## RECIPE COSTING FORM

Menu Item: Sweet Potato OCasserole
Total Yield: 200

Portion Size: 4 oz

| INGREDIENT | QUANTITY | Purchase Unit cost (\$) | Ingredient Cost (\$) |
| :---: | :---: | :---: | :---: |
| Yam | 37\# 8oz (\#10 can we ighs 4.3\#) | \$38.83/case of 6 cans \#10 cans | \$56.44 |
| brown sugar | 5\# 7oz | \$13.72/case for 12-2\# bags | \$3.11 |
| corn starch | 53/40Z | \$15.50/case for 24-1\# boxes | \$0.23 |
| Cinnamon, ground | 1112Tbsp | $\$ 15.25$ for 18 ounces | \$0.64 |
| nectar/ apricot | 31/4qts (comes in 46 oz cans) | \$22.18/casefor 12-46 ounce cans | \$4.18 |
| water | 11122qs |  | N/A |
| margerine/ stick | 12oz | \$13.98/casefor 30-1\# blocks | \$0.35 |
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|  |  |  |  |

Total recipe cost: \$64.95( 0.35+4.18+0.64+0.23+3.11+56.44=64.95)
Cost per Portion: $\$ 0.32$ ( $64.95 / 200=0.32$ ) Number of Portions: 200
Suggested Selling Price:\$ $0.13(0.32 * 40 \%=0.128 \sim 0.13)$
Should you make this product or should you buy it ready made?
we should make it because it will cost us less.

## Why?

if we buy it prepared it will cost us [200person/24person= (8.333pans)* 16.98= $\$ 141.5]$ but if we make it it will only cost us $\$ 64.95$.

