



The Standard Recipe/Cost Sheet

Do we have to do standard recipe and cost sheets?

“Yes” is the simple answer, as the recipe card/cost sheet forms the basis of the food control system.

What is a standard recipe/cost sheet?

It is to provide a chosen standard to ensure consistent reproduction of menu items within budget constraints. I break them into two sheets:

The Recipe Card

This shows the ingredients, the method, handy hints for the staff and a picture of the dish.

I believe that this should be placed where every staff member can see it.



The Recipe Cost sheet

This is the financial information on the dish. It shows the cost of each ingredient and the margins the dish will make you.

Ingredient and Cost		Standard Recipe		2014/2015	
Ingredient	Cost	Quantity	Unit Price	Total Cost	Margin
Chicken Breast	\$1.50	1.00	\$1.50	\$1.50	75%
Onion	\$0.50	1.00	\$0.50	\$0.50	75%
Garlic	\$0.50	1.00	\$0.50	\$0.50	75%
Butter	\$0.50	1.00	\$0.50	\$0.50	75%
Wine	\$1.00	1.00	\$1.00	\$1.00	75%
Herbs	\$0.50	1.00	\$0.50	\$0.50	75%
Oil	\$0.50	1.00	\$0.50	\$0.50	75%
Salt	\$0.10	1.00	\$0.10	\$0.10	75%
Pepper	\$0.10	1.00	\$0.10	\$0.10	75%
Total				\$6.00	75%

Advantages of standard recipes

Advantages for the Chef:

1. Helps control food cost
2. Helps maintain consistency of production, especially when you're not there
3. Reduces front-of-house questions about the content of menu items
4. Saves time and creates a reference library of standard recipes

Advantages for the staff:

1. Reduces chances of confusion – there's only one way to make the item
2. Simplifies training
3. Provides an objective standard
4. Takes the guesswork out of cooking – increases confidence

Advantages for customers:

1. Consistency, consistency, consistency
2. Increases chances of personal needs being met
3. Increases likelihood of repeat business
4. Reduces the chance of mismanaging food allergy issues

Advantages for the business owner:

1. Status
2. Profit
3. Keeps the recipe in the business – any chef can use them
4. Easier to manage

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