Costing a Recipe with an Excel Spreadsheet

May 18, 2009

The Costing Sheet

Open the Cost Form Spreadsheet

Foo	d Cost F	orm			Dat e:	<u> </u>		
Manu Item:	ÿ. <u> </u>				Size	3		
Number of Portions	2	1		75				
Cost per Partian:	<u> </u>		7.0	_	Selling Price	<u> </u>	Food Costs	2%
Ingradants	Reaps Quantity Weight Volume Count			APC / Unit Yield %		EPC/Unit	Total Cost	Dansity
	-			//N/A	(N/A	4N/A	#N/A	8N/A 888
	27	8 1		RN/A RN/A	@N/A	ANA ANA	RN/A	ANA ANA ANA
				//N/A	8N/A	ANA ANA	RN/A	ANA AAA
		2		RN/A RN/A	8N/A	ANA ANA	RN/A	ANA AAA
		. M		//N/A	/N/A	ANA ANA	RN/A	ANA AM
		20		RN/A	@N/A	ANA ANA	RN/A	ANA AM ANA
	14	75		//N/A	/N/A	#N/A	BYOL	ANA AM
		7		//N/A	RN/A	ANA ANA	#N/A	ANA AM
		×		//N/A	RN/A	ANA ANA	/N/A	ANA AM
			23	RN/A RN/A	/N/A	ANA ANA	BVA	RNA RRE
			2	RN/A RN/A	éN/A	AWA AWA	/N/A	RNA RRE
				//N/A	/N/A	ANA ANA	#N/A	ANA AAA
				RN/A	/N/A	AN/A	BYON	ANA AM
				//N/A	RN/A	ANA ANA	RNA	ANA AAA
				RN/A RN/A	/N/A	#N/A #N/A	/N/A	BNA BBB
			2	RN/A RN/A	/N/A	/IN/A	AVA	ANA AAA
				MN/A MN/A	/N/A	AWA AWA	ANO	ANA AM ANA
	2			AN/A AN/A	/N/A	AWA AWA	#N/A	ANA AAA
	9			MN/A MN/A	//N/A	ANA ANA	//N/A	ANA AAA
				MN/A MN/A	RN/A	ANA ANA	//N/A	ANA AM ANA
				MN/A MN/A	RN/A	ANA ANA	//N/A	ANA AAA
				BN/A	/N/A	ANA ANA	RNO	ANA AAA

The Heading

Enter the date: May 19, 2009

Enter the recipe name: Strawberry Bread

Size: 1 slice

Number of Portions: 24

Food		Date:	May 19, 2009					
Menu Item:	_	Size	1 Slice					
Number of Portions	24			_				
Cost per Portion:	\$		2:	_	Selling Price	\$ -	Food Cost%	25%
Ingredients	Recipe Quantity		Cost		Total Cost			
ingredients	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit	TOTAL COST	Density
				#N/A #N/A	#N/A	#N/A #N/A	#N/A	#N/A ### #N/A
			6	#N/A	44N1/A	#N/A	44h17.0	#N/A ###

Recipe Item 1

Ingredients has two cells. The top is the for the recipe item. The second cell is for short instructions, such as sliced.

- Type strawberries in the top cell
- Under volume's top cell, input 3 and in the bottom cell enter c for cup
- ■The APC/unit, the yield%, the EPC/unit and the price of \$5.71 is shown automatically.

Food Cost Form				Date:		May 19, 2009				
Menu Item:	strawberry Bread			Item: Strawberry Bread Size		iize	1 Slice			
Number of Portions		24								
Cost per Portion:	\$		(2)	_ s	elling Price	\$ -	Food Cost%	25%		
Ingredients	Recipe Quantity			I	Cost					
ingredients	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit	Total Cost	Density		
Strawberries		3 c		\$ 3.31 lb	87	\$ 3.80 lb	\$ 5.71	8 oz cup		
				#N/A #N/A	#N/A	#N/A #N/A	#N/A	#N/A ### #N/A		
	2			#N/A	28170	#N/A	21h17.0	#N/A ###		

Recipe Item 2

- Type butter in the top cell of the second item.
- Under weight's top cell, input 1 and in the bottom cell enter lb for pound
- ■The APC/unit, the yield%, the EPC/unit and the price of \$1.78 is shown automatically.
- •Allowable abbreviations for weights and volumes are shown on the right side of the form.

