

Know the cost of a plate

Recipe costing | units, yield and contribution



Price the amount actually used. Keep purchased quantity, usable quantity and portion size on the same basis.

BUILD A TRACEABLE RECIPE COST

- 1. Record the pack.** Use the supplier, exact item, pack size, dated invoice cost and unit. Apply credits consistently; avoid a made-up market price.
- 2. Match the recipe basis.** A raw recipe quantity uses raw-unit cost. A trimmed or cooked quantity needs the corresponding usable-unit cost.
- 3. Add every component.** Include sauces, garnish and sub-recipes once. Keep takeaway packaging separate if you want a food-only measure.
- 4. Divide by actual usable portions.** Keep full precision in calculations, then round the displayed money.

Cost per usable unit = purchase cost / usable quantity
 Recipe cost = sum of (ingredient quantity x matching unit cost)
 Portion food cost = recipe cost / usable portions
 Food-cost % = portion food cost / net selling price x 100

Illustrative 12-portion batch	Basis	Cost
Main ingredient	6 lb usable x \$4.00/lb	\$24.00
Vegetables	3 lb x \$2.00/lb	\$6.00
Sauce + garnish	One batch; already costed	\$6.00
Total / 12 portions	\$36.00 / 12	\$3.00

At a \$12 net selling price: food cost is 25%; food-only contribution is \$9. That \$9 is not net profit: labor, rent, fees and other expenses still have to be paid. There is no universal ideal food-cost percentage.