**JUNIOR CHEF INGREDIENT BUDGET LIST**

Please list all of the ingredients that are required for your recipes, including entrée, side dish, etc. Be sure to indicate how each ingredient should be purchased (i.e. whole, fresh tomatoes). We also need you to calculate the cost of each ingredient for the amount that will be used in the recipe. We recommend pricing from a local wholesale retailer since their prices will be the closest to our actual wholesale food service costs.

**The plated cost of one meal should be no more than $1.25.** This budget list will help you determine the appropriate measurements and unit costs for all of your ingredients.

**Note:** This list must be submitted with your recipe.

**Example:**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Ingredient Name | Ingredient Description | Quantity Required | Purchase Unit | Total  Cost | Unit Cost | Unit  Measure |
| Apple | Gala, whole | 5 | Pounds | 5.29 | .06 | ounce |

**Your Ingredients:**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Ingredient Name | Ingredient Description | Quantity Required | Purchase Unit | Total  Cost | Unit Cost | Unit  Measure |
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