

Recipe Cost Out Form

Please clearly print all recipe directions on reverse side!

Standard Cost-Out Method:

Total Batch Extended Cost	Sum of all ext
Retail Unit: <i>Pound OR Each</i>	Specify Each Unit:
Total Batch Weight or Quantity	
Cost per Pound (or other unit)	"Total Batch Extended Cost" / "Total Batch Weight"
Margin Goal	
Retail Price	"Cost per Pound or Unit" / (1 - I)

Variable Pricing Method:

Retail Price	
Actual Margin	("Retail Price" - "Cost per Pound or Unit") / "
Recipe Created & Documented By:	Costed By:

