

Student Name
Today's Date
Recipe Name
Recipe Date
Yield (No. of Portions)
Portion Size
Food Cost per Portion

Ingredients	Recipe Quantity	Adjustment: Vol. To Wt. Wt. To Wt.	Cost Per Pack	Pack Size or Cost Unit	Cost Per AP Unit	Cost Per AP Unit	Yield %	Cost Per EP Unit	Recipe Cost

RECIPE COSTING RULES

Left side info is **EP** ← → Right side info is **AP**

Is a volume to weight (cup to oz.) adjustment necessary?
 If so, look up the ingredient in the Book of Yields...
 Ounce weight per cup **X** recipe quantity = adjustment ↓

Ingredients	Recipe Quantity	Adjustment: Vol. To Wt. Wt. To Wt.	Cost Per Pack	Pack Size or Cost Unit	Cost Per AP Unit	Cost Per AP Unit	Yield %	Cost Per EP Unit	Recipe Cost
1. Is the ingredient liquid?			Pack cost ÷ pack size = cost per single unit						
If so, the unit of measure should be one of these:			Ex.: \$ 4.87 ÷ 10 lb. = \$.487/lb.						
Tsp						AP cost ÷ yield % = EP cost			
Tbsp						\$.0304/oz ÷ 66.3% = \$.0459/oz			
Fl. oz.						Note: AP cost < EP cost			
Cup									
Pint									
Quart						Recipe quantity X EP cost = R-Cost			
Gallon		15.87 oz						\$.0459/oz	\$.73
2. Is the ingredient dry?									
If so, the unit of measure should be one of these:									
Oz.						For “ready-to-use” ingredients, use 95% yield			
Lb.									
Note: Fluid oz ≠ Dry oz.									

Student Name
Today's Date
Recipe Name
Recipe Date
Yield (No. of Portions)
Portion Size
Food Cost per Portion

Ingredients	Recipe Quantity	Adjustment: Vol. To Wt. Wt. To Wt.	Cost Per Pack	Pack Size or Cost Unit	Cost Per AP Unit	Cost Per AP Unit	Yield %	Cost Per EP Unit	Recipe Cost
Bananas, Sliced	3 cups	15.87 oz	\$ 4.87	10 lb.	\$.487/lb	\$.0304/oz	66.3	\$.0459/oz	\$ 0.73
Strip Loin Steaks	4 ea / 6 oz	24 oz	\$ 4.45	1 lb.		\$.2781/oz	70	\$.3973/oz	\$ 9.54
Mustard Greens, Chopped	1 ¾ cups	4.38 oz	\$ 10.75	12 bunch/case		\$.0747/oz	75	\$.0995/oz	\$ 0.44
Asiago Cheese, Grated	¾ cups	2.25 oz	\$ 4.08	1 lb.		\$.255/oz	95	\$.2684/oz	\$ 0.60
Puff Pastry	3 lb.	48 oz	\$ 30.46	20/12 oz.		\$.1269/oz	95	\$.1336/oz	\$ 6.41
White Wine	17 fl. oz.	---	\$ 6.63	1.5 liters		\$.1307/oz	95	\$.1375/fl oz	\$ 2.34
Basil Leaves, Whole, Dry	1 Tbsp	.088 oz	\$ 8.36	1 lb.		\$.5225/oz	95	\$.55/oz	\$ 0.05
Mushrooms, Sliced	2 ½ cups	6.25 oz	\$ 13.50	10 lb.	\$ 1.35/lb	\$.0844/oz	93.8	\$.09/oz	\$ 0.56
Ricotta Cheese	8 oz.	---	\$ 2.56	25 oz		\$.1024/oz	95	\$.1078/oz	\$ 0.86
						Total Recipe Cost: \$			
SUB-RECIPE: Ricotta									
Whole Milk	1 gallon	---	\$ 9.44	4/gallons	\$ 2.36/gal		95	\$ 2.48/gal	\$ 2.48
White Wine Vinegar	3 fl. oz.	---	\$ 12.86	4/gallons	\$ 3.215/gal	\$.0251/floz	95	\$.0264/floz	\$ 0.08
In my experience, this recipe yields 25 oz of ricotta						Total Sub-Recipe Cost: \$ 2.56			

Student Name
Today's Date
Recipe Name
Recipe Date
Yield (No. of Portions)
Portion Size
Food Cost per Portion

[illegible]