

BATCH RECIPE COST SHEET

Guacamole		
Ingredients	Cook's Unit	Procedure
Avocado, Pulp	16# bag	1) Place avocado pulp in a large mixing bowl, be sure to remove all the pulp from the bag.
Pico de Gallo	12 oz	
Limes	3 ea	
Spice, Pepper Bl	1/4 oz.	2) Add pico de gallo *, lime juice and seasonings and carefully mix the ingredients with a rubber spatula. Continue to mix until very well blended. Adjust the salt and pepper if necessary.
Spice, Salt Kosh	1-1/2 ozs.	
		3) Remove to a food grade storage container and carefully cover the guacamole with plastic wrap, the wrap should be directly on top of the guacamole to avoid exposure to air.
		4) Should the guacamole become darkened on the top from air exposure do not mix it, carefully remove the darkened area.
		* See separate sub recipe

Recipe Cost			
Recipe Unit	# of Units	Unit Cost	Total
wt oz	256.00	0.19	49.46
wt oz	12.00	0.04	0.50
each	3.00	0.07	0.22
wt oz	0.25	0.41	0.10
wt oz	1.50	0.03	0.05
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00
		0.00	0.00

Equipment:	Large mixing bowl, rubber spatula, storage container and food wrap.
Recipe Yields:	270 wt oz, about 135 ea. 2 oz. portions
Shelf Life:	2 days

Total Cost	50.33
Recipe Unit	wt oz
Number of Recipe Units	270
Recipe Unit Cost	0.19

Notice that each product used in the building of this BULK (or SUB) RECIPE has a cost associated with it.

If you wanted to change this recipe to include 5 limes you would simply change the Qty of limes to reflect 5, rather than 3 each.

Here you can see the total cost of the entire batch of guacamole is \$ 50.33

The recipe yields approximately 270 wt oz so the program arrives at a cost of .19 per ounce.

As costs or quantities are changed in a sub recipe the costs reflected on the Menu Item will change as well!