

Modifying the Cost Sheet

May 20, 2009

Selecting the Recipe

Chipotle Chicken Marinade¹

Dried Ancho Chiles	2 oz	\$7.58/lb
Black Pepper	1 tsp	\$0.99/ lb
Cumin Powder	2 tsp	\$23.67/lb
Fresh Oregano	2 tbsp	\$5.74/lb
Garlic	6 cloves	\$1.67/lb
Red Onion	¼ cup	\$0.96/lb
Vegetable Oil	¼ cup	\$0.79/lb
Chicken Breast	24 oz	\$2.30/lb

- Recipe Serves 4

Adding Ingredients to the Food Cost Table

Select the second tab to open the sheet called Food Cost Table.

Scroll down to the first open row.

	A	B	C	D	E	F
390	Turkey, whole, frozen	100	8.000	cup	\$ 0.95	lb
391	Vanilla	100	8.000	cup	\$ 9.99	lb
392	Vegetable oil	100	8.000	cup	\$ 0.37	lb
393	Vinegar	100	8.000	cup	\$ 0.29	lb
394	Vinegar, apple cider	100	8.000	cup	\$ 0.73	lb
395	Vinegar, balsamico	100	8.000	cup	\$ 90.00	lb
396	Vinegar, champagne	100	8.000	cup	\$ 0.73	lb
397	Vinegar, red wine	100	8.000	cup	\$ 0.31	lb
398	Walnut pieces	100	8.000	cup	\$ 1.81	lb
399	Walnuts, shelled	100	4.000	cup	\$ 1.00	lb
400	Water	100	8.000	cup	\$ 0.01	lb
401	Watercress	100	8.000	cup	\$ 3.29	lb
402	Watermelon	86	8.000	cup	\$ 1.00	lb
403	Yeast, envelope	100	4.000	cup	\$ 2.48	lb
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Cost Form Food Cost Table Conversion 2 Conversions

Ready

Add the New Ingredients

Add the Dried Ancho Chilis, the Cumin Powder, the Red Onion and the Chicken Breast to the list of ingredients. They are highlighted in yellow.

	A	B	C	D	E	F
388	Turkey, bulk	100	8.000	cup	\$ 0.75	lb
389	Turkey, ground, burger, frozen	100	8.000	cup	\$ 0.87	lb
390	Turkey, whole, frozen	100	8.000	cup	\$ 0.95	lb
391	Vanilla	100	8.000	cup	\$ 9.99	lb
392	Vegetable oil	100	8.000	cup	\$ 0.37	lb
393	Vinegar	100	8.000	cup	\$ 0.29	lb
394	Vinegar, apple cider	100	8.000	cup	\$ 0.73	lb
395	Vinegar, balsamico	100	8.000	cup	\$ 90.00	lb
396	Vinegar, champagne	100	8.000	cup	\$ 0.73	lb
397	Vinegar, red wine	100	8.000	cup	\$ 0.31	lb
398	Walnut pieces	100	8.000	cup	\$ 1.81	lb
399	Walnuts, shelled	100	4.000	cup	\$ 1.00	lb
400	Water	100	8.000	cup	\$ 0.01	lb
401	Watercress	100	8.000	cup	\$ 3.29	lb
402	Watermelon	86	8.000	cup	\$ 1.00	lb
403	Yeast, envelope	100	4.000	cup	\$ 2.48	lb
404	Chiles, dried ancho	84	5.333	cup	\$ 7.58	lb
405	Cumin powder	100	4.000	cup	\$ 23.67	lb
406	Onion, red	85	6.500	cup	\$ 0.96	lb
407	Chicken breast	100	16.000	cup	\$ 2.30	lb
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Alphabetize the Food Chart

Select Column A and pick the Sort Ascending button on the Standard toolbar.

A Sort Warning window will appear. The Expand the Selection option button should be picked as shown and choose Sort.

The screenshot shows Microsoft Excel with a spreadsheet titled "chipotle chicken marinade". The spreadsheet has columns A through G. Column A contains food items, and columns B through G contain quantities, prices, and units. A white arrow points to the "Sort Ascending" button on the Standard toolbar. A "Sort Warning" dialog box is open, displaying the message: "Microsoft Office Excel found data next to your selection. Since you have not selected this data, it will not be sorted." The dialog box offers two options: "Expand the selection" (selected with a radio button) and "Continue with the current selection". The "Sort" and "Cancel" buttons are at the bottom of the dialog box.

