

Essential Food Costing Template

Brought to you by James Webb Bookkeeping

“Zoom in on the numbers — see your business with clarity.”

How to Use the Template

1. Open the 'Recipe Costing' sheet and enter your recipe name and ingredients.
2. For each ingredient, fill in the unit cost, quantity used, and total yield (number of portions made).
3. The sheet calculates your cost per serving, profit margin, and food cost % automatically.

Bonus: Weekly Tracker Sheet

Use the 'Weekly Tracker' tab to input your total food purchases and sales for each week.

It will auto-calculate your weekly food cost %, helping you track trends and improve efficiency.

Need help mastering your restaurant's numbers?

Book a free consultation and let's zoom in together.

■ fudibookkeeping.com

■ Book now: <https://fudibookkeeping.com/james-webb-bookkeeping/ola/services/free-consultation#dee72d9-7a85-439c-b5a5-2891246eb1ee>

■ Facebook: <https://www.facebook.com/TJWebb19>

■ LinkedIn: <https://www.linkedin.com/in/travis-j-webb-29257020>