Recipe costing worksheet

Work out the cost per portion: ingredient, purchase unit and price, amount used and cost.

NAME _____ DATE _____

RECIPE _____ PORTIONS _____ DATE PRICED _____

Ingredient	Purchase unit	Price	Amount used	Cost

TOTAL COST _____ COST PER PORTION (TOTAL ÷ PORTIONS) _____

MENU PRICE _____ FOOD COST % (PORTION COST ÷ PRICE × 100) _____