	A	B	C	D	E	F	G
388	Turkey, bulk	100	8.000	cup	\$ 0.75	lb	
389	Turkey, ground, burger, frozen	100	8.000	cup	\$ 0.87	lb	
390	Turkey, whole, frozen	100	8.000	cup	\$ 0.95	lb	
391	Vanilla	100	8.000	cup	\$ 9.99	lb	
392	Vegetable oil	100	8.000	cup	\$ 0.37	lb	
393	Vinegar	100	8.000	cup	\$ 0.29	lb	
394	Vinegar, apple cider	100	8.000	cup	\$ 0.73	lb	
395	Vinegar, balsamico	100	8.000	cup	\$ 90.00	lb	
396	Vinegar, champagne	100	8				
397	Vinegar, red wine	100	8				
398	Walnut pieces	100	8				
399	Walnuts, shelled	100	4				
400	Water	100	8				
401	Watercress	100	8				
402	Watermelon	86	8				
403	Yeast, envelope	100	4				
404	Chiles, dried ancho	84	5				
405	Cumin powder	100	4				
406	Onion, red	85	6				
407	Chicken breast	100	16				
408							

Place the Ingredients and Quantities into the Cost Form

Type the ingredients as they appear in the food chart such as Pepper, black.

Food Cost Form				Date:		May 20, 2009		
Menu Item:		Chipotle Chicken Marinade		Size		1 Burrito		
Number of Portions		4						
Cost per Portion:		\$ -		Selling Price		\$ -		Food Cost% 25%
Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
Chiles, dried ancho	2 oz			\$ 7.58 lb	84	\$ 9.02 lb	\$ 1.13	5.333 oz cup
Pepper, black		1 tsp		\$ 0.99 lb	100	\$ 0.99 lb	\$ 0.02	8 oz cup
Cumin powder		2 tsp		\$ 23.67 lb	100	\$ 23.67 lb	\$ 0.49	4 oz cup
Oregano, fresh		2 tbsp		\$ 5.74 lb	100	\$ 5.74 lb	\$ 0.36	4 oz cup
Garlic			6 cloves	\$ 1.67 lb	89	\$ 1.67 lb	\$ -	8 oz cup
Onion, red		0.25 c		\$ 0.96 lb	85	\$ 1.13 lb	\$ 0.11	6.5 oz cup
Oil, vegetable		0.25 c		\$ 0.79 lb	100	\$ 0.79 lb	\$ 0.10	8 oz cup
Chicken breast	24 oz			\$ 2.30 lb	100	\$ 2.30 lb	\$ 3.45	16 oz cup

Weight Abbreviations	
g	
kg	
lb	
oz	
Volume Abbreviations	
bu	
gal	
qt	
pt	
c	
fl oz	
tbsp	
tsp	
liter	
ml	

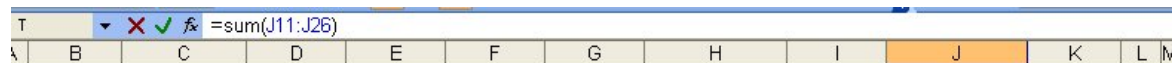
Modifying the Garlic Cost

- For garlic cloves, we type 0.05 and ea in the APC/unit and the EPC is updated
- In the Total Cost cell, type =F19*I19 and Enter

Food Cost Form				Date:		May 20, 2009		
Menu Item:		Chipotle Chicken Marinade		Size		1 Burrito		
Number of Portions		4		Selling Price		\$ - Food Cost% 25%		
Cost per Portion:		\$ -		Selling Price		\$ - Food Cost% 25%		
Ingredients	Recipe Quantity			Cost			Total Cost	Density
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit		
Chiles, dried ancho	2 oz			\$ 7.58 lb	84	\$ 9.02 lb	\$ 1.13	5.333 oz cup
Pepper, black		1 tsp		\$ 0.99 lb	100	\$ 0.99 lb	\$ 0.02	8 oz cup
Cumin powder		2 tsp		\$ 23.67 lb	100	\$ 23.67 lb	\$ 0.49	4 oz cup
Oregano, fresh		2 tbsp		\$ 5.74 lb	100	\$ 5.74 lb	\$ 0.36	4 oz cup
Garlic			6 cloves	\$ 0.05 ea	89		=F19*I19	
Onion, red		0.25 c		\$ 0.96 lb	85	\$ 1.13 lb	\$ 0.11	6.5 oz cup
Oil, vegetable		0.25 c		\$ 0.79 lb	100	\$ 0.79 lb	\$ 0.10	8 oz cup
Chicken breast	24 oz			\$ 2.30 lb	100	\$ 2.30 lb	\$ 3.45	16 oz cup

