Name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Period:\_\_\_\_\_\_\_\_

Food Costing

After purchasing the food there should be money left over. What is this money used for in the restaurant?

Menu Pricing

What is Food Cost Percentage?

Why is it important?

What is the industry standard %?

What is the formula to determine menu price?

The other factors that impact food cost

|  |  |  |  |
| --- | --- | --- | --- |
| Spoilage |  | Theft |  |
| Preparation |  | Waste |  |
| Employee Training |  | Forecasted Sales |  |

The formula for Unit Cost

The formula for Serving Cost

AP/EP

Why would a chef opt to purchase prepared or processed food over the raw food product?

Terms to know:

|  |  |  |
| --- | --- | --- |
| Term | Definition | Formula  |
| As Purchased |  |  |
| Edible Portion |  |  |
| Percentage Yield |  |  |

###### Sample Math Questions

###### Determine the unit price

|  |  |  |  |
| --- | --- | --- | --- |
|  | Butter 1 | Butter 2 | Butter 3 |
| Price  | $2.50 | $11.75 | $4.79 |
| Unit Size | 1 lb. | 4 lbs. | 2 lbs. |
| Unit Price |  |  |  |

###### Determine the cost per serving

|  |
| --- |
| Chicken Soup – Yield 12 |
| 3 qt. stock | $.69/qt. |  |
| 3 lbs. noodles | $1.29/lb. |  |
| 1 lb. chicken | $1.99/lb. |  |
| 1 lb. carrots | $.59 lb. |  |
| 1 lb. onion | $.39/lb. |  |
| Total Cost |  |
| Cost Per Serving |  |

###### Fill in the AP/EP Chart (the nearest 10th, don’t round)

|  |  |  |  |
| --- | --- | --- | --- |
| Product | % Yield | EP | AP |
| Fig | 82% | 6 lbs. |  |
| Peas |  | 7 lbs. | 18.42 |
| Pears | 78% | 15 lbs. |  |
| Kale | 74% |  | 8 lbs. |

A turkey breast costs $18.65 and yields 12 portions. What would your menu price be if your food cost percentage was 30%?

A purchased apple pie costs $3.32 and served 6 people. The chef priced it on the menu at $1.00 per slice. Is this price correct according to food cost % standards?

Menu Price 28%\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Menu Price 35%\_\_\_\_\_\_\_\_\_\_\_\_\_\_

###### Sample Math Questions KEY

###### Determine the unit price

|  |  |  |  |
| --- | --- | --- | --- |
|  | Butter 1 | Butter 2 | Butter 3 |
| Price  | $2.50 | $11.75 | $4.79 |
| Unit Size | 1 lb. | 4 lbs. | 2 lbs. |
| Unit Price | 2.50 | 2.93 | 2.40 |

###### Determine the cost per serving

|  |
| --- |
| Chicken Soup – Yield 12 |
| 3 qt. stock | $.69/qt. | 2.07 |
| 3 lbs. noodles | $1.29/lb. | 3.87 |
| 1 lb. chicken | $1.99/lb. | 1.99 |
| 1 lb. carrots | $.59 lb. | .59 |
| 1 lb. onion | $.39/lb. | .39 |
| Total Cost | 8.91 |
| Cost Per Serving | .74 |

###### Fill in the AP/EP Chart (the nearest 10th, don’t round)

|  |  |  |  |
| --- | --- | --- | --- |
| Product | % Yield | EP | AP |
| Fig | 82% | 6 lbs. | 7.31 lbs. |
| Peas | 38% | 7 lbs. | 18.42 lbs. |
| Pears | 78% | 15 lbs. | 19.23 lbs. |
| Kale | 74% | 5.92 lbs. | 8 lbs. |

A turkey breast costs $18.65 and yields 12 portions. What would your menu price be if your food cost percentage was 30%?

$5.18 or $5.99 or $6.00

A purchased apple pie costs $3.32 and served 6 people. The chef priced it on the menu at $1.00 per slice. Is this price correct according to food cost % standards?

Menu Price 28% $1.98 Menu Price 35% $1.58