

Recipe and plate costing

Cedar Street Tacos | period 2026-08-20 to 2026-09-02 | currency CAD | snapshot 2026-09-08

Every cost below is built from a purchase pack price, converted to the unit the recipe is written in, then adjusted for yield. Fictional operating data.

Purchase packs and unit conversion

Ingredient	Pack	Pack price	Per stock unit	Per recipe unit
Corn Tortilla	Case 12 packs of 60	144.00	0.200000 / each	0.20000000 / each
Chicken Thigh	Case 4 x 2.5 kg vac-pack	66.00	6.600000 / kg	0.00660000 / g
Black Beans	Case 6 x #10 cans (6 x 2.84 kg)	40.90	2.400235 / kg	0.00240024 / g
Lime	Case of 110	39.60	0.360000 / each	0.36000000 / each
Cabbage	Crate 12 kg	17.64	1.470000 / kg	0.00147000 / g
Takeaway Tray	Carton of 250	55.00	0.220000 / each	0.22000000 / each

Plate costs

MENU-01 Chicken taco trio at 13.50 CAD

Ingredient	Recipe qty	Yield	As purchased	Line cost
Corn Tortilla	3.000 each	100%	3.000 each	0.6000
Chicken Thigh	160.000 g	100%	160.000 g	1.0560
Lime	0.500 each	100%	0.500 each	0.1800
Cabbage	40.000 g	100%	40.000 g	0.0588
Takeaway Tray	1.000 each	100%	1.000 each	0.2200
Plate cost				2.11

Food cost 15.63 percent. Gross margin 11.39 CAD, which is 84.37 percent of the menu price.

MENU-02 Bean taco trio at 11.00 CAD

Ingredient	Recipe qty	Yield	As purchased	Line cost
Corn Tortilla	3.000 each	100%	3.000 each	0.6000
Black Beans	180.000 g	100%	180.000 g	0.4320
Lime	0.500 each	100%	0.500 each	0.1800
Cabbage	40.000 g	100%	40.000 g	0.0588
Takeaway Tray	1.000 each	100%	1.000 each	0.2200

Plate cost	1.49
------------	------

Food cost 13.55 percent. Gross margin 9.51 CAD, which is 86.45 percent of the menu price.

MENU-03 Chicken bowl at 14.50 CAD

Ingredient	Recipe qty	Yield	As purchased	Line cost
Chicken Thigh	200.000 g	90%	222.222 g	1.4667
Black Beans	100.000 g	100%	100.000 g	0.2400
Cabbage	60.000 g	100%	60.000 g	0.0882
Takeaway Tray	1.000 each	100%	1.000 each	0.2200
Plate cost				2.01

Food cost 13.86 percent. Gross margin 12.49 CAD, which is 86.14 percent of the menu price.

MENU-04 Bean bowl at 12.00 CAD

Ingredient	Recipe qty	Yield	As purchased	Line cost
Black Beans	250.000 g	90%	277.778 g	0.6667
Cabbage	80.000 g	100%	80.000 g	0.1176
Lime	0.500 each	100%	0.500 each	0.1800
Takeaway Tray	1.000 each	100%	1.000 each	0.2200
Plate cost				1.18

Food cost 9.83 percent. Gross margin 10.82 CAD, which is 90.17 percent of the menu price.

Period cost of goods sold

Line	Amount CAD
Opening inventory at standard cost	1911.28
Purchases (24 invoiced rows in period)	972.73
Closing inventory at standard cost	(324.44)
Cost of goods sold	2559.57
Net menu sales in period	19374.60
Food cost percent	13.21

Yield tests

Test	Ingredient	Raw	Trimmed	Trim yield	Cooked	Factor
YT-01	Chicken Thigh	2250.0	2025.0	90.00%	1539.0	0.6840
YT-02	Black Beans	2500.0	2250.0	90.00%	1710.0	0.6840
YT-03	Corn Tortilla	1500.0	1500.0	100.00%	1275.0	0.8500

What the other files in this folder do

- recipe-costing.xlsx repeats this costing with live formulas instead of values.
 - inventory-count-sheet.csv and inventory-variance.xlsx compare the counted closing stock against the theoretical closing stock.
 - cogs-report.xlsx carries the same cost of goods sold with its reconciliation worked out line by line.
 - README.md lists the files that deliberately disagree with one another and says exactly how far apart they are.
- All entities, staff, prices and transactions are fictional. Recipe quantities are costing inputs, not food-safety or production instructions.