

Recipe costing worksheet

One page per dish, fill it out before the dish hits the menu

Dish

Name: _____

Portions: _____

Menu price: _____

Ingredients

Ingredient	Qty	Unit	Cost per unit	Line cost

Yield test

Run this once per ingredient, and again whenever the supplier or the cut changes.

Ingredient	Weight as purchased	Usable weight after trim and cooking	Yield %

Totals

Recipe cost: _____

Cost per portion: _____

Food cost %: _____

Target %: _____

Price to hit target: _____

Sign-off

A cost sheet nobody dated is a cost sheet nobody trusts. Re-cost every dish at least once a quarter.

Costed by: _____

Date: _____

Chef sign-off: _____

Next re-cost date: _____

Notes

- Yield used for each ingredient
- Where the price came from (invoice, date, supplier)
- Date costed