

Student Name: Amanda Falk						Date: June 2018		
Recipe Name: Chicken Caprese Sandwich						Total Recipe Cost: \$270.7		
Target Yield: 150						Cost Per Serving: \$1.80		
Ingredient	A. Quantity	B. Conversion Factor Mass/ Volume	C. Ax B	D. AP Factor	E. Purchas e Amount Needed C/D (if D is other than 1)	F. Purchase Price Per unit	G. Amou nt in Case	H. Price Per lb.
whole wheat sub sandwich roll	150 each	weight taken	150 each	1	150 each	\$39.50/cs	77 ea	\$0.51/ea
fresh mozzarella, sliced	18 lbs	weight taken	18 lbs	1	18 lbs	\$25.95/cs	96 oz	\$4.32
roasted red peppers	9 lbs	weight taken	9 lbs	1	9 lbs	\$55.68/cs	33 lbs	\$1.68
basil pesto mayo	18 cups	1 cup = 8 oz	144 oz	1	144 oz	\$46.74/cs	6 lbs	\$7.79
illed chicken breast, sliced	30 oz	weight taken	30 oz	1	30 oz	\$55.44/cs	10 lbs	\$5.54

Subtot:

Hidden Cost (x.08

Total Cos

'9

I. Price Per oz.	J. Price per amount needed E x H or E x I for oz's
N/A	\$76.90
\$0.27	\$77.76
\$0.11	\$15.12
\$0.49	\$70.56
\$0.35	\$10.40
al	\$250.74
8)	\$20.05
it	\$270.79