American Culinary Federation
The Standard of Excellence for Chefs

Menu Costing Form

Certified Chef de Cuisine® (CCC®)

American Culinary Federation, Inc. ▪ 180 Center Place Way ▪ St. Augustine, FL 32095 ▪ Toll-free: (800) 624-9458 ▪ Fax: (904) 940-0741 ▪ www.acfchefs.org

Once completed either email to certify@acfchefs.net, mail this form and payment to the address above or fax to number above.

Personal Information

First Name: _____ MI: ___ Last Name: _____ ACF #: _____

Date: _____

Menu Item: _____ (example: Carrot Soup)

Total Yield: _____ (example: 2 quarts)

Portion Size: _____ (example: 6 oz)

Ingredient	Amount/Weight/Volume	Cost	Total
Example: Carrots, peeled and chopped	2 pounds	$0.45/lb.	$0.90
		Recipe Cost	

Cost Per Serving: _____ (example: $0.36)

Food Cost Percentage: _____ (example: 28%)

Proposed Selling Price: _____ (example: $3.99 ($1.28 minimum))

Rationale (Optional): _____ (example: As the minimum selling price to achieve the target food cost is low, customers will not be opposed to spending $3.99 for a 6 oz. serving of this item.)