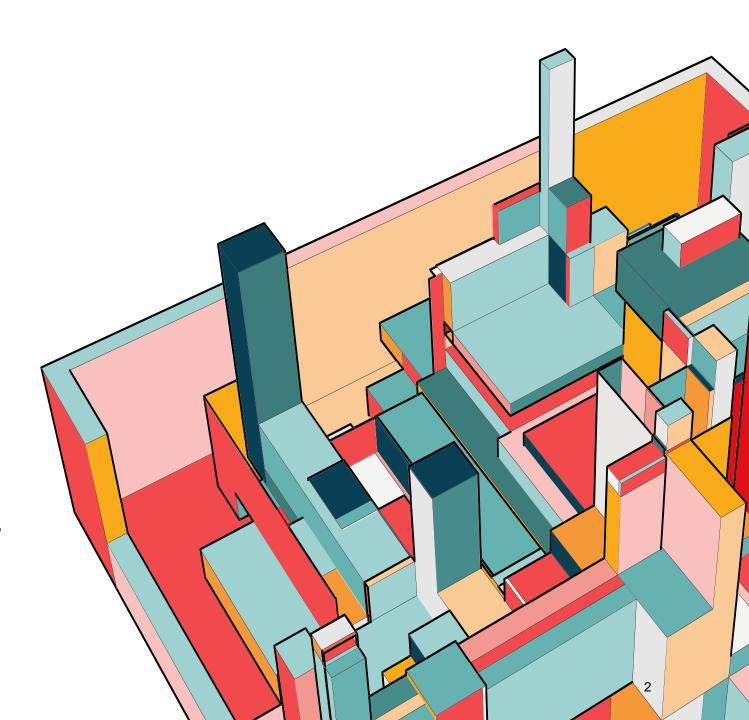


FEC COSTING

The Full Economic Cost (fEC) of a project is the full cost to the University to undertake the project activities.

fEC includes: directly incurred costs (project specific costs), directly allocated costs (University resources loaned to the project), indirect costs (costs of University functions, such as HR, procurement, etc.), space/estates charges including depreciation, and adequate recurring investment in infrastructure.



TYPES OF COSTS

DI STAFF

Staff costs directly attributed to the project; time auditable. Staff must keep a record of time spent on project.

DA STAFF

Staff costs apportioned to project; not auditable. University supported staff participating in project.

NON-STAFF

Consumables, travel, etc. Does not contribute to overhead calculations.

INFRASTRUCTURE TECHNICIAN

Shared staff that perform tasks in the research labs (e.g. animal husbandry, equipment technician, etc.).

ESTATES

Cost of the buildings, utilities, upkeep, etc. at the University.

INDIRECTS

All other university functions (e.g. HR, Finance, Legal, Procurement, JRMO, etc.).



AN EXAMPLE: BAKING A CAKE

Chef London is baking a large cake for a wedding and needs ...

Ingredients:

- 6 Eggs
- 450 g Flour
- 450 g Butter
- 400 g Sugar
- 1 tsp Baking Powder
- 50 ml Milk

Equipment:

- Bowl
- Mixer
- Spatula
- Pans x 2

Resources:

- Kitchen
- Oven
- Refrigerator
- Electric (for oven, refrigerator, and lighting in kitchen)
- Water (for cleaning equipment)

People:

- Chef London
- Prep Chef
- Cake Decorator
- Delivery Person



INGREDIENTS

Ingredients can be purchased for the cake or be apportioned from shared resources



EGGS

Half carton purchased specifically for cake

DIRECTLY INCURRED



FLOUR

Small bag purchased specifically for cake

DIRECTLY INCURRED



BUTTER

Block purchased specifically for cake

DIRECTLY INCURRED



SUGAR

Bag purchased specifically for cake

DIRECTLY INCURRED





BAKING POWDER

Small amount from bakery supplies

DIRECTLY

MILK

Small amount from bakery supplies

DIRECTLY

Departmental Resources (Fees)

ALLUCALED

ALLUCATED

PEOPLE

DA Staff





Chef London & Prep Chef

Employees of the Bakery (Portion of their time)

DI Staff





Cake Decorator & Delivery Person

Hired for Project (Full or Part-time)

EQUIPMENT/RESOURCES

Equipment:

Bowl

Mixer

Spatula

Pans x 2

DI Cost – If purchased for project

Resources:

Kitchen

Oven

Refrigerator

Electric (for oven, refrigerator, and lighting in kitchen)

Water (for cleaning equipment)

Estates Costs

The physical resources that make up the bakery
(i.e. University infrastructure)

OVERHEADS

The costs of institutional operation.

Estates

+

Infra Tech

+

Indirects

Bakery Resources

Infrastructure

University buildings, utilities, etc.

Bakery Dishwasher

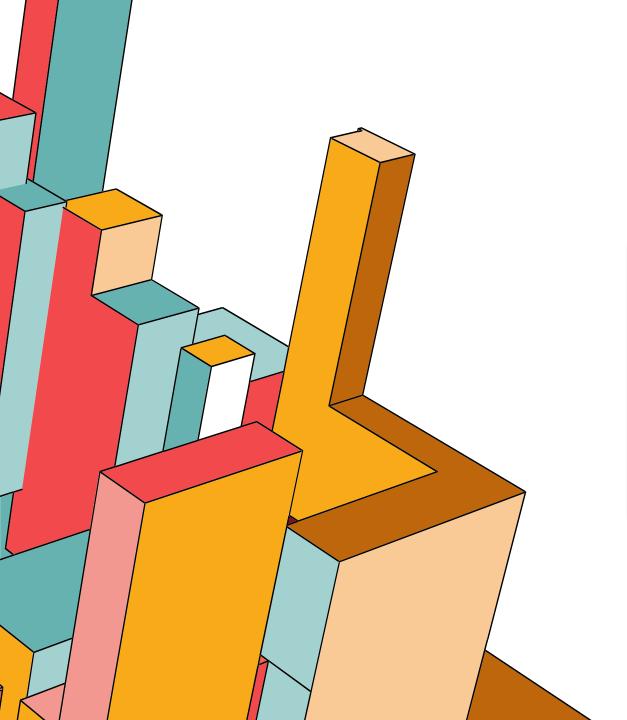
Staff that every project requires a portion of their time

University equipment technicians, shared lab staff, etc.

Bakery Functional Support

Staff that keep the Institution running

University procurement, finance, HR, JRMO, administration, etc.



OVERHEADS

But why is the overhead on Worktribe so high?

Uninflated Cost:	£75,886.60	
Cost to HEI 1:	£75,886.60	
Cost to Funder 1:	£77,406.56	
Price to Funder 1:	£85,659.74	
Contribution to Overheads 1:	£50,603.13	161.90%

This % value is <u>not</u> the overhead rate.

This calculation is the **Operational Recovery Rate**.

OPERATIONAL RECOVERY RATE

ORR is used as an **indicator** of whether a project budget is sufficient to cover its portion of the institutional running costs.

If the ORR is too low, Chef London will spend the project's cash flow on the Decorator and the Delivery Person and not be able to pay for the electricity to bake the cake.







ORR is used by JRMO internally to gauge sustainability and does <u>not</u> affect the project budget.

