEET							
10								
11					PRODUCTION DEPARTMENTS			
12	Overhead	Total	Basis of Apportionment	Rate	Preparation	Baking	Packaging	Service
13	Indirect Materials	=I5		1	=E5	=F5	=G5	=H5
14	Rent and Rates	84000	Floor Area	=B14/I3	=SD\$14*E3	=SD\$14*F3	=SD\$14*G3	=SD\$14*H3
15	Employee Supervision	90000	No of Employees	=B15/I4	=SD\$15*E4	=SD\$15*F4	=SD\$15*G4	=SD\$15*H4
16	Heat and Light	42000	No of Employees	=B16/I4	=SD\$16*E4	=SD\$16*F4	=SD\$16*G4	=SD\$16*H4
17	Depreciation of Non-Current Assets	60000	Non Current Assets	=B17/I6	=SD\$17*E6	=SD\$17*F6	=SD\$17*G6	=SD\$17*H6
18	TOTAL OVERHEADS				=SUM(E13:E17)	=SUM(F13:F17)	=SUM(G13:G17)	=SUM(H13:H17)
19	Re-apportionment of Service	77880		=B19/(I4-20)	=SD\$19*E4	=SD\$19*F4	=SD\$19*G4	=SD\$19*H4
20	TOTAL PRODUCTION OVERHEADS				=SUM(E18:E19)	=SUM(F18:F19)	=SUM(G18:G19)	=SUM(H18:H19)

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Task 4 – Value View

	A	B	C	
18	<u>MATERIALS</u>			
19	Onions - 4th March	100.00	0	
20	Onions - 6th March	105.00	0	
21	Additional Ingredients	1,525.00		
22	Packaging	83.20	C	
23	Total Material Cost	1,608.20	2,701.78	
24				
25	<u>LABOUR</u>			
26	Preparation Department	648.00		
27	Baking Department	800.00	C	
28	Packaging Department	577.50		
29	Total Labour Cost	2,025.50	3,402.84	
30				
31	<u>OVERHEADS</u>			
32	Preparation Department	108.00		
33	Baking Department	0.00	0	
34	Packaging Department	90.00	✓ ₁ ✓ ₁	
35	Total Overhead Cost	198.00	332.64	
36	Selling Price		6,437.26	✓ ₁ ✓ ₁ ✓ ₁

Task 4 – Formula View

	A	B	C
18	<u>MATERIALS</u>		
19	Onions - 4th March	=B5	
20	Onions - 6th March	=Inventory!F26*'Job Cost Sta	
21	Additional Ingredients	=B7	
22	Packaging	=B8	
23	Total Material Cost	=SUM(B21:B22)	=B23*1.2*1.4
25	<u>LABOUR</u>		
26	Preparation Department	=Labour!D26	
27	Baking Department	=Labour!D38	
28	Packaging Department	=Labour!D46	
29	Total Labour Cost	=SUM(B26:B28)	=B29*1.4*1.2
31	<u>OVERHEADS</u>		
32	Preparation Department	=B11*Labour!B5*Labour!B6	
33	Baking Department	=B12*Labour!B35	
34	Packaging Department	=B13*30	
35	Total Overhead Cost	=SUM(B32:B34)	=B35*1.2*1.4
36	Selling Price		=SUM(C23:C35)

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0

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Candidate 2

Task 1 – Value View

	A	B	C	D	E	F	G	H	I	J	K
14	1 March	Opening Balance							200	1.02	204
15											
16											
17	3 March	Received from Supplier	900	1.06	954				1100	1.06	1158
18											
19											
20	4 March	Issues to Production				350	1.06	371	750	1.06	787
21											
22											
23	5 March	Received from Supplier	500	1.12	560				750	1.06	787
24									500	1.12	560
25											1347
26	6 March	Issues to Production				700	1.06	742	50	1.06	53
27									500	1.12	560
28											613
29	7 March	Returns to Supplier	50	1.12	56				50	1.06	53
30									550	1.12	616
31											669
32	8 March	Issues to Production				50	1.06	53	200	1.12	224
33						350	1.12	392			

Annotations: 0 (row 19), C (row 22), C (row 25), ✓₁ (row 27), ✓₁ (row 28), C (row 30), 0 (row 31), ✓₁ (row 33), ✓₁ (row 33), X (row 22), 0 (row 33).

