

Recipe Costing Form

Recipe Name: Umbria Fish Soup

Yield: 200

Portion Size: 8 oz.

Food Cost %: 30%

Cost Per Portion: \$3.41

Selling Price: \$11.40

	Ingredient:	Recipe Quantity (AP) (complete only ONE column for each)			Cost	Total Cost
		Volume	Weight	Count	APC/unit (AP Cost)	
1.	Fish		66.6#		\$4.06	\$270.40
2.	Chopped Onions		8.325#		\$1.40	\$11.70
3.	Chopped Celery	16.65 cups			\$1.03	\$17.15
4.	Garlic Cloves			134 cloves	\$0.13	\$17.42
5.	Salt		11.1 tbsp.		\$0.02	\$0.22
6.	Extra Virgin Olive Oil	1.04 gallons			\$25.80	\$26.83
7.	Chopped Parsley		4.1625#		\$0.65	\$2.71
8.	Dry white wine			10.5 bottles	\$15	\$158
9.	Crushed tomatoes			33.3 cans	\$1.50	\$50
10	Water	4.1625 gallons			\$5	\$20.80
11	Baguettes			34 baguettes	\$3	\$102
12	Garlic Clove			34 cloves	\$0.13	\$4.42
13	Parsley	0.69375 cups			\$0.65	\$0.45
					Total Recipe Cost:	\$682.10

Costing Definitions:

Cost per Portion:	The cost of each serving. Total recipe cost divided by the number of portions.
Selling Price:	Based on the food cost percentage allowed by the budget. It's the cost per portion divided by the food cost percentage. $\text{Selling price} = \text{cost per portion} / \text{food cost \% (in decimal form)}$
Food Cost %:	An expression of food cost in relation to the selling price. $\text{Food cost \%} = \text{cost per portion} / \text{selling price}$
Recipe Quantity:	List all ingredients in one of the following: by weight, volume or count (each, bunch, case, etc.)
APC/unit:	As purchased cost per unit is the current market price of an ingredient. Can use Safeway.com, Bi-rite, etc.
Total cost:	The total cost of each ingredient used.
Recipe cost:	The total of all items in the total cost column. This represents the total estimated cost of the recipe.