

CFTRI EMPLOYEES' UNION

(Registered under Indian Trade Union Act of 1926 -
Regn. No. TUA:MYS:490/89-90)

No. CFTRI-EU/02-

19.07.2002

To : The Chairman
CFTRI Departmental Canteen
Mysore

Sir,

Sub : Input-Output Cost Calculations made for various Food Items/Beverages

On the advice of the CFTRI Departmental Canteen Committee, the CFTRI Employees' Union, undertook the task of calculating the Input-Output Costs of various Food Items/Beverages (generally prepared in the Canteen) in close collaboration with the Canteen Staff Members and in presence of Canteen Assistant Manager.

We are enclosing herewith the complete Statements of the Input-Output Cost Calculations made for each item (duly signed by the Representative and Canteen Assistant Manager), Average Profits Generated in the Canteen per Week, Statement of the Price Revision suggested by the CFTRI Employees' Union and Inferences of the Union along with suggestions for improvements in the Canteen.

It may please be noted that the PROFITS shown in the Statements FULLY INCLUDE the Consumption by the Canteen Staff / Wastage. Sufficient provision for the Consumption by the Canteen Staff Members or for Wastage has been given while making the calculations.

Based on the Input-Output Cost Calculations made, it is a pleasure to inform you that "On an average, the Canteen is making a **PROFIT of Rs. 3775.75 per WEEK** including the daily consumption by the Canteen Staff / Wastage". It is vouched that there is no loss on any food item/ beverage except Idly Sambar. It may be reminded that as per rules, the Canteen should be run on NO LOSS NO PROFIT basis. Still the Canteen is making a profit, and this profit can be utilized for improvement of the Canteen.

It is declared that the CFTRI Employees' Union along with CFTRI-SWA, will never agree for Price Revision of any of the Food Items/Beverages except to the ones mentioned in the enclosure.

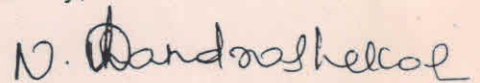
The EC of CFTRI-EU would like to thank the Canteen Staff Members for their cooperation in conducting this Input-Output Cost Calculations. It would also like to thank the Canteen Committee for entrusting this task to the CFTRI Employees' Union, and it is asserted that the representatives have sincerely executed this task to the best of their ability. The representatives will be pleased to clarify on any of the points made in the statements enclosed.

Thanking you and with kind regards,

Yours sincerely,



(N. Suresh Prasad)
अध्यक्ष/President



(N. Chandrashekar)
General Secretary

Encls : As above

Copy to : 1. The Director, CFTRI - सी.एफ.टी.आर.आई. कर्मचारी संघ
For kind information C.F.T.R.I. Employees' Union
2. President, CFTRI-SWA
मंसूर
Mysore -570 013.

CFTRI Employees Union (Regd,)
CFTRI : MYSORE-570 013.

CFTRI DEPARTMENTAL CANTEEN

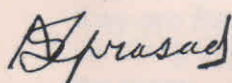
INPUT-OUTPUT COST CALCULATIONS

(Conducted by the Representatives of CFTRI Employees' Union
in presence of Canteen Manager, Assistant Manager and other Staff)

PRICE REVISION SUGGESTED BY CFTRI EMPLOYEES' UNION AND CFTRI-SWA FOR A FEW FOOD ITEMS BASED ON THE INPUT-OUTPUT COST CALCULATIONS AND ALSO KEEPING IN VIEW THE SCARCE AVAILABILITY OF 25 PAISE DENOMINATION COINS

Sl. No.	Name of the Food Item	Existing Price	Suggested Price
1.	Idly Sambar (Per Plate of 2 Idlys)	Rs. 1.25 / Plate	Rs.1.50 / Plate
2.	Rice Sambar	Rs.3.25	Rs.3.50
3.	Poori Sagu	Rs.2.75	Rs.3.00
4.	Poori Chutney	Rs.2.00	Rs.2.50
5.	Lunch (With ^{out} Curds)	Rs.6.50	Rs.7.00
8.	Lunch (With out Curds)	Rs.7.50	Rs.8.00

Please Note : The CFTRI Employees' Union and CFTRI-SWA will never agree for any Price Revision of other food items or beverages except to the above food items.

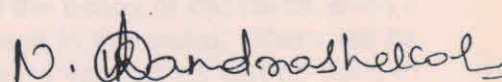


(N.Suresh Prasad)

अध्यक्ष/President

सी.एफ.टी.आर.आई. कर्मचारी संघ
C.F.T.R.I. Employees' Union

मंसूर
Mysore -570 013.



