

Recipe card and plating spec

One dish per page, from ingredients to the plate that leaves the pass

1. Dish

Name: _____

Menu category: _____

Station: _____

Yield / portions: _____

Portion size: _____

Version: _____

Date: _____

2. Ingredients and cost

Pull unit cost from your food cost calculator, not from memory. A stale invoice price makes every number below it wrong.

Ingredient	Quantity	Unit	Unit cost	Line cost

3. Method

Step	Detail	Time or temp

4. Plating spec

The photo of the finished plate goes here in your version, shot from directly above under the pass light.

Plate / vessel: _____

Garnish: _____

Sauce placement: _____

Finishing: _____

- What the guest sees first sits center or forward, not buried under garnish.
- Every component has one place it goes, the same place on every plate.
- Wipe the rim clean before the plate leaves the pass.
- Hot food goes out on a hot plate, cold food on a chilled one.

5. Allergens

Contains (of the 9 major US allergens: milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soybeans, sesame): _____

Cross-contact risk: _____

Safe modification: _____

6. Holding, storage and shelf life

Hold temp (hot 135°F / 57°C or above, cold 41°F / 5°C or below): _____

Max hold time: _____

Storage: _____

Label and use-by: _____

7. Costing summary

Recipe cost: _____

Cost per portion: _____

Menu price: _____

Food cost %: _____

Target %: _____

8. Sign-off

Chef: _____

Date: _____