

Menu Costing					
Dish Name:	Indian Vegan Korma	Cost per portion	\$3.14		
Portion Number:	4	Selling price	\$11.21		
		Food cost %	28%		
Size of Portion:	300g	Date Calculated:	1 August 2021		
Ingredients	Amount for standard recipe	Purchase price	Purchase unit	Unit cost (e.g., 1g, 1ml) rounded to 3 decimal places	Standard recipe cost rounded to 3 decimal places
Raw CashewNut pieces	100g	\$12.70/kg	1kg	0.0127	\$1.27
Coconut Milk	800ml	\$2.19/litre	1litre	0.00219	\$1.75
Olive Oil	30ml	\$85.00/litre	1litre	0.085	\$2.55
Brown Onion	226g	\$1.09/kg	1kg	0.001	\$0.22
Garlic Crushed	28g	\$14.40/kg	1kg	0.014	\$0.39
Ginger Minced	14g	\$9.62/kg	1kg	0.0096	\$0.13
Mild Curry Powder	28g	\$9.79/kg	1kg	0.0097	\$0.27
Cumin Powder	14g	\$9.50/kg	1kg	0.0095	\$0.13
Coriander Powder	14g	\$10.18/kg	1kg	0.0101	\$0.14
Cinnamon	14g	\$37.50/kg	1kg	0.0375	\$0.52
Turmeric	14g	\$20.14/kg	1kg	0.0201	\$0.28
Cardamom Powder	14g	\$11.86/kg	1kg	0.0118	\$0.16
Cloves Ground	1.5g	\$8.47/kg	1kg	0.0084	\$0.01
Fennel Seed Ground	14g	\$1.29/kg	1kg	0.0012	\$0.01
Tomato Paste Tube	131g	\$2.93/kg	1kg	0.0029	\$0.37
Palm Sugar	30g	\$5.09/kg	1kg	0.0050	\$0.15
Sea Salt	1g	\$4.33/kg	1kg	0.0043	\$0
Mixed Veg Diced	500g	\$8.44/kg	1kg	0.0084	\$4.20
Total cost of dish rounded to 2 decimal places					\$12.55
Cost of 1 portion rounded to 2 decimal places					\$3.14

Standardised Recipe

Dish Name: Indian Vegan Korma

Total Dish Cost: \$12.55

Portions Cost: \$3.14 for 1 portion,

Selling Price: \$11.21 with 28% Food Cost

Time to produce: 70 mins

Equipment: Pan, Pot, Spoon, Knife, Blender, Chopping Board, Dish Towels

Unit	Measurement	Food item
100	grams	Raw cashew nut pieces
800	ml	Coconut milk
2	tbsps.	Olive oil
2	x 113g each (226g)	Brown onion chopped
2	tbsps.	Garlic crushed
1	tsp	Ginger minced
2	tbsps.	Mild curry powder
0.5	tsp.	Cumin powder
0.5	tsp.	Coriander powder
0.5	tsp.	Cinnamon
0.5	tsp.	Turmeric
0.5	tsp.	Cardamom powder
0.3	tsp.	Cloves whole ground
0.5	tsp.	Fennel seed ground
131	grams	Tomato paste tube
1	tbsp	Palm sugar
1	gram	Sea salt to taste
500	grams	Mixed vegetables diced small

Timing

Steps

10 mins	Sauté onions and garlic in some olive oil and spices
20 mins	Dice mixed veg and add the mixed diced vegetables and tomato paste.
5-10 mins	In a blender you blend up some cashew nuts and coconut milk
30 mins	Now pour that over the veg and let it all cook up until your vegetables are cooked.

Storage

Let it cool down correctly.

Portion into 4 portions.

Store correctly in chiller for service.

Dated and labelled.