

Enter ingredient cost per usable unit and amount used.

Ingredient	Amount	Unit	Cost per usable unit	Line cost
Chicken thighs	700	g	0.011	7.83
Rice	300	g	0.002	0.72
Onion	1	each	0.667	0.67
Total				9.22

Portions	4
Extras per portion	0.25
Plate cost	2.56
Menu price	18
Food cost %	14.2
Price at 30% target	8.53

Notes