(N.Chandrashekar)

General Secretary

C F T R I Employees Union (Regd.)
C F T R I : MYSORE-570 013

References :

1. The CFTRI ECC Stores has been supplying the provisions at an exorbitant rate – keeping a commission of a minimum of 10-20%.
2. The vegetables being supplied by the contractor are costly than compared to the prevailing market rates.
3. The knack or wisdom of running the business is lacking in the Canteen. For eg. the canteen Manager is not using his wisdom to purchase the vegetables that are cheaply available instead of sticking on to the routine vegetables however costly they are. *season*
4. The staff members (including contractual employees) working in the Canteen are too many – A solid 22. As per rules of the Canteen, for a staff strength of 500-699, only 15 staff members are required to work in the Canteen. One or two members work in the canteen only during the specified timings, i.e. 8.00-8.45, 10-15-11.00, 1.00-2.00 and 3.15-4.00.
5. There is no accountability on the part of the Canteen Manager or any Canteen staff member.

Suggestions :

- No regular managers*
1. The Canteen Manager, in general, should be made accountable for any loss or profit.
 2. The Assistant Manager or Canteen Stores Incharge should be made accountable for any shortage in the Stores.
 3. After preparing the food items/beverage, they should be accounted before they go to the Counter. The Bearer/Supplier should count the items in the Kitchen itself, and he will be responsible for producing that many coupons to the Manager/Assistant Manager.
 4. The Committee should see that the CFTRI ECC Stores do not charge exorbitantly on the provision it supplies. A margin of 5-6% commission on the provisions supplied by the ECC Stores appear to be reasonable.
 5. If the ECC Stores keeps on charging heavily inspite of repeated warnings, then the Committee may dispense off the system of purchasing through ECC Stores. The same may be purchased directly from the Santhepet once a month
 6. The Supervisors or Managers should make it a point to see that the cheaply available vegetables are used in the menu. It is not necessary that the beans or the carrot, even if they are Rs.20 or Rs.30 per kg should compulsorily be used in the menu. There will be so many vegetables at any point of time, out of which cheap vegetables can be used in the menu.
 7. As the staff strength is too much in the Canteen – 22 – it is suggested that 5-6 regular staff members are transferred from Canteen to other Departments. This will increase the margin of profits due to consumption by lesser canteen staff.
 8. The tea being served from Thermosflasks should immediately be dispensed off, as the tea loses its flavour. In its place Tea Dispenser can be used, which will help the tea to retain its flavour. However, it may be added that after Shri Baldevraj took over the Chairmanship of Canteen, there is a remarkable improvement in the quality of tea supplied.
 9. Considering the exorbitant amount of Profit that the Canteen is making, there is no need for any price revision. The CFTRI Employees' Union along with CFTRI-SWA will never agree for any revision in prices of food items/beverages, except for Idly Sambar and Lunch.
 10. The price of Idly Sambar may be revised to Rs.1.50 per Plate, price of Rice Sambar to Rs.3.50, price of Poori + Sagu to Rs.3.00, price of Poori + Chutney to Rs.2.50 and price of Lunch may be revised to Rs.7.00 (without curds) and Rs.8.00 (with curds).
 11. Reorganizing the staff in the canteen is very essential. Members need to be shuffled from one work to another, except the cooks.

Approved

N. Chandrasekhar
General Secretary

CFTRI Employees Union (Regd.)

CFTRI, Mysore-570 013

**AVERAGE PROFIT PER WEEK (of 5 Days) - GENERATED IN THE CANTEEN -
BASED ON THE INPUT-OUTPUT COST CALCULATIONS MADE IN Mid 2002**

