

**TAP Coaching PLC, 2014-15
LESSON PLAN**

Lesson Title	Program of Study and CIP Code
Recipe Costing	Institutional Food Worker 12.0508
What unit is this lesson plan part of (if applicable)?	
Chapter 21 Menus 21.1 Planning the Menu ; Task 2003 List Reasons for Costing Recipes 21.2 Pricing Menu Items	
Student Level (if applicable)	
Level 2 & 3 – 11 th & 12 th grade	
Lesson Objective or Task	
1. Students will understand recipe pricing. 2. Students will complete a recipe costing.	
Lesson Duration	
3 days – 2 hours each day	
Materials Needed	
Textbook Workbook Worksheet Recipe Costing Template Vocabulary Booklet Power Point Presentation	
Safety	
N/A	
Essential Question(s)	
1. Why is it important to cost out a recipe? 2. How does the recipe cost effect the menu price?	
Assessment	
Completion of the costing of a recipe from the student's created menu.	
Standards Addressed	
PA English Common Core State Standards: CC.1.2.K.K Determine or clarify the meaning of unknown or multiple meaning words and phrases based upon grade level reading and content. RI.9-10.4 Determine the meaning of words and phrases as they are used in a text, including figurative, connotative, and technical meanings; analyze the cumulative impact of specific word choices on meaning and tone.	

RST.9-10.3 Follow precisely a complex multistage procedure when carrying out experiments, taking measurements, or performing technical tasks, attending to special cases or exceptions defined in the text.

PA Mathematics Common Core State Standards:

CC.2.1.HS.F.2 Apply properties of rational and irrational numbers to solve real world or mathematical problems.

CC.2.1.HS.F.4 Use units as a way to understand problems and to guide the solution of multi-step problems.

Vocabulary Introduced/Reviewed

Actual Cost Method
Base Price Method
Copycat Method
Factor Method
Forced Food Method
Gross Profit Method
Pricing Factor
Pricing System Comparison Chart
Prime Cost
Prime Cost Method
Raw Food Cost

Accommodations / Adaptations

Small group instruction
May go to the Learning Resource Center for help.
Additional teacher instruction for clarification.

Lesson Steps / Description

Day 1

Start with a Collin's Type 1 Writing activity by responding to the Essential Question "Why is it important to cost out a recipe?"

Use a K-W-L to assess prior knowledge.

Power Point presentation

Group discussion

Homework: Completion of workbook and vocabulary

Day 2

Using various resources (textbook, internet), students plan a well-balanced menu for a restaurant that appeals to a variety of customers. Students will work with a partner.

Day 3

Power Point presentation on pricing of menus

An example will be presented; students will participate in a Pair/Share Activity – Pricing of Whoopie Pies using the recipe costing template.

Homework: Using the recipe costing template, students will price one menu item from their own student-created menu. They will use the internet & search prices at store websites such as WalMart and Giant Food Store. The students can also use invoices on file in BCTC Culinary Arts program.

Additionally, students will complete workbook and vocabulary.

Prepared By	
Coach (Name, Email and School)	Teacher (Name, Email and School)
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K

What Do I Already Know?

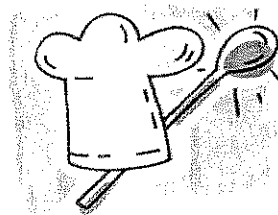
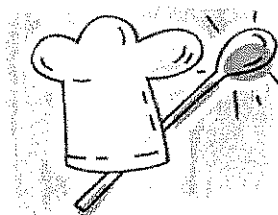
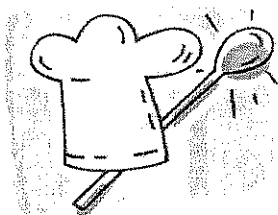
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What Do I think I will Learn?
Or
What Do I Want to Know?

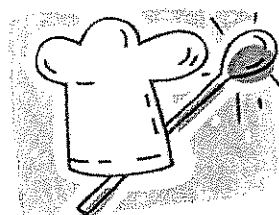
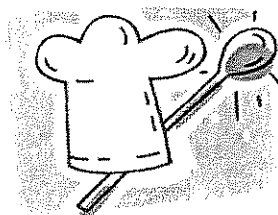
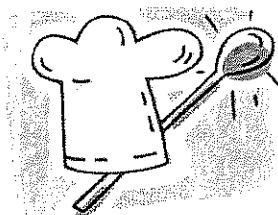
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What Have I learned?

