MENU ITEM COST SHEET

The Guacamole Burger

Ingredient	Qty	RU	CU	Cost	Ext
Beef, Patty Ground Chuck 80/2(	1.00	each	1 patty	1.48	1.48
Guacamole	2.00	wt oz	2 oz	0.19	0.37
Pepper, Jalapeno Sliced	1.00	wt oz	1 oz	0.05	0.05
Cheese, Pepper Jack	2.00	wt oz	2 oz	0.16	0.32
Bread, Kaiser Roll Burger	1.00	each	1 each	0.40	0.40
				0.00	0.00
Sandwich Set	1.00	each	1 each	0.18	0.18
Potato, Fry Str 3/8 Stealth	8.00	wt oz	8 oz	0.06	0.46
Salsa	0.50	fl oz	1/2 oz	0.03	0.02
				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
Q Factor					0.35
Total Cost					**3.65**
Menu Price					**10.00**
Gross Profit					**6.35**
Food Cost %					**36.5%**

Notice that each product used in the building of this menu item has a cost associated with it.

If you were to change this burger to a double patty you would simply change the Qty to reflect 2 patties.

The guacamole is actually costed as a sub-recipe because it is made in bulk. The sub-recipe give us the cost per ounce for the gaucamole. (Look at the next page to see how we cost a bulk recipe like guacamole.)

Here you can see (after Q Costs) the total cost of the burger is $ 3.65

After adding a menu selling price the program will calculate the gross profit on this item as well as the food cost %