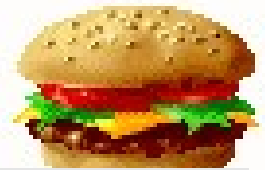


Foodco
Profit Center: FOOD SERVICE SOLUTIONS, Account #: 1-800-42
Recipe Data File Report - (Retail Recipe Report)



Item: **M110 CHEESEBURGER W/FRIES**
 Batch: **ONE SERVING**

Recipe Group: **SANDWICHES**
 Prep Location: **COOKS LINE**

Item #	Item Description	# of Units	Unit Description	Prep Instructions	Unit Cost	Total Cost	% of Cost
6020	BUN, HAMBURGER	1.00	CT		\$0.07	\$0.07	1.89 %
1000	BEEF, PATTIES 4/1	1.00	CT		\$0.40	\$0.40	10.75 %
7010	CHEESE, AMERICAN	1.00	WZ		\$0.11	\$0.11	3.00 %
4025	MAYONNAISE	1.00	FZ		\$0.03	\$0.03	0.92 %
3035	TOMATOES, 5X6	1.00	SL		\$0.23	\$0.03	0.78 %
4045	PICKLE, SLICES	2.00	CT		\$0.01	\$0.01	0.27 %
4125	POTATOES, FRIES FROZEN	4.00	WZ		\$0.04	\$0.15	3.94 %
						\$0.808	21.55 %

Current Food Cost: \$0.808
 Ideal Food Cost: \$0.750
 Cost Difference: \$0.058

Current Cost %: 21.55 %
 Ideal/Target Cost %: 20.00 %
 Cost % Difference: 1.55 %

Menu Price: \$3.750
 Ideal Menu Price: \$4.040
 Price Difference: (\$0.290)

Recipe instructions for M110 CHEESEBURGER W/FRIES

Take one 4 Oz. Hamburger Patty and put on hot Grill.

Put one 4 1/2 Inch Hamburger Bun With Sesame Seeds in toaster.

Cook Hamburger Patty on the first side until the patty becomes brown around the edges and the juices begin to rise in the center of the patty. Turn the Patty only once. Do Not Press the patty with the spatula because it will cause the juices to be squeezed out of the meat. Cook until Medium Well.

When the bun is properly toasted garnish with 1 Oz of Lettuce, 2 Tomato Slices, and 3 Pickle Slices.

Serve on 6 1/2 inch Platter With 4 Oz. of Freshly Cooked French Fries.

Follow the illustration in the Cooks Training Manual for Plate Set-up.

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Item #	Item Description	# of Units	Unit Description	Prep Instructions	Unit Cost	Total Cost	% of Cost
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