

<b>Student Name: Amanda Falk</b>						<b>Date: June 2018</b>		
Recipe Name: Strawberry and Goat Cheese Spinach Dsalad						Total Recipe Cost: \$816.9		
Target Yield: 150						Cost Per Serving: \$5.45		
<b>Ingredient</b>	<b>A. Quantity</b>	<b>B. Conversion Factor Mass/ Volume</b>	<b>C. Ax B</b>	<b>D. AP Factor</b>	<b>E. Purchas e Amount Needed C/D (if D is other than 1)</b>	<b>F. Purchase Price Per unit</b>	<b>G. Amou nt in Case</b>	<b>H. Price Per lb.</b>
baby spinach leaves, raw	56 lbs	weight taken	56 lbs	1	56 lbs	\$16.15/cs	4 lbs	\$4.04
plain walnuts	18 lbs	weight taken	18 lbs	1	18 lbs	\$82.56/cs	6 lbs	\$13.76
dried cranberries	9 cups	1 cup = 8 oz	72 oz	1	72 oz	\$24.24/cs	10 lbs	\$2.42
strawberries	ch(32 berries)	450/ 32/lb	14 lbs	1	32 lbs	\$21.70/cs	8 lbs	\$2.72
goat cheese	18 cups	1 cup = 8 oz	2.75 lbs	1	2.75 lbs	\$31.66/cs	4 lbs	\$7.92
grilled chicken breast	28 lbs	weight taken	28 lbs	1	28 lbs	\$55.44/cs	10 lbs	\$5.54
strawberry vinaigrette (fat-free)	37 cups	1 cup = 8 oz	296 oz	1	2.3 gal	\$13.27/cs	4 gal	3.32/gal

Subtot:

Hidden Cost ( x.08

Total Cos

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I. Price Per oz.	J. Price per amount needed E x H or E x I for oz's
\$0.25	\$226.24
\$0.86	\$247.68
\$0.15	\$10.90
\$0.17	\$87.04
\$0.49	\$21.78
\$0.35	\$155.12
\$0.03	\$7.64
al	\$756.40
8)	\$60.51
it	\$816.91