

# Costings 2019 - CA8.373

## Wednesdays 2pm-4pm

**Credits:** 1

**Grading:** A-F

**Homework/Attendance:** 40%

**Final Project:** 60%

**Objective:** The objective of this course is for you to gain a thorough understanding of the many factors that contribute to running a profitable business: costing recipes, understanding overall food cost, reading a P&L statement, budgeting, forecasting and all costs directly associated with the profit or loss of your restaurant.

**Description:** You will be expected to create a small menu with supporting documentation for the cost of goods, target selling price, EP vs AP, menu mix, and target food cost using both a spreadsheet program and an online inventory/costings program. Each week throughout the term, you will be working on different components of the final project.

**Required Textbook:** The Professional Chef

### **Assignments:**

Six item menu

Recipes entered into Reciprocity

Menu Costings – EP and AP

Menu price worksheet

Weighted Food cost (using a spreadsheet program)

Final Project Due

### **Due Date:**

04/17/19

04/24/19

05/01/19

05/08/19

05/08/19

05/15/19

**Expectations:** Homework is due at the beginning of class each week and will receive no points if turned in late.

### **Final project is due by 11:59 pm on Thursday, June 11th**

Many of your homework assignments are pieces of your final project that we'll be working on individually and together as a class throughout the term.

- Final project description: You will create a balanced menu featuring 6 recipes. Throughout the term, we'll analyze those recipes and ingredients using excel spreadsheets and an online costing program. Ultimately, you will present an operable menu priced to yield a sustainable profit margin with data showing your analysis based on the concepts covered in class.

### **Outcomes covered in class:**

- Fluent in restaurant profit and loss analysis terms.
- Demonstrate ability to quantify a recipe using appropriate mathematical formulas
- Demonstrate ability to use an online inventory/costings program to price a menu.
- Show proficiency in calculated the weighted food cost of a recipe
- Show proficiency in calculating the yield percentage of ingredients.
- Demonstrate ability to calculate the cost of a recipe based on an evaluation of the ingredients ap and ep (as purchased/edible portion)amounts.