Task 1 – Formula View

	A	B	C	D	E	F	G	H	I	J	K
13	Date	Details	Units (kg)	CPU (£)	Value (£)	Units (kg)	CPU (£)	Value (£)	Units (kg)	CPU (£)	Value (£)
14	1 March	Opening Balance							200	1.02	=I14*J14
15											
16											
17	3 March	Received from Supplier	=C3	=D3	=C17*D17				=I14+C17	=D17	=K14+E17
18											
19											
20	4 March	Issues to Production				=C4	=J17	=F20*G20	=I17-F20	=G20	=K17-H20
21											
22											
23	5 March	Received from Supplier	=C5	=D5	=C23*D23				=I20	=J20	=K20
24									=C23	=D23	=E23
25											=SUM(K23:K24)
26	6 March	Issues to Production				700	=J23	=F26*G26	50	✗	=G26
27						✗			=I24	=J24	=I27*J27
28											=SUM(K26:K27)
29	7 March	Returns to Supplier	=C7	=J27	=C29*D29				=I26	=J26	=K26
30									=550	=D29	=I30*J30
31											=SUM(K29:K30)
32	8 March	Issues to Production				=I29	=J29	=K29	=200	=J30	=I32*J32
33						=350	=J30	=F33*G33			
				✓ ₁			0			0	

Task 2 – Value View

	A	B	C	D	
21	LABOUR CALCULATION - Job HH17				
23	PREPARATION DEPARTMENT				
25	Total Hours Worked	9	0		
26	Total Labour Cost - Preparation			£108.00	C
29	BAKING DEPARTMENT				
31	Basic Labour Cost		£1,000.00	✓ ₁	
33	Total Time Allowed (hours)	100	✓ ₁		
34	Total Hours Worked	54			
35	Time Saved (hours)	46	0		
36	Total Bonus Paid		£460.00	C	
38	Total Labour Cost - Baking			£540.00	0
41	PACKAGING DEPARTMENT				
43	Basic Labour Cost		£315.00	✓ ₁	
44	Overtime Cost		£15.00	0	
46	Total Labour Cost - Packaging			£330.00	C
48					
49	TOTAL LABOUR COST FOR JOB HH17			£978.00	C

Task 2 – Formula View

	A	B	C	D
21	LABOUR CALCULATION - Job HH17			
23	PREPARATION DEPARTMENT			
25	Total Hours Worked	=B6		
26	Total Labour Cost - Preparation			=B25*B4
29	BAKING DEPARTMENT			
31	Basic Labour Cost		=B9*B1	
33	Total Time Allowed (hours)	=B1/B10		
34	Total Hours Worked	=B5*B6		
35	Time Saved (hours)	=B33-B34		
36	Total Bonus Paid		=B35*B12	
38	Total Labour Cost - Baking			=C31-C36
41	PACKAGING DEPARTMENT		✘	
43	Basic Labour Cost		=(B18-10)*B15	
44	Overtime Cost		=B16*B17	
46	Total Labour Cost - Packaging			=C43+C44
48				
49	TOTAL LABOUR COST FOR JOB HH17			=SUM(D26:D46)
			0	✓ ₁

Task 4 – Value View

	A	B	C	
18	<u>MATERIALS</u>			
19	Onions - 4th March	106.00	C	
20	Onions - 6th March	0.15	0	
21	Additional Ingredients	1,525.00		
22	Packaging	83.20	C	
23	Total Material Cost		1,714.35	
24				
25	<u>LABOUR</u>			
26	Preparation Department	108.00		
27	Baking Department	X 460.00	0	
28	Packaging Department	330.00		
29	Total Labour Cost		978.00	
30				
31	<u>OVERHEADS</u>			
32	Preparation Department	18.00		
33	Baking Department	81.00	C	
34	Packaging Department	120.00	0 ✓ ₁	
35	Total Overhead Cost		219.00	
36			2,911.35	
37	Vat		582.27	0
38	Profit		1,397.45	C
39	Cost to Customer		4,891.07	0

Task 4 – Formula View

	A	B	C
18	<u>MATERIALS</u>		
19	Onions - 4th March	X =100*Inventory!G20	
20	Onions - 6th March	=B6	
21	Additional Ingredients	=B7	
22	Packaging	=B8	
23	Total Material Cost		=SUM(B19:B22)
25	<u>LABOUR</u>		
26	Preparation Department	=Labour!D26	0
27	Baking Department	=Labour!C36	
28	Packaging Department	=Labour!D46	
29	Total Labour Cost		=Labour!D49
31	<u>OVERHEADS</u>		
32	Preparation Department	=Labour!B25*'Job Cost Statement'!B11	
33	Baking Department	=Labour!B34*'Job Cost Statement'!B12	
34	Packaging Department	=Labour!B18*'Job Cost Statement'!B13	✓₁
35	Total Overhead Cost		=SUM(B32:B34)
36			=SUM(C23:C35)
37	Vat		=C36*20% X
38	Profit		=(C36+C37)*D3 0
39	Cost to Customer		=SUM(C36:C38)