

recipe costing template1

RECIPE # _____ CATEGORY _____
RECIPE PROCEDURE/COSTING FORM

MENU ITEM: _____
 NUMBER OF SERVINGS: 4 PORTION SIZE: _____

INGREDIENTS/DESCRIPTION	AMOUNT	UNIT SIZE	UNIT COST	INGREDIENT COST
Tuna-fresh	1.50	#	8.95	13.43
Milk	16.00	oz	0.50	8.00
Butter	0.50	#	3.80	1.90
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Total Ingredient Cost:	\$ 23.33
Cost Per Serving:	5.83
Projected Food Cost	30%
Selling Price:	19.44
Actual Menu Price	22.00
Actual Food Cost %	27%

Method of Preparation

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____
7. _____
8. _____

Holding Procedure

1. _____
2. _____

Turn Out Procedure

1. _____
2. _____