# Pelham HS Culinary Arts Recipe Template

Ingredients, procedures, and cost

Student name:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Class period:\_\_\_\_\_\_\_\_\_\_\_\_

**Recipe Name: Date:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Ingredients:**

**QTY/unit Bkrs% Item cost per unit total cost**

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**Method:** (use back of form if needed)

Doug Allen CEC 10/8/2015