



PO Box 263
Ground Floor, 55 Holland Street
Northgate QLD 4013

P (07) 3878 8977
E info@ctatraining.com.au
W www.ctatraining.com.au

Recipe Costing Sheet

Rather than trying to estimate an individual plate cost which can be difficult given small portions, calculate the cost for say six or ten meals and then do the calculation set out at the bottom of the costing sheet to gain an individual plate cost.

Dish Name: _____

Total Number of Portions from this card: **(B)** _____

Date of calculations: _____

Ingredients List

Name of Ingredient	Quantity	Cost
Total Cost of Ingredients (A)		
Divide a by (B)		
Equals plate cost		

