

Determining Portion Costs (p. 112)

NFS 1240
Assignment 3 Guidelines

Food Costs

- Unit Costs
 - Cost of ingredients (AP and EP)
- Recipe costs
 - How much it costs to make a dish
- Portion costs
 - How much does each serving cost

Recipe Costs

- Calculate the AP ingredient amounts
- Determine the cost of that ingredient
- Add all ingredient costs together

Vegetable Soup		Yield = 1 qt		
Ingredient	% Yield	AP Amount	Purchase Price	Ingredient Cost
8 oz carrot, small dice	80%	10 oz	\$1.80 / 2 lb	\$0.56
6 oz onion, small dice	86%	7 oz	\$2.97 / 5 lb	\$0.26
12 oz tomato, concassee	60%	20 oz	\$1.50 / lb	\$1.88
5 oz corn kernels	20%	25 oz	\$12.00 / 10 lb	\$1.88
28 fl oz beef broth	---	---	\$8.00 / 1 gal	\$1.75
Recipe Cost				\$6.33

Vegetable Soup

- Recipe Cost = \$6.33 / 1 qt
 - \$6.33 / 1 qt = \$6.33 / 32 oz = \$0.20 / oz
- Portion cost for 6 oz serving:
 - 6 oz x \$0.20 / oz = \$1.20
- Portion cost for 8 oz serving:
 - 10 oz x \$0.20 / oz = \$2.00

Assignment #3 is Due Mon. March 22

- Will be included on Exam 3
- Review AP & EP costs, % Yield!
- Available on Blackboard page:
 - These guidelines
 - Copy of the assignment