

**Recipe Worksheet**

<b>Team Number</b>	
<b>School Name</b>	

<b>Menu Item</b>			
<b>Number of Portions</b>		<b>Portion Size</b>	
<b>Cooking Method(s)</b>			
<b>Recipe Source (MLA)</b>			

Ingredients	
Item	Amount

Procedure

## Recipe Cost Worksheet

<b>Team Number</b>			
<b>School Name</b>			
<b>Menu Item</b>			
<b>Number of Portions</b>		<b>Portion Size</b>	

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost

<b>Subtotal</b>	
<b>1 % for small amounts of spices (Q Factor)</b>	
<b>2 % for frying oil</b>	
<b>Total Recipe Cost</b>	
<b>Portion Cost</b>	

# Menu Price Worksheet

Team Number	
School Name	

Menu Category	<input type="checkbox"/> Starter	<input type="checkbox"/> Entree	<input type="checkbox"/> Dessert
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Recipe	Portion Cost

Total Plate Portion Cost	
Menu Price at 33% Food Cost	
Actual Price on Menu	

## Product Check-In Inventory List

Team Number	
School Name	

<b>Container Purpose</b>	<input type="checkbox"/> Refrigerator	<input type="checkbox"/> Dry Storage
<b>Number of Items in Container/Cooler</b>		

[illegible]