Menu costing workbook

Record one recipe at a time. Use consistent units and current supplier prices. Include every ingredient, sauce, topping and garnish.

Dish name, version, date and portions produced

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Ingredient	Pack amount	Pack price	Used	Cost

Ingredient cost = pack price divided by pack quantity, multiplied by quantity used. Convert kilograms to grams or litres to millilitres before comparing quantities. If preparation reduces yield, include that loss. Divide batch cost by the number of portions actually produced.

Supplier substitutions, yield adjustments and evidence to check

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Keep confirmed allergens, possible cross-contact and missing or unverified information distinct in your own records. Missing supplier information needs checking before a declaration is made. MenuForge allergen handling remains under verification.

Check the selling price

Use the example to check the arithmetic, then enter the figures for your own dish. Gross profit here means selling revenue less ingredient cost, before labour and other overheads.

Worked example	Calculation	Result
Main ingredient	£120 for 10 kg, using 200 g	£2.40
Other ingredients	Sides, sauce and garnish	£1.60
Total ingredients	£2.40 + £1.60	£4.00
Net selling price	Example price before VAT	£16.00
Food cost percentage	£4 / £16 x 100	25%
Gross profit percentage	(£16 - £4) / £16 x 100	75%
Customer price	If 20% VAT applies, £16 x 1.20	£19.20

The 20% VAT rate is an example. Confirm your registration, the VAT treatment of the sale and whether your ingredient costs include recoverable VAT. Use a consistent cost basis. Labour, energy, waste, travel and service costs still need budgeting. GOV.UK VAT rates.

Your dish	Enter your figure
Ingredients per portion	£
Net selling price	£
Food cost percentage	%
Other costs to allow for	

See your recipes in MenuForge

Call 07702 567835 or email info@chefleeculinary.com.

https://www.chefleeculinary.com/menuforge#demo

Request a demo of the recipe and menu costing workflow. £395 one-off setup and installation plus £39 per month, including ongoing support from the team. Confirm the scope and terms with Lee.