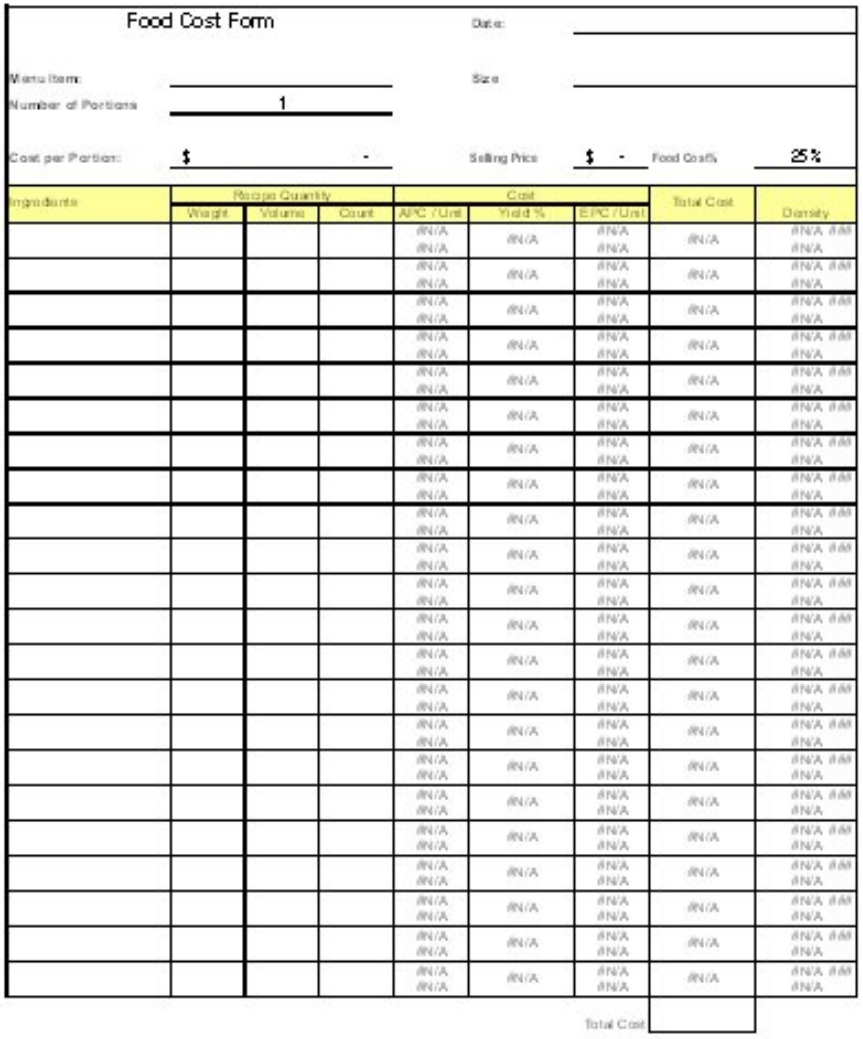
Costing a Recipe with an Excel Spreadsheet

May 18, 2009

The Costing Sheet

Open the Cost Form Spreadsheet



Food Cost Form

Date:

Menu Item:

Size

Number of Portions: 1

Cost per Portion: $ -

Selling Price: $ -

Food Cost%: 25%

Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
				#N/A #N/A	#N/A	#N/A #N/A	#N/A	#N/A ### #N/A

The Heading

Enter the date: May 19, 2009

Enter the recipe name: Strawberry Bread

Size: 1 slice

Number of Portions: 24

Food Cost Form							Date:	May 19, 2009	
Menu Item:	Strawberry Bread						Size	1 Slice	
Number of Portions	24								
Cost per Portion:	$ -						Selling Price	$ -	Food Cost% 25%
Ingredients	Recipe Quantity			Cost			Total Cost	Density	
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit			
				#N/A #N/A	#N/A	#N/A #N/A	#N/A	#N/A ### #N/A	
				#N/A		#N/A		#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 **Size** 1 Slice

Number of Portions 24

Cost per Portion: $ - **Selling Price** $ - **Food Cost%** 25%

Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
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
				#N/A		#N/A		#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

Date: May 19, 2009

Menu Item: Strawberry Bread **Size** 1 Slice

Number of Portions 24

Cost per Portion: $ - **Selling Price** $ - **Food Cost%** 25%

Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
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
				#N/A	#N/A	#N/A	#N/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

Date: May 19, 2009

Menu Item: Strawberry Bread **Size** 1 Slice

Number of Portions 24

Cost per Portion: $ - **Selling Price** $ - **Food Cost%** 25%

Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
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	$ -	7 oz cup
				#N/A	#N/A	#N/A	#N/A	#N/A ###

Recipe Item 3 (cont.)

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

		$ 1.78 lb	100	$ 1.78 lb	$ 1.78	8 oz cup
	24 ea	$ 0.03 ea	100	=F15*I15		
		#N/A #N/A	#N/A	#N/A #N/A	#N/A	#N/A ### #N/A

