

Recipe Costing Form

*Directions below

Recipe Name: Vegetable Lasagna		Name: Joe Careless			
Reference:		Number of Portions: 10		Date: Key	
Portion Size: -----		APC/Unit		Yield %	
Ingredient	Recipe Quantity (EP) Weight, Volume, or Count	APC/Unit	Yield %	EPC/Unit	Extended Cost (Total Cost)
1) Lasagna Noodles	1# 12 oz. <i>Never put # and oz together with a decimal.</i> 1.12 #	\$3.30/#	100%		\$3.70
2) Eggplant, peeled	2#	\$0.41/#	81%	<i>Did not divide by 81%</i> \$0.41/#	\$0.82
3) Flour (1 c = 4 oz.)	1 c = 8 oz. = 0.5 # <i>1c = 4 oz NOT 8oz (of flour)</i>	\$5.65/5# \$0.33/#	100%		\$0.17
4) Bread Crumbs	6 oz. <i>Units are not the same.</i>	\$8.99/5# \$1.798/#	100%		\$10.79
5) Eggs	3 ea. <i>Units are not the same!</i>	\$1.98/doz	100%		\$5.94
6) Vegetable Oil	6 fl. oz. $\times \frac{1G}{64fl.oz.} = \frac{6}{64} = 0.09375$ <i>128 fl. oz.</i>	\$61/5 G	100%		\$1.15
7) Zucchini, sliced	1#	\$1.49/#	95%	<i>Divide by 95% not multiply.</i> \$1.4155/#	\$1.42
8) Yellow Squash	1#	\$1.62/#	95%	<i>Did not divide by 95% to calc EPC</i> \$1.62/#	\$1.62
9) Garlic, minced (1 bulb = 5 ounces AP)	2 oz. <i>Units are not the same</i>	\$0.50/ea.	79%	\$0.6329/ea.	\$1.27
10) Mozzarella Cheese	$\frac{12oz.}{1} \times \frac{1#}{16oz} = 0.75#$ <i>Units are not the same</i>	\$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.

$(\$26.09 \times 0.2 = \$5.22)$
 $\times 0.02 = 0.522$
 $(2\% = 0.02)$

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

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

Recipe Name: Vegetable Lasagna		Name: <i>Kelly</i>			
		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. $\frac{12 \text{ oz.}}{1} \times \frac{1 \#}{16 \text{ oz.}} = \frac{12}{16} = 0.75 \#$ 1.75#	\$3.30/#	100%		\$5.78
2) Eggplant, peeled	2#	\$0.41/#	81%	$\frac{0.5061}{\#}$	\$1.02
3) Flour (1 c = 4 oz.)	1 c = $\frac{4 \text{ oz.}}{1} \times \frac{1 \#}{16 \text{ oz.}} = \frac{4}{16} = 0.25 \#$ 0.25#	\$5.65/5# \$1.13/#	100%		\$0.29
4) Bread Crumbs	$\frac{6 \text{ oz.}}{1} \times \frac{1 \#}{16 \text{ oz.}} = \frac{6}{16} = 0.375 \#$ 0.375#	\$8.99/5# \$1.798/#	100%		\$0.68
5) Eggs	3 ea.	\$1.98/doz. \$0.165/ea.	100%		\$0.50
6) Vegetable Oil	$\frac{6 \text{ fl. oz.}}{1} \times \frac{1 \text{ G}}{128 \text{ fl. oz.}} = 0.0468 \text{ G}$ 0.0468 G	\$61/5 G \$12.20/G	100%		\$0.58
7) Zucchini, sliced	1#	\$1.49/#	95%	$\frac{1.5684}{\#}$	\$1.57
8) Yellow Squash	1#	\$1.62/#	95%	$\frac{1.7052}{\#}$	\$1.71
9) Garlic, minced (1 bulb = 5 ounces AP)	2 oz.	\$0.50/ea. 5 oz. \$0.10/oz.	79%	$\frac{0.1265}{\text{oz.}}$ $\frac{1}{\#} \times 0.79 =$	\$0.26
10) Mozzarella Cheese	12 oz. 0.75#	\$4.58/#	100%		\$3.44
11) Salt	t.t.	SF			SF
12) Pepper	t.t.	SF			SF
		Preliminary Recipe Cost			\$15.83
		Spice Factor (2%)			0.32
		Total Recipe Cost			16.15
		Cost per Portion			1.62
		Desired Food Cost %			30%
		Preliminary Selling Price			\$5.40
		Actual Selling Price			\$5.99 or \$5.50

$\$15.83 \times 0.02 = 0.32$
 $\$16.15 \div 10 = 1.615$
 $\$1.62 / 0.30 = 5.40$