Sl. No.	Name of the Food Item / Beverage	Input-Output Cost Calculation Made for the Specified Quantity and its Profit	Average Quantity of Food Item Prepared on Each Day of Preparation and its Profit	Frequency of Preparation in a Week	Amount of Profit Generated in a Week (Rs.)
1.	Tea	200 gms Tea Powder - 100 Cups - Rs.54.00	550 Cups - Rs. 297.00	All 5 Days [Rs.297.00 x 5 Days = Rs. 1485.00]	1485.00
2.	Coffee	½ kg Coffee Powder - 154 Cups - Rs.68.50	300 Cups - Rs. 133.00	All 5 Days [Rs.133.00 x 5 Days = Rs. 665.00	665.00
3.	Bisibele Bhath	3 kg Urd Dhal - 330 Plates - Rs.154.00	3 kg only	2 Days	308.00
4.	Tomato Bhath	7 kg Rice - 198 Plates - Rs.72.50	7 kg only	2 Days	145.00
5.	Pongal	4 kg Rice - 175 Plates - Rs.32.50	4 kg only	1 Day	32.50
6.	Soji Bhath	4 kg Soji - 110 Plates - Rs.12.00	4 kg only	5 Days	60.00
7.	Kesari Bhath	1.5 kg Soji - 80 Plates - Rs.38.00	2 kg [Rs.51.00]	3 Days	153.00
8.	Veg. Rice Bhath	8 kg Rice - 235 Plates - Rs.10.00	8 kg only	1 Day	10.00
9.	Savige Bhath	3 kg - Savige - 100 Plates - Rs.15.00	3 kg only	1 Day	15.00
10.	Curds Bhath	4 kg Rice - 126 Plates - Rs.57.00	4 kg only	5 Days	285.00
11.	Sweet Pongal Bhath	2.5 kg Rice + 1.5 kg BG Dhal - 112 Plates - Rs.	2.5 kg only	1 Day	86.00
12.	Poori + Sagu + Chutney	6 kg Atta - 150 Plates - Rs.40.30	8 kg only [Rs. 53.75]	1 Day	53.75
13.	Urd Vada	2 kg Urd Dhal - 143 Nos. - Rs.7.50	2 kg only	5 Days	37.50
14.	Masala Vada	2 kg Bengalgram Dhal - 121 Nos. - Rs.18.00	2 kg only	5 Days	90.00
15.	Masala & Plain Dosa	5 kg - 156 Nos. - Rs.150.00	12 kg	1 Day	350.00
TOTAL PROFITS PER WEEK					3775.75

Contd.....2

Approved

N. Chandrashekar
General Secretary
C F T R I Employees Union (Regd.)
C F T R I : MYSORE-570 013

Please Note :

1. The Profit shown above (ie. Rs.3775.75) include the wastage/consumption by canteen staff (on an abnormally higher side), which has already been taken into account. For eg. in Soji Bhath, though the number of plates derived is 110, the actual calculation is done for 95 plates only (leaving the 15 plates for wastage/consumption by canteen staff), for which the profit works out to Rs.12.00 (for 95 Plates).
2. The Idly+Sambar is incurring loss. This loss can be adjusted by marginally increasing the price of Idly+Sambar to Rs.1.50 per plate.
3. The calculation for Lunch has not been made. On the statement made by the Canteen Asst. Manager that the Lunch is incurring loss, the price can be increased by 50 paise.
4. This profit excludes the income generated from evening sales/snacks, sale of sweets/khara, parties (Rate per dinner/lunch charged is Rs.65.00), etc.

Approved

N. Chandrasekhar
General Secretary
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CALCULATIONS FOR COST OF DOSA			
I MATERIAL COST			
SL NO	MATERIAL	QUANTITY (kg)	COST (Rs)
1	Rice	1.00	14.00
2	Blackgram	0.25	07.50
3	Salt	0.05	00.50
4	Sugar	0.05	00.80
5	Maida	0.05	00.80
6	Rice Flour	0.05	00.70
7	Oil (For 30 Dosa @ 10 MI)	0.30	15.00
Total Material Cost (above formulation 1-6 yields 3 Liters of batter)			39.30
II LABOUR CHARGES			
1	Grinding Labour (@ Rs 12.50 /h or 0.35/L) For 3 Liters		01.05
2	Dosa preparation charges (for 2 persons @ Rs 12.50 /h or Rs 0.07/Dosa) for 30 Dosa made from 3 Liters		02.10
Total Labour charges			03.15
III LPG AND ELECTRICITY			
1	Electricity Charges for grinding (@35 L/h and Rs 4 /kWh or 0.12 / L) For 3 Liters		00.36
2	Cost of LPG (@ Rs 25 /kg) for 30 Dosa made from 3 Liters		01.90
3	Electricity Charges for Dosa machine (@ Rs 4 /kWh) for 30 Dosa made from 3 Liters		00.30
Total Utility charges			02.56
Total Cost (for 30 Dosa made from 3 Liters)			45.01
Cost per Dosa (45.01/30)			01.50

Calculated by
Mr. Venkatesh Murthy
of Pilot Plant

Tea

7.1/2 lit milk water = Rs. 9.00
3.00 lit milk

Output = 100 cups (average)

Cost

Milk	7.50	1 lit	3 lit	22.50
Tea (Red label)/kg	Rs.93.00		200 g	Rs.18.60
Tea (Nestle)/kg	108.00		50g	5.40
Tea (Superdust)/kg	90.00		50g	4.50
Sugar	9.05		650g	5.88
Fuel				5.00
Total				62.00