- The price is $0.72

Food Cost Form

Date: May 19, 2009

Menu Item: Strawberry Bread **Size** 1 Slice

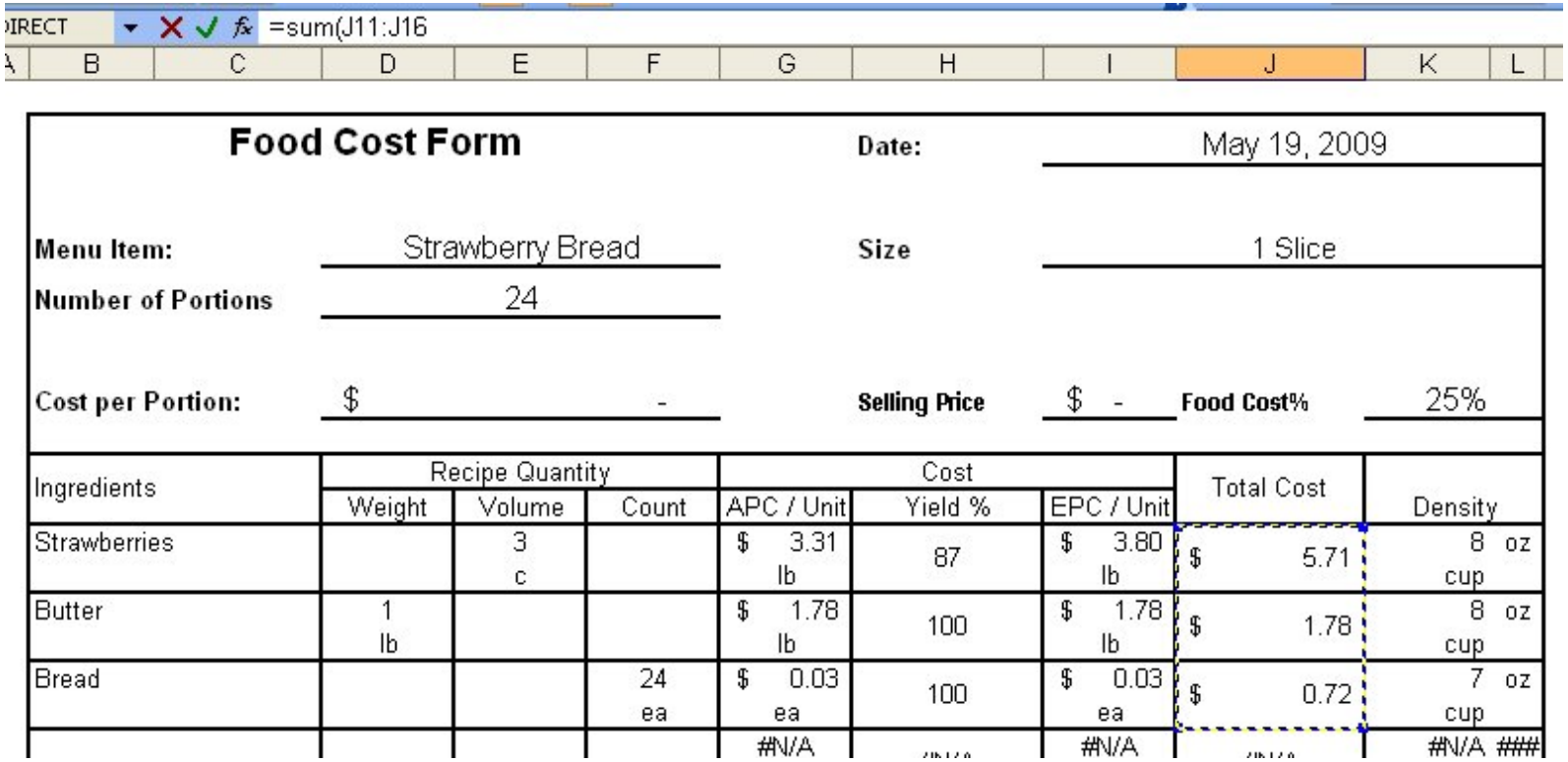
Number of Portions 24

Cost per Portion: $ - **Selling Price** $ - **Food Cost%** 25%

Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
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	#N/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



Food Cost Form

Date: May 19, 2009

Menu Item: Strawberry Bread **Size** 1 Slice

Number of Portions 24

Cost per Portion: $ - **Selling Price** $ - **Food Cost%** 25%

Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
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

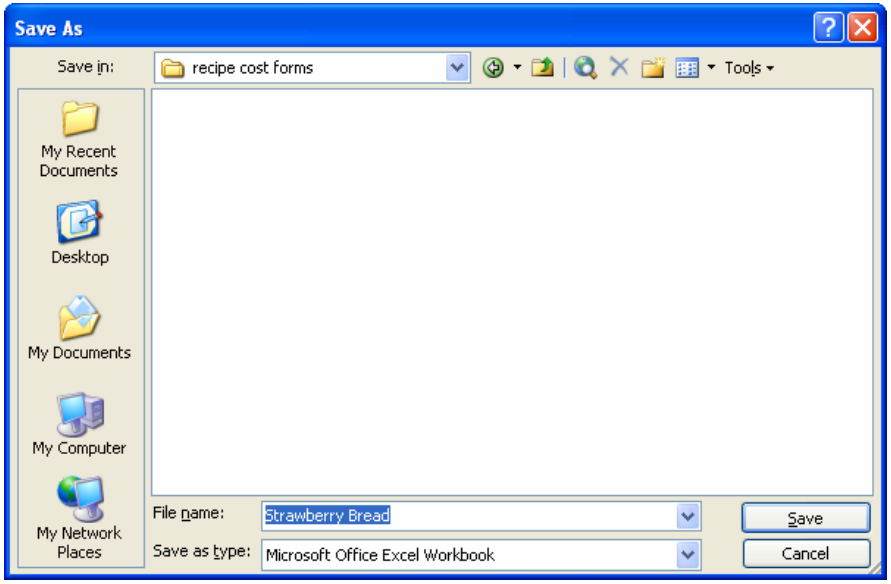
Number of Portions 24

Cost per Portion: $ 0.34 **Selling Price** $ 1.37 **Food Cost%** 25%

Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
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

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.