

Recipe Costing Sheet

Work out what a dish actually costs to make as you make it, including the trimmings, so a price is set from a figure rather than a feeling.

What one dish actually costs to make, per batch and per portion, before anybody argues about the price.

COST THE YIELD, NOT THE SHOPPING LIST

Cost the recipe as you actually make it, including the trimmings you throw away. A dish priced from the shopping list rather than from the yield is the one that loses money quietly all year.

Dish

Batch size

Portions per batch

Costed on

Ingredient	Supplier	Pack size and price	Unit cost	Quantity used	Waste or trim %	Cost

Ingredient cost per batch

Per portion

Selling price

Gross margin

What is not in this figure — labour, energy, packaging, waste, the dish nobody ordered