

Example Chicken burger

Recipe/menu item: Chicken burger

Number of serves: 12

Step 1: Ingredient and package costing

Ingredients/packaging	Original quantity for 12 serves	Cost (\$)	Amended quantity for 24 serves	Cost (\$)
Lean chicken mince	1kg	\$ 11.00	2kg	\$ 22.00
Bread crumbs	¾ cup (100g)	\$ 0.31	1 1/2 cups (200g)	\$ 0.62
Egg	1 egg	\$ 0.50	2 eggs	\$ 1.00
Fresh mixed herbs	¼ cup (30g)	\$ 4.00	1/2 cup (60g)	\$ 8.00
Onion	1 onion	\$ 0.52	2 onions	\$ 1.04
Apple	1 apple	\$ 0.81	2 apples	\$ 1.62
Carrot	1 small carrot	\$ 0.37	2 small carrots	\$ 0.74
Zucchini	1 small zucchini	\$ 1.24	2 small zucchinis	\$ 2.44
Grainy bread rolls	12 rolls	\$ 6.00	24 rolls	\$ 12.00
Cos lettuce	12 leaves	\$ 1.50	24 leaves	\$ 3.00
Tomatoes	10 tomatoes	\$ 3.90	20 tomatoes	\$ 7.80
Disposable plates	12	\$ 1.80	24	\$ 3.60
Total cost		\$31.95		\$63.90

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Step 2: Product costing

Total costs per serve	
Total cost (of ingredients and packaging)	\$63.90
Number of serves	24
Cost per serve (total cost divided by number of serves)	\$ 2.66
Mark-up	180%
Selling price per serve	\$ 4.79
Profit per serve	\$ 2.13
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