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Culinary Arts Vocabulary



Vocabulary

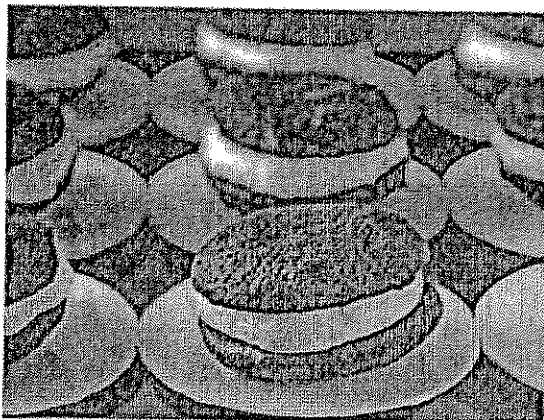
Chapter 21.1 – Planning the Menu (Day 1)

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



Whoopie Pie

Recipe courtesy of Food Network Kitchen



Whoopie Pie

Total Time:
1 hr 10 min
Prep: 20 min
Inactive: 30 min
Cook: 20 min

Yield:
18 whoopie pies
Level:
Easy

Ingredients

2 ounces unsweetened chocolate, chopped
4 ounces semisweet chocolate, chopped
1/2 cup unsalted butter (1 stick)
1 cup sugar
3 large eggs
1 teaspoon pure vanilla extract
1 cup all-purpose flour
1/4 cup natural cocoa powder, such as Hershey's or Scharffen Berger
1/2 teaspoons baking powder
3/4 teaspoons fine salt
18 large marshmallows, (not minis)

Directions

Preheat oven to 375 degrees F. Line a baking sheet with parchment paper or a silicon baking sheet.

Put the unsweetened and semisweet chocolates and butter in a medium microwave-safe bowl; heat at 75 percent power until softened, about 2 minutes. Stir, and continue to microwave until completely melted, about 2 minutes more. (Alternatively, put the chocolate and butter in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching the water, and stir occasionally until melted and smooth.)

Whisk the sugar, eggs and vanilla into the chocolate mixture until smooth.

Sift the flour, cocoa, baking powder and salt into another bowl. Gradually whisk the dry ingredients into the wet ingredients until moistened. Switch to a rubber spatula and finish folding the batter together; take care not to over-mix.

Use a small cookie scoop or spoon to drop a heaping tablespoon of batter onto the prepared pan. Repeat to make 36 cookies, spacing them about 1-inch apart. Bake until the cookies spring back when lightly touched, about 6 minutes.

Cool the cookies slightly. Transfer half of the cookies to a rack. Turn the remaining cookies on the pan over, so they lay flat side up. Place a marshmallow on top of each flipped cookie and return pan to the oven. Cook just until the marshmallow begins to soften and puff, about 3 minutes. Cool marshmallow topped cookies slightly, about 2 minutes. Top with the remaining cookies, pressing lightly to make sandwiches. Cool whoopie pies completely on wire racks. Serve.

Store in tightly sealed container for up to 1 week.

From Food Network Kitchens

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Culinary Arts - Cost a Recipe

Recipe:

Recipe Yield:

Ingredient Cost

[illegible]

Recipe Cost

Ingredient	Quantity Needed x	Ingredient Cost (AS) =	Recipe Cost
		Total Recipe Cost	
		Portion Cost	

Culinary Arts - Cost a Recipe

Recipe: Whoopie Pie

Recipe Yield:

Ingredient Cost

Ingredient Cost	As Purchased (AP) (purchase price)	Divided by Quantity = (ounces, # of items,...)	As Served (AS) (a single serving)
Unsweetened chocolate	\$50.02	50 lbs. = ounces	
Semisweet chocolate	\$50.02	10 lbs. = ounces	
Unsalted butter	\$29.83	36 lbs. = ounces	
Sugar	\$21.63	50 lbs. = ounces	
Eggs	\$44.13	30 dozen = eggs	
Vanilla extract			
Flour	\$36.92	50 lbs. = ounces	
Cocoa powder	\$20.99	5 lbs. = ounces	
Baking powder	\$2.99	4 lbs. = ounces	
Salt	\$4.78	25 lbs. = ounces	
Marshmallows	\$16.60	12 (1 lb. bags) = ounces	

Recipe Cost

Ingredient	Quantity Needed x	Ingredient Cost (AS) =	Recipe Cost
Unsweetened chocolate			
Semisweet chocolate			
Unsalted butter			
Sugar			
Eggs			
Vanilla extract			
Flour			
Cocoa powder			
Baking powder			
Salt			
Marshmallows			
		Total Recipe Cost	
		Portion Cost	

Culinary Arts - Cost a Recipe

Recipe: Whoopie Pie

Recipe Yield: 18 Whoopie pies

Ingredient Cost

Ingredient Cost	As Purchased (AP) (purchase price)	Divided by Quantity = (ounces, # of items,...)	As Served (AS) (a single serving)
Unsweetened chocolate	\$50.02	50 lbs. = 800 ounces	0.063 per ounce
Semisweet chocolate	\$50.02	10 lbs. = 160 ounces	0.313 per ounce
Unsalted butter	\$29.83	36 lbs. = 576 ounces	0.052 per ounce
Sugar	\$21.63	50 lbs. = 800 ounces	0.027 per ounce
Eggs	\$44.13	30 dozen = 360 eggs	0.122 per egg
Vanilla extract			
Flour	\$36.92	50 lbs. = 800 ounces	0.046 per ounce
Cocoa powder	\$20.99	5 lbs. = 80 ounces	0.262 per ounce
Baking powder	\$2.99	4 lbs. = 64 ounces	0.047 per ounce
Salt	\$4.78	25 lbs. = 400 ounces	0.012 per ounce
Marshmallows	\$16.60	12 (1 lb. bags) = 192 ounces	0.086 per ounce