Output : 100 cups

Rate per cup Rs : 0.62 paise

Coffee

Water 2 litres
 Milk 2 litres 1:1
 Sugar 250g
 Coffee decoction 166g = 1 litre
 Rate per kg Rs.110/-
 1 kg powder = 6 litres = Rs.48.00
 110÷6 = Rs.18.30

Output :: 60 cups (average)

Cost

Milk	2 litres	Rs.15.00
Sugar	250g	2.26
Coffee powder/ decoction		18.33
Fuel		5.00
Total		41.00

Output :: 60 cups

Per cup :: 0.68 paise

Curd

1 litre curd = 11½ cups Say 12 cups

1 litre milk = Rs.9.00

Curd Rs.1.20 x 12 cups = Rs.14.40 per litre milk

Curd rice

2 kg rice + 2 lit curds = 60 plates

Rice 2 kg = Rs.21.00

Curd 2 litre 18.00 = Rs.39/-

Onion, seasoning,
green leaves

5/-

44/-

1 plate = Rs.0.80 (present rate)

60 plates x 0.80 = Rs.48.00

Rs.4/- profit per 2 kg curd rice

Vadas

1 kg Bengalgram dhal = 66 vadas Say 62 vadas

1 vada = 0.80 paise

62 x 0.80 = Rs.49.60

Bengalgram dhal 1 kg 2 kg Rs.18.00 (higherside)

Oil groundnut oil 500g 42.00/kg 250g 10.50

Onion 100g 2.00

Chilli+green leaves, garam masala, fuel 6.00

Salt 0.30

oil 150g

Total 37.00

Cost of vada : Rs.37÷62 = Rs. 0.60 per vada

Rice 1 kg dhal 3kg

Coconuts 7

1 kg rice = 8 plates, Rs.1.30 per plate

Pickle 0.10 (roughly)

Sambar 0.70

Chapathi 1.00

Curds leaves 1.20 = Rs.4.30

salt 0.15

seasoning 2.00

Chapathi

Atta	1 kg	Rs.6.50
Oil	150g	6.00
Curd	1 cup	0.80
Fuel		2.00 = Rs.15.30

Output :: for 1 kg atta 26
Per chapati works out to Rs.0.58 paise

Poori

Atta	1 kg	6.50
Fuel		1.00
Oil	225g	8.55 = Rs.16.05

Output 40 poories (20 plates) per kg atta

Khurma

Potatoes	6 kgs	26.40
Onions	4 kgs	12.00
Red chillies	75g	4.50
Poppy seeds	75g	8.25
cinnamon	20g	4.00
cloves	30g	6.00
coconuts	2	7.60
dhania	75g	1.75
fried gram dhal	200g	3.20
tomatoes	2 kg	6.00
garlic	50g	0.80
ginger	100g	3.00
green leaves		1.00
fuel		2.00
Salt		0.30
oil	150g	6.00 = Rs.93/-

Chutney

Fried gram dhal	3½kg	56.00
Coconuts	7	26.60
Green chillies	½ kg	5.00
ginger	200g	6.00
Garlic	100g	1.60
tamarind	100g	2.10
green leaves		1.00
salt		0.15
seasoning		2.00 = Rs.100/-

LIST OF CFTRI DEPARTMENTAL CANTEEN RATES

Sl. No.	Name of the item	Qty. in gms.	Rates Effective from August 1995
1.	Idli with Chatni or Sambar	1 No. 50 g	40 paise
2.	Urd Wada -do-	1 No. 40 g	Re.1.00
3.	Rice bath	1 plate 150 g	Rs.1.25
4.	Curds bath	1 plate 200 g	Rs.1.25
5.	Poori with Sagu	2 Nos. 150 g	Rs.1.75
6.	Chapati with Chatni	1 No. 75 g	Rs.1.25
7.	Masala wada with Chatni	1 No. 40 g	Re.1.00
8.	Masala Dosa with chatni	1 No. 200 g	Rs.2.50
9.	Plain Dosa with chatni	1 No. 175 g	Rs.1.75
10.	Khara Bhath	1 plate 150 g	Rs.1.25
11.	Kesari Bhath	1 plate 100 g	Rs.2.50
12.	Plate Meals	1 plate *	Rs.5.00
13.	Coffee/Tea	1 No. 100 ml	Rs.1.25
14.	Rice Sambar	1 No. 400 g	Rs.2.25

* Quantity in gms of each item in plate meals:

Rice 400 g, 1 chapathi: 75 g, curry: 50 g, Sambar: 100 ml, Rasam: 50 ml, Curds: 80 g, 1 papad and pickles.

S. Prasad
18/8/95