## **Recipe Worksheet**

School Name				
Team Number				
Educator Name				
Menu Item				
Number of Portions		Portion Size		
Cooking Method(s)				
Recipe Source (MLA)				
	Ingredient	ts		
	Item	Amount		
Procedure				

## **Recipe Cost Worksheet**

School Name		
Team Number		
Menu Item		
Number of Portions	Portion Size	

Ingredient	Purchase Unit	Purchase cost	Unit cost	Amount Needed	Ingredient Cost

Subtotal	
1 % for salt and pepper only	
2 % for frying oil (if used)	
Total Recipe Cost	
Portion Cost	

## **Menu Price Worksheet**

School Name					
Team Number					
Menu Category	□ Starter	□ Entree		□ Dessert	
		·	·		
	Recipe			Portion Cost	
	•				
	Total P	Total Plate Portion Cost			
	Menu F	Menu Price at 33% Food Cost			
	Actual Price on Menu				

## **Product Check-In Inventory List**

School Name			
Team Number			
Container Purpose	□ Refrigerator	□ Dry Storage	
Number of Items in Container/Cooler			

Inventory List				
Item	Confirmed (This column for judge use only)			