

PLANNING WORKSHEET

BRING THIS SHEET WITH YOU TO FOODS REVUE

PLAN OF WORK: List the menu items in the order in which they can be prepared. List the time each should be stored. Indicate if any task can be dovetailed (done while another food is cooking). Include setting the table in your schedule. Make sure all work to be done is finished by your meal serving time.

<u>Job or Menu Item to be Done</u>	<u>Starting Time</u>	<u>Finishing Time</u>	<u>Dovetailing</u>
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____
_____	_____	_____	_____

COST ANALYSIS OF FOOD *(Intermediate and Advanced ONLY)*

<u>Menu Item</u>	<u>Retail Cost of Ingredients</u>	<u>Additional Expenses:</u>
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
	Total Cost of all Food on Menu	_____
	Cost per Person Served	_____