

Recipe Costing Form

*Directions below

Recipe Name: Vegetable Lasagna		Name: Joe Careless			
Reference:		Number of Portions: 10		Date:	
Ingredient		Recipe Quantity (EP) Weight, Volume, or Count	Cost		Extended Cost (Total Cost)
			APC/Unit	Yield %	EPC/Unit
1) Lasagna Noodles		1# 12 oz. 1.12#	\$3.30/#	100%	
2) Eggplant, peeled		2#	\$0.41/#	81%	\$0.41/# \$0.82
3) Flour (1 c = 4 oz.)		1 c = 8 oz. = 0.5#	\$5.65/5# \$0.33/#	100%	\$0.17
4) Bread Crumbs		6 oz.	\$8.99/5# \$1.798/#	100%	\$10.79
5) Eggs		3 ea.	\$1.98/doz	100%	\$5.94
6) Vegetable Oil		6 fl. oz. $\times \frac{16}{64 \text{ fl. oz.}} = \frac{6}{64} = 0.09375$ 0.09375 G	\$61/5 G	100%	\$1.15
7) Zucchini, sliced		1#	\$1.49/#	95%	\$1.4155/# \$1.42
8) Yellow Squash		1#	\$1.62/#	95%	\$1.62/# \$1.62
9) Garlic, minced (1 bulb = 5 ounces AP)		2 oz.	\$0.50/ea.	79%	\$0.632/ea. \$1.27
10) Mozzarella Cheese		12 oz. $\times \frac{1 \#}{16 \text{ oz.}} = 0.75 \#$ 0.75#	\$4.58/#	100%	\$0.2862/oz. \$0.22
11) Salt		t.t.	SF	---	SF
12) Pepper		t.t.	SF	---	SF

Preliminary Recipe Cost	\$26.09
Spice Factor (2%)	5.22 +
Total Recipe Cost	\$31.31
Cost per Portion	\$3.14
Desired Food Cost %	30%
Preliminary Selling Price	\$4.09
Actual Selling Price	\$4.25

***Directions:** There is an error in the calculation of cost for each ingredient (except Salt and Pepper) and the Total Recipe Cost section. Find each error and write what Joe Careless did incorrectly. On the other side, complete this food cost form correctly.

$(\$26.09 \times 0.2 = \$5.22)$

$(\$3.14 \times 0.3 = \$0.942 = \$0.95 + \$3.14 = \$4.09)$

***Directions: After finding all of the errors on side one, complete the Vegetable Lasagna food cost form correctly below.**

Recipe Name: Vegetable Lasagna		Name:			
		Date:			
Reference:	Number of Portions: 10	Portion Size:			
Ingredient	Recipe Quantity (EP) Weight, Volume, or Count	Cost			Extended Cost (Total Cost)
		APC/Unit	Yield %	EPC/Unit	
1) Lasagna Noodles	1# 12 oz.	\$3.30/#	100%		
2) Eggplant, peeled	2#	\$0.41/#	81%		
3) Flour (1 c = 4 oz.)	1 c	\$5.65/5#	100%		
4) Bread Crumbs	6 oz.	\$8.99/5#	100%		
5) Eggs	3 ea.	\$1.98/doz.	100%		
6) Vegetable Oil	6 fl. oz.	\$61/5 G	100%		
7) Zucchini, sliced	1#	\$1.49/#	95%		
8) Yellow Squash	1#	\$1.62/#	95%		
9) Garlic, minced (1 bulb = 5 ounces AP)	2 oz.	\$0.50/ea.	79%		
10) Mozzarella Cheese	12 oz.	\$4.58/#	100%		
11) Salt	t.t.	SF			
12) Pepper	t.t.	SF			
Preliminary Recipe Cost					
Spice Factor (2%)					
Total Recipe Cost					
Cost per Portion					
Desired Food Cost					30%
Preliminary Selling Price					
Actual Selling Price					