HOW TO COST & PRICE A MENU ITEM

Calculate Your Menu Price

Example: Spaghetti Carbonara

4 Multiply Cost × Quantity Used in Recipe

```
Pasta: $0.16 × 8 oz = $1.28
Bacon: $0.38 × 4 oz = $1.52
Eggs: $0.30 × 2 = $0.60
Parmesan: $0.75 × 2 oz = $1.50
Garlic: $0.25 × 1 oz = $0.25
```

5 Add Everything Up = Total Food Cost

```
$1.28 + $1.52 + $0.60 + $1.50 + $0.25 = $5.15
```

6 Determine Your Target Food Cost %

Industry standard: 28-32% for full-service restaurants

```
We'll use 30% target food cost
(This means 70% covers labor, overhead & profit)
```

7 Calculate Your Menu Price

Divide food cost by target percentage:

```
$5.15 ÷ 0.30 = $17.17
Round up to → $17.95 menu price
```

FINAL MENU PRICE:

$17.95

Food Cost: $5.15 (29%) | Profit: $12.80 per dish

Master food costing to maximize your profits →

StopTheBleed Restaurant