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)