Food Cost Form				ı)ate:	May 19, 2009			
lenu Item: Strawberry Bread				_	Size	1 Slice			
Number of Portions	24			-					
Cost per Portion:	\$		(<u>1</u>)	_	Selling Price	_ \$ -	Food Cost%	25%	
Ingredients	Recipe Quantity				Cost	X.	Total Cost	50 10	
ingredients	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit	Total Cost	Density	
Strawberries	8	3 c	3	\$ 3.31 lb	87	\$ 3.80 lb	\$ 5.71	8 oz cup	
Butter	1 lb			\$ 1.78 lb	100	\$ 1.78 lb	\$ 1.78	8 oz cup	
	100			#N/A	#NI/A	#N/A	#NI/A	#N/A ###	

Recipe Item 3

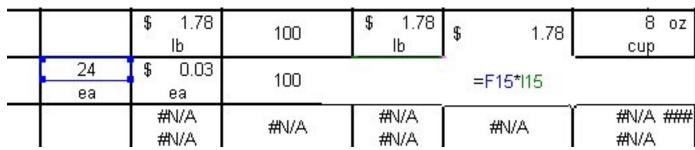
- Type bread in the top cell
- Under count's top cell, input 24 and in the bottom cell enter ea for ea
- For counts, we type 0.03 and ea in the APC/unit and the EPC is updated

Food Cost Form				D	ate:	May 19, 2009				
Menu Item: Number of Portions	Strawberry Bread 24						1 Slice			
Cost per Portion:	\$		2	_ s	elling Price	\$ -	Food Cost%	25%		
Ingredients	Recipe Quantity Weight Volume Count		Recipe Quantity Veight Volume Count APC		Cost Yield %	EPC / Unit	Density			
Strawberries		3 c	0	\$ 3.31 lb	87	\$ 3.80 lb	\$ 5.71	8 oz cup		
Butter	1 lb		6	\$ 1.78 lb	100	\$ 1.78 lb	\$ 1.78	8 oz cup		
Bread			24 ea	\$ 0.03 ea	100	\$ 0.03 ea	\$ -	7 oz cup		
				#N/A	44N17A	#N/A	44N17.N	#N/A ###		

Recipe Item 3 (cont.)

■In the Total Cost cell, type =F15*I15 and

Enter



■The price is \$0.72

Foo	d Cost F	orm		C)ate:		May 19, 200	9
Menu Item: Number of Portions	Stra	awberry Br 24	read	_ s	Size	-	1 Slice	
Cost per Portion:	\$		# 2 1	_ s	Selling Price	_\$ -	Food Cost%	25%
Ingredients	R Weight	ecipe Quant Volume	ity Count	Cost APC / Unit Yield %		EPC / Unit	Total Cost	Density
Strawberries	YYOIGHL	3 c	Codin	\$ 3.31 lb	87	\$ 3.80		8 oz cup
Butter	1 Ib			\$ 1.78 lb	100	\$ 1.78 lb	\$ 1.78	8 oz cup
Bread			24 ea	\$ 0.03 ea	100	\$ 0.03 ea	\$ 0.72	7 oz cup
				#N/A	44N17A	#N/A	#NI/A	#N/A ###

Computing the Total Cost

- In cell J55, type =sum(and select all the total costs as shown and Enter.
- The total cost is \$8.21

B C	ım(J11:J16 D	E	F	G	Н		J	K L
Food	d Cost F	orm			Date:		May 19, 200	9
Menu Item: Number of Portions	55.192 × 5.1936W				1 Slice			
Cost per Portion:	\$ -			_)	Selling Price	\$ -	25%	
Ingredients	R Weight	ecipe Quant Volume	ity Count	APC / Unit	Cost Yield %	EPC / Unit	Total Cost	Density
Strawberries		3 c		\$ 3.31 lb	87	\$ 3.80 lb	\$ 5.71	8 oz cup
Butter	1 lb			\$ 1.78 lb	100	\$ 1.78 lb	\$ 1.78	8 oz cup
Bread			24 ea	\$ 0.03 ea	100	\$ 0.03 ea	\$ 0.72	7 oz cup
_				#N/A		#N/A		#N/A ###

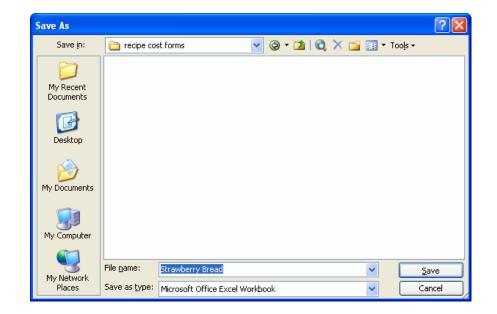
The Selling Price

- The Cost per Portion of \$0.34 and the Selling Price of \$1.37 are computed.
- You can change the Food Cost % as needed.

Food Cost Form					Date:	May 19, 2009			
Menu Item:	Strawberry Bread				Size	1 Slice			
Number of Portions	<u>-</u>	24		-					
Cost per Portion:	\$		0.34		Selling Price	\$ 1.37	Food Cost%	25%	
Ingredients	Recipe Quantity				Cost		Total Cost	S0 02	
Ingrediente	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit	10101 0001	Density	
Strawberries		3 c		\$ 3.31 lb	87	\$ 3.80 lb	\$ 5.71	8 oz cup	
Butter	1 lb	6 8		\$ 1.78 lb	100	\$ 1.78 lb	\$ 1.78	8 oz cup	
Bread			24 ea	\$ 0.03 ea	100	\$ 0.03 ea	\$ 0.72	7 o:	

Save the Cost Form

- •Make a new folder called Recipe Cost Forms.
- Save the cost form as Strawberry Bread.



Practice

Create three additional cost sheets to practice your skills using the Food Cost Form.