

BASICS OF FOOD COSTING

THREE TYPES OF EQUATIONS TO CONSIDER

- 1. WEIGHT** – POUNDS (LBS. OR #) OR OUNCES (OZ.)
- 2. VOLUME** – LIQUID OUNCE, CUP, PINT, QUART OR GALLON
- 3. COUNT** – EACH PACKAGE, CONTAINER OR CAN

DECIDE ON WHAT THE LOWEST SIZE YOUR RECIPE NEEDS TO COST OUT.

EXAMPLES:

- 1. COST PER POUND OR COST PER OUNCE**
- 2. COST PER LIQUID OUNCE, CUP, PINT, GALLON**
- 3. COST PER EACH ITEM**