*Menu Pricing Notetaker* Part 1 Name \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Culinary Arts 1

**PORTION COSTING**

Costing recipes can be complicated, but the profitability of a restaurant or foodservice operation depends on \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Standard recipe cost and cost per serving, or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, are key success factors in quantity food production operations.
* To find the total cost of a standard recipe, know both:
  + \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ needed
  + \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ of each one

Standard Portion Cost Formula for Packaged Items: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Portion Cost

Once management sets ***portion size of their own recipes***, portion costs can be determined with the following formula:

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ x \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ =** **Portion Cost**

Terms to Know on Recipe Costing Forms:

**PURCHASE UNIT:**

* + - \_\_\_\_\_\_\_\_\_ in which the item is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
      * + Example:

**PURCHASE COST:**

* + - Amount \_\_\_\_\_\_\_\_\_\_\_\_ for the purchase unit
    - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ DO NOT NEED CALCULATIONS

**UNIT COST:**

* + - **Purchase Unit** \_\_\_\_\_\_\_\_\_\_\_\_\_ by **Purchase Cost** (Round to nearest \_\_\_\_\_\_)

**AMOUNT NEEDED:**

* + - Amount in specific recipe
    - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ from the recipe

**INGREDIENT COST:**

* + - Price per \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ in recipe
    - \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ x \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
    - \_\_\_\_\_\_\_\_\_\_\_\_ in **Amount Needed** & **Unit Cost** MUST \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
      * oz to oz; lb to lb
      * If needing to switch between units, use equivalencies
      * Round to nearest \_\_\_\_\_

Practice

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Ingredients for 2 servings** | | | | **Ingredient Cost** | |
| **Item** | **Purchase Unit** | **Purchase Cost** | **Unit Cost**  **(Round to nearest .001)** | **Amount Needed** | **Ingredient Cost**  **(Round to nearest .001)** |
| Asparagus | .75 lb | $1.76 |  | 8 oz |  |
| Olive oil | 1 gallon | $15.67 |  | 2 fl oz |  |
| Garlic | 4 oz | $.75 |  | 2 cloves (1 oz) |  |
| Salt | N/A | N/A |  | TT |  |
| Pepper | N/A | N/A |  | ½ t |  |
| Parmesan cheese | 8 oz | $3.99 |  | 1 oz |  |

Calculating Portion Costs

|  |  |
| --- | --- |
| **Total Recipe Cost** |  |
| **1% markup for small amounts of dry herbs/spices**  **(Q factor)** (Multiply recipe cost by .01) |  |
| **Total Recipe Cost** |  |
| **Portion Cost**  (Divide recipe cost w/mark-up by number of servings in recipe **rounded to the cent**) |  |

*Additional Notes:*