Computing the Total Cost

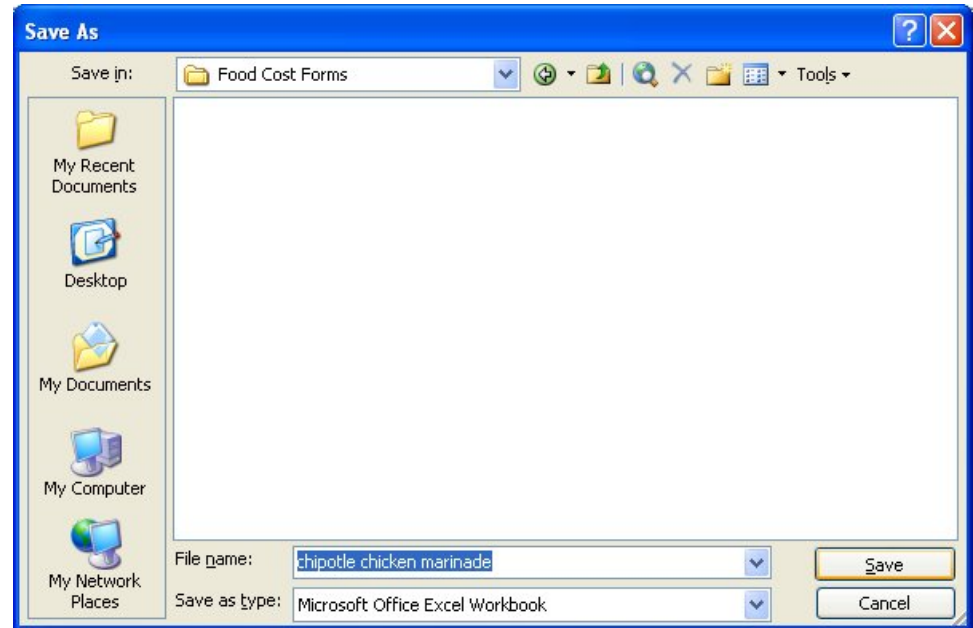
- In cell J55, type =sum(and select all the total costs as shown and Enter.
- The total cost is \$5.96



Food Cost Form				Date:		May 20, 2009			
Menu Item:			Chipotle Chicken Marinade			Size		1 Burrito	
Number of Portions			4						
Cost per Portion:			\$ -			Selling Price		\$ -	
						Food Cost%		25%	
Ingredients	Recipe Quantity			Cost			Total Cost	Density	
	Weight	Volume	Count	APC / Unit	Yield %	EPC / Unit			
Chiles, dried ancho	2 oz			\$ 7.58 lb	84	\$ 9.02 lb	\$ 1.13	5.333 oz cup	
Pepper, black		1 tsp		\$ 0.99 lb	100	\$ 0.99 lb	\$ 0.02	8 oz cup	
Cumin powder		2 tsp		\$ 23.67 lb	100	\$ 23.67 lb	\$ 0.49	4 oz cup	
Oregano, fresh		2 tbsp		\$ 5.74 lb	100	\$ 5.74 lb	\$ 0.36	4 oz cup	
Garlic			6 cloves	\$ 0.05 ea	89	\$ 0.05 ea	\$ 0.30	8 oz cup	
Onion, red		0.25 c		\$ 0.96 lb	85	\$ 1.13 lb	\$ 0.11	6.5 oz cup	
Oil, vegetable		0.25 c		\$ 0.79 lb	100	\$ 0.79 lb	\$ 0.10	8 oz cup	
Chicken breast	24 oz			\$ 2.30 lb	100	\$ 2.30 lb	\$ 3.45	16 oz cup	

Save the Cost Form

- Open your folder called Recipe Cost Forms.
- Save the cost form as Chipotle Chicken Marinade.



Practice

Create three more cost sheets to practice your skills using the Food Cost Form.

Bibliography

- ¹ Chipotle Chicken Marinade, 2004-2007, ChipotleFan.com, May 20, 2009
http://www.chipotlefan.com/index.php?id=chicken_recipe>