[Company name]

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Restaurant menu costing sheet

Cost every dish before it hits the menu - ingredient costs, margins and menu price.

Dish	[Dish name]
Date costed	[Date]
Portion size	[e.g. serves 1]

Ingredient costs

Description	Qty	Unit price	Amount
[Ingredient 1, e.g. chicken breast 200g]	1	[£ unit]	[£ amount]
[Ingredient 2, e.g. arborio rice 80g]	1	[£ unit]	[£ amount]
[Ingredient 3]	1	[£ unit]	[£ amount]
[Ingredient 4]	1	[£ unit]	[£ amount]

Totals

	Amount
Total ingredient cost	[£ amount]
Target food cost %	[e.g. 28%]
Menu price	[£ amount]

Sign-off

Name	Signature	Date