

Recipe & Dish Costing Tool

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a per-dish recipe costing — ingredient quantities and costs, yield, food cost per plate and food-cost % vs selling price — so you price for profit. Use it to cost dishes. For overall food-cost % use the Food Cost Modeller (F10).

Purpose of this tool & output

Cost every dish accurately

How the output is used

Use the tool to cost every dish accurately from ingredients and yield.

Who should vet it

A chef/F&B costing person, to confirm recipe yields and costs.

Important cautions

Accurate per-dish costing (with yield/wastage) is the foundation of restaurant profit — many outlets misprice because they never standardise recipes. Food-cost % targets vary by category. Costs are indicative; validate with your actual purchase prices and portions.

Companion documents

- Menu Engineering & Optimization
- Menu Pricing Strategy
- Recipe Standardization & SOP
- Portion Control & Food Cost Discipline
- Menu Card Design & Layout Guide
- Seasonal & Special Menu Planner

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.