## RECIPE COSTING FORM

Menu Item: Sweet Potato Casserole
Total Yield: $\mathbf{2 0 0}$ portions
Portion Size: 4 oz

| INGREDIENT | QUANTITY | Purchase Unit cost (\$) | Ingredient Cost <br> (\$) |
| :---: | :---: | :---: | :---: |
| Yams, cut canned | 37 lbs, 8 oz | \$76.56 | \$55.64 |
| Sugar, brown | $5 \mathrm{lbs}, 7$ oz | \$13.72 | \$3.11 |
| Cornstarch | $53 / 4 \mathrm{OZ}$ | \$15.50 | \$0.23 |
| Cinnamon, ground | $11 / 2 \mathrm{tbsp}$ | \$15.25 | \$0.64 |
| Nectar, apricot | $31 / 4$ quarters | \$22.18 | \$1.93 |
| Water | $11 / 2$ quarts | \$0 | \$0 |
| Margarine, stick | 12 oz | \$13.98 | \$0.35 |
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|  |  |  |  |

Total recipe cost: \$61.90
Number of Portions: 200

Cost per Portion: \$0.31
Suggested Selling Price \$0.78

Should you make this product or should you buy it ready made?
You should make this product.
Why?
It is much better to make it because it is more cost efficient. Buying the $\$ 16.98$ pan of 24 portions costs $\$ 0.71$ per portion, when the cost for making one portion is $\$ 0.31$.

