

Name _____

NFS 1240 Assignment #3 – Recipe and Portion Costs – Due Mon. March 22

1. Calculate the cost for each ingredient in the following recipe (AP unit costs are given below; you will not need to calculate EP unit cost for any of them), then calculate the total recipe cost for 5 quarts of chili. (13 points)

<u>Chili Con Carne</u> Yield: 5 quarts	<u>AP cost</u>	<u>Ingredient Cost</u>
1 lb onions, med. dice	\$2.99 / 5 lb bag	_____
½ fl oz olive oil	\$4.00 / 12 oz bottle	_____
2 oz garlic, chopped	\$0.99 / head (6 oz)	_____
2 lb 8 oz ground beef	\$2.79 / lb	_____
3 lbs canned crushed tomatoes	\$0.65 / 14 oz can	_____
4 lbs canned diced tomatoes	\$0.80 / 14 oz can	_____
1 qt. brown stock	\$2.50 / gallon	_____
1 oz chili powder	\$3.50 / lb	_____
2 tsp cumin	\$2.99 / 6 oz jar (Assume 1 tsp = 0.1 oz)	_____
4 bay leaves	\$ 3.50 / 6 oz jar (Assume 50 leaves per jar)	_____
1 ½ fl. oz Worcestershire sauce	\$4.99 / 10 oz bottle	_____
8 oz green chilies, diced	\$1.99 / lb	_____
	TOTAL RECIPE COST	_____

2. How much does an 8 oz serving of chili cost? _____

How much does a 10 oz serving of chili cost? _____