Restaurant Main Course

Name of Dish: _____
Recipe Yield: _____
Equipment: _____
Cooking temperature: _____
Preparation time: _____
Cooking/setting time: _____

COMPULSORY INGREDIENTS:

Nola Mayonnaise, Marvello and Rainbow Chicken

Cost Per Plate is R35 (ex. VAT)

Ingredients:	Price Per Kg:	Qty Used :	Cost:	Step:	Method:

Total Cost of Ingredients used for 3 pax = R_____

Restaurant Main Course cost per plate = R_____

Restaurant Main Course Continued

Ingredients:	Price Per Kg:	Qty Used :	Cost:	Step:	Method:

Total Cost of Ingredients used for 3 pax = R_____

Restaurant Main Course cost per plate = R_____

Catering Main Course

Name of Dish: _____
Recipe Yield: _____
Equipment: _____
Cooking temperature: _____
Preparation time: _____
Cooking/setting time: _____

COMPULSORY INGREDIENTS:

Use any 3 x RCL Foods ingredients

Cost Per Plate is R25 (ex. VAT)

Ingredients:	Price Per Kg:	Qty Used :	Cost:	Step:	Method:

Total Cost of Ingredients used for 3 pax = R_____
Catering Main Course cost per plate = R_____

Catering Main Course Continued

Ingredients:	Price Per Kg:	Qty Used :	Cost:	Step:	Method:

Total Cost of Ingredients used for 3 pax = R_____

Catering Main Course cost per plate = R_____

Dessert Innovation Course

Name of Dish: _____
Recipe Yield: _____
Equipment: _____
Cooking temperature: _____
Preparation time: _____
Cooking/setting time: _____

COMPULSORY INGREDIENTS:

Marvello, Meadowland, Supreme, Selati, Yum Yum (optional)

Cost Per Plate is R25 (ex. VAT)

Ingredients:	Price Per Kg:	Qty Used :	Cost:	Step:	Method:

Total Cost of Ingredients used for 3 pax = R_____
Dessert Innovation Course cost per plate = R_____

Dessert Innovation Course Continued

Ingredients:	Price Per Kg:	Qty Used :	Cost:	Step:	Method:

Total Cost of Ingredients used for 3 pax = R_____

Dessert Innovation Course cost per plate = R_____