

WORKSHEET 15 · CHAPTER 15 · MENU DESIGN AND SUPPLIERS

Menu Costing Worksheet

Print, complete by hand, or use as a working review sheet.

Instructions

Complete for every item on the opening menu. Reconsider any item whose margin does not justify its kitchen time.

Item Costing**Item Name****Category**

Starter / main / dessert / side / drink.

Recipe Cost Per Portion**Selling Price (ex-VAT)****Food Cost Percentage**

Target for cuisine type: ____%

Gross Profit Per Portion**Average Preparation Time**

Contribution Margin Per Minute

Menu Engineering Classification Star / Plowhorse / Puzzle / Dog after 30-60 days data.

Menu Summary

Total Items Target: 16-20.

Average Food Cost

Highest / Lowest Food Cost Items Name and percentage.

Average Contribution Margin Per Minute