Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
Culinary Arts 1, \_\_\_\_/33 points possible

**Recipe Cost Practice**

**Step 1:**

* Determine the total cost for each necessary ingredient
* Be sure to **match unit costs to amount needed** (oz=oz, not oz=lb)
* Unit costs should be rounded to the nearest ***thousandth*** (ex. $.024)
* Remember, **dried** spices/herbs need only be marked as “Part of 1% MU” *MU=Mark Up*

**Step 2:**

* Determine the total price for the entrée (vegetable, starch, & protein combined)

**Step 3:**

* Determine the menu price using each of the menu pricing techniques

|  |  |
| --- | --- |
| Menu Item | Asparagus and Sun-dried Tomato Salad |
| Number of Portions | 8 | **Portion Size** | 4 oz |

## UNIT COST MEASUREMENT MUST MATCH THE PROVIDED AMOUNT NEEDED

|  |  |
| --- | --- |
| Ingredients | Ingredient Cost |
| Item | Purchase Unit | Purchase Cost | Unit Cost**(Round to nearest .001)** | Amount Needed | Ingredient Cost**(Round to nearest .001)** |
| Asparagus | 16 oz | $3.15 | $ / | 2 lb | $ |
| Garlic | 1 lb | $1.99 | $ / | 2 T (1 oz) | $ |
| Vegetable oil | 1 gallon | $10.79 | $ / | ¼ c (\_\_\_ fl oz) | $ |
| Salt | N/A | N/A | $ / | 3 t | $ |
| Ground black pepper | N/A | N/A | $ / | 2 t | $ |
| Rosemary leaves | N/A | N/A | $ / | 2 T | $ |
| Thyme leaves | N/A | N/A | $ / | 2 T | $ |
| Sun-dried tomatoes in oil | 7 oz bottle | $4.99 | $ / | 8 oz | $ |
| Shiitake mushrooms | 8 oz pkg | $3.49 | $ / | 4 oz | $ |

|  |  |
| --- | --- |
| **Subtotal** | $ |
| **1% for small amounts of spices** **(Q factor)** | $ |
| **Total Recipe Cost** | $ |
| **Portion Cost (nearest cent)** | $ |

##

##

|  |  |
| --- | --- |
| Menu Item | Rosemary Red Potatoes  |
| Number of Portions | 6 | **Portion Size** | 3 oz |

## UNIT COST MEASUREMENT MUST MATCH THE PROVIDED AMOUNT NEEDED

|  |  |
| --- | --- |
| Ingredients | Ingredient Cost |
| Item | Purchase Unit | Purchase Cost | Unit Cost**(Round to nearest .001)** | Amount Needed |  Ingredient Cost**(Round to nearest .001)** |
| Small red potatoes  | 1 lb | $.89 | $ / | 1 ½ lb. | $ |
| Olive oil | 17 fl oz | $6.99 | $ / | ¼ c | $ |
| Baby Onions | 1 lb | $5.16 | $ / | 4 oz | $ |
| Dried rosemary | N/A | N/A | $ / | 1 ½ t | $ |
| Garlic cloves | 1 lb | $1.99 | $ / | 2 T (1 oz) | $ |
| Garlic salt | N/A | N/A | $ / | ¼ t | $ |
| Bacon | 1 lb | $6.99 | $ / | 2 oz | $ |

|  |  |
| --- | --- |
| **Subtotal** | $ |
| **1% for small amounts of spices** **(Q factor)** | $ |
| **Total Recipe Cost** | $ |
| **Portion Cost (nearest cent)** | $ |

|  |  |
| --- | --- |
| Menu Item | Filet Mignon with Chive Butter |
| Number of Portions | 2 | **Portion Size** | 5 oz |

## UNIT COST MEASUREMENT MUST MATCH THE PROVIDED AMOUNT NEEDED

|  |  |
| --- | --- |
| Ingredients | Ingredient Cost |
| Item | Purchase Unit | Purchase Cost | Unit Cost**(Round to nearest .001)** | Amount Needed |  Ingredient Cost**(Round to nearest .001)** |
| Butter | 16 oz pkg | $1.97 | $ / | 4 oz | $ |
| Salt | N/A | N/A | $ / | To taste | $ |
| Pepper | N/A | N/A | $ / | To taste | $ |
| Chives | 4 oz pkg | $2.99 | $ / | 2 oz | $ |
| Filet Mignon Steak Medallion  | 1 lb | $6.76 | $ / | 2- (5 oz) filets | $ |
| Olive oil | 17 fl oz bottle | $6.99 | $ / | 1 T (\_\_\_ fl oz) | $ |
| Bacon | 1 lb pkg | $6.99 | $ / | 4 slices (1 oz each) | $ |

|  |  |
| --- | --- |
| **Subtotal** | $ |
| **1% for small amounts of spices** **(Q factor)** | $ |
| **Total Recipe Cost** | $ |
| **Portion Cost (nearest cent)** | $ |

## Menu Price

|  |  |
| --- | --- |
| **Entrée**  | Filet Mignon with Chive Butter |
| **Number of Portions** | 1 |

|  |  |
| --- | --- |
| **Item** | **Portion Cost** |
| Asparagus and Sun Dried Tomato Salad | $ |
| Filet Mignon with Chive Butter | $ |
| Rosemary Red Potatoes | $ |

***Round all of the following to the nearest cent:***

|  |  |
| --- | --- |
| **Total Item Portion Cost**  | $ |
| **Item Menu Price at 33% FCP Method** | $ |
| **Item Menu Price at Straight Mark-Up 2/3 Method** | $ |
| **Item Menu Price $8 Contribution Margin Method** | $ |