

Recipe with Portion Cost

Dish Name:	Bread plate
Menu price:	\$8.00 [1]
Portion cost:	\$0.17 [2]
Food Cost %:	2.13% [3]

Insert an image of your finished dish here.

Ingredients

QTY.	Measure	Ingredient	Cost
1 [5]	cup [6]	All Purpose Flour	\$0.17 [8]
		Ingredient 2	
		Ingredient 3	
		Ingredient 4	
		Ingredient 5	
		Ingredient 6	
		Ingredient 7	
		Ingredient 8	
		Ingredient 9	
		Ingredient 10	
		Ingredient 11	
		Ingredient 12	
		Ingredient 13	
		Ingredient 14	
		Ingredient 15	
		Ingredient 16	
		Ingredient 17	
		Ingredient 18	
		Ingredient 19	
		Ingredient 20	
		Garnishes	
		Packaging (takeout)	
		total cost:	\$0.17 [9]

Preparation [4]

1
2
3
4
5
6
7
8
9
10
11
12

[1] Enter the menu price of your menu item here

[2] This field autogenerates from the section below.

[3] This field is formatted with the food cost formula and will auto-populate when you complete the rest of the form.

[4] Write the preparation instructions for dish in the area below.

[5] This column should be the quantity of the ingredient from your recipe. If the recipe calls for "1 cup of flour," this cell should read "1."

[6] This column should be the unit of measure of the ingredient from your recipe. If the recipe calls for "1 cup of flour," this cell should read "cup."

[7] This column should be the name of the ingredient from your recipe. If the recipe calls for "1 cup of flour," this cell should read "flour."

[8] This column should be the cost of the amount of the ingredient used in the recipe. You can figure this cost by dividing the price of the ingredient from your vendor's invoice and dividing that price by the number of portions the whole ingredient contains.

Say if you buy flour in 50-pound bags. A 50-pound bag of flour contains about 180 cups of flour. If you pay \$30 for that bag of flour, then you divide \$30 by 180, which equals \$0.17. In that case, this cell should read "\$0.17."

[9] This number will auto-populate as you add the prices for your ingredients.