CULINARY RECIPE CONVERSION AND COSTING WORKSHEET

Recipe Title					_					# of	Portions (Total Yield/Po	rtion Size	e)	_ Portion Cost: (B	atch Cost/ #Portion	s)	
New # Portions:	New Portion Size:				New Yiel	New Yield:				enu Price @ 25% Foo							
Old # Portions:	Old Portion Size:				Old Yield	Old Yield:				enu Price @ 32% Foo	ood Cost:						
Conversion Factor:			I .				М	Menu Price @ 40% Food Cost:									
A B		Х		C =		D	D		/ E		= F X GORH = I						
INGREDIENT	OLD	Unit		CONV.		NEW	AP?		Yield %		NEW AP	Unit		AP PURCHASE			NEW RECIPE
	AMOUNT	Г		FACTOR		AMOUNT	EP?		(as decimal)		AMOUNT (round)			PRICE w/unit	PRICE CONV.		COST

Total Batch Cost	
5% Q-Factor	
Total Batch Cost Plus Q-Factor	