Food Cost Calculator: Recipe Costing Card

Free page from the Food Cost Calculator and Recipe Costing kit

Greenwolf Tech Labs

Recipe costing card

Recipe name _____ Menu category _____ Portions per recipe _____ Portion size _____

Costed by _____ Date _____ Menu price _____ Target food cost % _____

INGREDIENT	RECIPE QTY AND UNIT	AS-PURCHASED PRICE AND PACK	YIELD %	USABLE COST PER UNIT	LINE COST (QTY X USABLE COST)	NOTES

A. Total recipe cost
Sum of line costs
_____

B. Cost per portion
A / portions
_____

C. Food cost %
B / menu price
_____

D. Price at target
B / target food cost %
_____

E. Contribution margin
Menu price - B
_____

F. Price review date
Re-cost when a key price moves
_____

Usable cost per unit = as-purchased cost per unit / yield %. Write quantities in a unit of the same kind as the pack (weight, volume or count). Free page from the Food Cost Calculator kit at greenwolftechlabs.com/food-cost-calculator/.