## Recipe Cost Template for 5 Ingredient Cook-Off

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

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| Ingredients | Ingredient Cost |
| Item | Purchase Unit | Purchase Cost | Unit Cost**(Round to nearest .001)** | Amount Needed | Ingredient Cost**(Round to nearest .001)** |
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| **Subtotal** |  |
| **1% for small amounts of spices (Q factor)** |  |
| **Total Recipe Cost** |  |
| **Portion Cost** (round to nearest cent) |  |

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