

# Calculate Food Costs

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## Portion Control

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

## Portioning Tools and Equipment

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_
5. \_\_\_\_\_

## Calculating Costs

1. As-Purchased (AP) Price: \_\_\_\_\_
2. Unit Cost: \_\_\_\_\_
3. Product Yield: \_\_\_\_\_
4. As-Served (AS) Portion: \_\_\_\_\_  
\_\_\_\_\_
5. EP (edible portion): \_\_\_\_\_  
\_\_\_\_\_
6. Yield Percentages: \_\_\_\_\_  
\_\_\_\_\_
7. Raw Yield Tests: \_\_\_\_\_  
\_\_\_\_\_

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## Calculate Food Costs, continued

8. Trim Loss: \_\_\_\_\_

\_\_\_\_\_

9. Cooking Loss Test: \_\_\_\_\_

\_\_\_\_\_

10. Shrinkage: \_\_\_\_\_

\_\_\_\_\_

### Costing Recipes

1. Recipe Costing Form: \_\_\_\_\_

a) \_\_\_\_\_

h) \_\_\_\_\_

b) \_\_\_\_\_

i) \_\_\_\_\_

c) \_\_\_\_\_

j) \_\_\_\_\_

d) \_\_\_\_\_

k) \_\_\_\_\_

e) \_\_\_\_\_

l) \_\_\_\_\_

f) \_\_\_\_\_

m) \_\_\_\_\_

g) \_\_\_\_\_

n) \_\_\_\_\_

2. Cost per Portion: \_\_\_\_\_

# Manage Food Cost Factors

**Directions:** Fill in the blanks as you read the section in the textbook or listen to lectures and view demonstrations.

## Menu Factors

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

## Purchasing Goods

1. Develop: \_\_\_\_\_
2. Determine: \_\_\_\_\_
3. Assess: \_\_\_\_\_
4. Establish: \_\_\_\_\_

## Types of Products Purchased

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

## Food Specifications

1. Specification: \_\_\_\_\_
2. Specifications include:
  - a) \_\_\_\_\_
  - b) \_\_\_\_\_
  - c) \_\_\_\_\_
  - d) \_\_\_\_\_

## Common Purchasing Practices

1. Open-Market Buying: \_\_\_\_\_  
\_\_\_\_\_
2. Single-Source Buying: \_\_\_\_\_

## Receiving Goods

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

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## Manage Food Cost Factors, continued

### Inventory Control

1. Physical Inventory: \_\_\_\_\_
2. Perpetual Inventory: \_\_\_\_\_
3. Parstock: \_\_\_\_\_
4. Periodic-Ordering: \_\_\_\_\_  
\_\_\_\_\_

### Storeroom Controls

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

### Minimizing Kitchen Waste

1. \_\_\_\_\_
2. Daily Production Report Form: \_\_\_\_\_  
\_\_\_\_\_

### Customer Service

1. \_\_\_\_\_
2. \_\_\_\_\_