Recipe Cost

Ingredient	Quantity Needed x	Ingredient Cost (AS) =	Recipe Cost
Unsweetened chocolate	2 oz.	0.06 per oz.	\$ 0.12
Semisweet chocolate	4 oz.	0.31 per oz.	1.24
Unsalted butter	$\frac{1}{2}$ cup = 4 oz.	0.05 per oz.	0.20
Sugar	1 cup = 8 oz.	0.03 per oz.	0.24
Eggs	3 large	0.12 per egg	0.36
Vanilla extract	1 tsp. = $\frac{1}{6}$ fl. oz.		
Flour	1 cup = 8 oz.	0.05 per oz.	0.40
Cocoa powder	$\frac{1}{4}$ cup = 2 oz.	0.26 per oz.	0.52
Baking powder	$\frac{1}{2}$ tsp. = $\frac{1}{8}$ oz.	0.05 per oz.	
Salt	$\frac{3}{4}$ tsp. = $\frac{1}{8}$ oz.	0.01 per oz.	
Marshmallows	18 large	0.09 per ounce	0.81
	each at $\frac{1}{2}$ oz.	Total Recipe Cost	\$3.89
		Portion Cost	\$ 0.22

* cost not added.

$$(3.89 \div 18) =$$

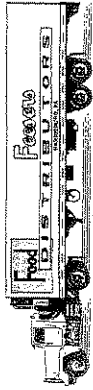
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3307 FRIEDENSBURG RD.
CLEY, PA 19547

SPECIAL INSTRUCTIONS

Culinary
ok per GS

TO #

REPORT TO OFFICE

Product Returns Are
Subject To A Restocking Fee

Claims On Perishable Product
Must Be Made Within 24 Hours

The perishable agricultural commodities listed on this invoice are sold subject to the statutory trust authorized by section 3(c) of the Perishable Agricultural Commodities Act, 1930 (7 U.S.C. 496(c)). The seller of these commodities retains a trust claim over these commodities, all inventories of food or other products derived from these commodities, and any receivables or proceeds from the sale of these commodities until full payment is received. Interest at 18% added to unpaid balance. Interest and attorneys' fees necessary to collect any balance due hereunder shall be considered sums owing in connection with this transaction under the PACA trust.

QTY ORDERED	ITEM NUMBER	QTY SHIPPED	UNIT	DESCRIPTION	UPC NUMBER	PACK & SIZE	ST	WEIGHT	UNIT PRICE	EXTENDED PRICE
940	755448	1	1	TOM, DICED, IN JCE,	12 STARCRN	6 10			17.54	17.54
780	636422	1	1	TUNA, TONGOL, CHUNK, IN WAT R,	10, EMPRES	6 43 OZ			76.34	76.34
100	151193	1	1	TEA, AUTO BREW, N/FILTER P UC	4 TETLEY	32 3 OZ			31.08	31.08
50	124265	1	1	FLOUR, HR,	1 GEN MIL	2 25#			18.40	18.40
960	700520	1	1	SUGAR, GRAN, EXTRA FINE,	11 DOMINO	1 50#			21.63	21.63
100	149324	1	1	SODA, CAN, COKE, CLASSIC,	2 COCACLA	24 12 OZ			8.91	8.91
100	148651	1	1	SODA, CAN, SPRITE,	3 COCACLA	24 12 OZ			8.93	8.93
240	259341-R	2	2	CHICK, FRESH, WHI, SHELL, WHL,	20544	14 3.5# AV		87.97	1.23	113.69
720	590998	2	2	EGG, FRESH, LRG, "AA",	8 P L	1 15 DOZ			18.48	36.96
200	220597	2	2	MTR, SOU, BLEND, SOLID, 60/4,	3 GOLDELL	30 1#			48.92	98.84
720	594375	1	1	LETTUCE, SALAD, MIX, ITAL,	9 P L	4 2.5#			33.62	33.62
540	446700-R	2	2	PORK, LOIN, BI, COV,	37/F4123AF	4 20# AVG		162.90	1.49	242.72

VENDOR #

DESCRIPTION

ACCT. #

REQUESTED BY

AUTHORIZED BY

DRIVER

COLLECTIONS

611.52	16	EXEMPT
TOTAL WEIGHT	TOTAL	PIECES

ST = STATUS CODE O = OUT S = SUB P = PARTIAL FILL	SUBTOTAL	709.37
TAX	TAX	.00

PLEASE PAY THIS AMOUNT

INVOICE TOTAL

709.37

1/2% SERVICE CHARGE on overdue accounts. SERVICE CHARGE is computed by a "Periodic Rate" of 1 1/2% per month (for a minimum charge of 50 cents for balances under \$40.00) which is an ANNUAL PERCENTAGE RATE OF 18% applied to the balance after deducting current payments. If legal action is necessary to collect this obligation, you will be held responsible for legal fees and costs incurred.

THE ABOVE MERCHANDISE RECEIVED IN FULL AND GOOD CONDITION

BY *[Signature]*

Vocabulary

Chapter 21.2 – Pricing the Menu items (Day 3)