## Recipe Cost Template for 5 Ingredient Cook-Off

|  |  |  |  |
| --- | --- | --- | --- |
| Menu Item |  | | |
| Member Names |  | | |
| Number of Portions |  | **Portion Size** |  |

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Ingredients | | | | Ingredient Cost | |
| Item | Purchase Unit | Purchase Cost | Unit Cost **(Round to nearest .001)** | Amount Needed | Ingredient Cost **(Round to nearest .001)** |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |
|  |  |  |  |  |  |

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

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