

## FIGURING COST PER SERVING

*For advanced projects only - You're the Chef, Yeast Breads on the Rise,  
Global Gourmet and Pathways to Culinary Success.*

- List ingredients and amounts.
- List price for market unit of each ingredient.
- For each ingredient, divide price of market unit by amount used.
- Add cost/recipe of each ingredient for total cost.
- Divide by number of servings to obtain cost per serving.

### Mushroom Beef Casserole

<u>Ingredients</u>	<u>Cost</u>	<u>Cost/Recipe</u>
½ lb. Mushrooms	\$1.20	\$ .60
1 Cup Chopped Onion	.20	.20
1 lb. Ground Beef	1.59	1.59
1 can (10 ¾ oz.) Tomato Soup	.23 can	.23
1 Egg	1.03 doz.	.09
1 can (1 lb.) Cut Green Beans	.35 lb.	.35
½ pkg. Instant Mashed Potatoes	.89/2 pkg.	.22
1¼ t. Salt )		
1 t. Basil Leaves )	.01	<u>.01</u>
⅛ t. Black Pepper )		

Total Cost \$ 3.29

4 Servings = \$ .82/serving