**STANDARD RECIPE COSTING SHEET**

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| **STUDENT NAME:** |  | **STUDENT ID:** |  |
| **CLASS ID:** |  | **DATE:** |  |

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| --- | --- | --- | --- | --- | --- | --- |
| **Dish:** |  | | | | | |
| **Yield:** |  |  | | | | |
| **Ingredient** | **Qty. required** | **UoM** | **Purchase Cost** | **Purchase UoM** | **UoM Conversion** | **Ingredient Cost** |
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| **RECIPE SUBTOTAL** | | | | | |  |
| **WASTAGE 10%** | | | | | |  |
| **RECIPE TOTAL** | | | | | |  |
| **COST PER PORTION** | | | | | |  |