

1. The total cost for Billy Bob's Bistro to produce 13 portions of their famous Shotgun Wedding Stew is \$3.50. If the budget allows for a 28% food cost, what should be the selling price for this item?

- A. The selling price for a portion of Shotgun Wedding Stew should be \$0.95.
- B. The selling price for a portion of Shotgun Wedding Stew should be \$0.89.
- C. The selling price for a portion of Shotgun Wedding Stew should be \$1.06.
- D. The selling price for a portion of Shotgun Wedding Stew should be \$0.97.
- E. The selling price for a portion of Shotgun Wedding Stew should be \$1.04.
- F. The selling price for a portion of Shotgun Wedding Stew should be \$0.88.
- G. The selling price for a portion of Shotgun Wedding Stew should be \$0.87.
- H. The selling price for a portion of Shotgun Wedding Stew should be \$0.98.

2. The total cost of a recipe is

- A. the selling price of each ingredient used.
- B. the cost of each ingredient used.
- C. the as-purchased cost of each ingredient used.
- D. the purchase cost of each ingredient used.

3. Billy Bob's Bistro makes their famous Very Chickeny Chicken Noodle Soup at a cost of \$0.88 per portion and sells it for \$5.98 per portion. What is the food-cost percent for the Very Chickeny Chicken Noodle Soup ?

- A. The food-cost percent of the Very Chickeny Chicken Noodle Soup is 14.3%.
- B. The food-cost percent of the Very Chickeny Chicken Noodle Soup is 15.4%.
- C. The food-cost percent of the Very Chickeny Chicken Noodle Soup is 15.6%.
- D. The food-cost percent of the Very Chickeny Chicken Noodle Soup is 13.9%.
- E. The food-cost percent of the Very Chickeny Chicken Noodle Soup is 14.2%.
- F. The food-cost percent of the Very Chickeny Chicken Noodle Soup is 14.8%.
- G. The food-cost percent of the Very Chickeny Chicken Noodle Soup is 15.1%.
- H. The food-cost percent of the Very Chickeny Chicken Noodle Soup is 15%.

4. The total cost for Billy Bob's Bistro to make their signature Spicy Cajun Cioppino is \$13.49 to make 13 portions. If the budget allows for a 18% food cost, what should be the selling price for this item?

- A. The selling price for a portion of Spicy Cajun Cioppino should be \$5.76.
- B. The selling price for a portion of Spicy Cajun Cioppino should be \$5.85.
- C. The selling price for a portion of Spicy Cajun Cioppino should be \$5.77.
- D. The selling price for a portion of Spicy Cajun Cioppino should be \$5.79.
- E. The selling price for a portion of Spicy Cajun Cioppino should be \$5.68.
- F. The selling price for a portion of Spicy Cajun Cioppino should be \$5.74.
- G. The selling price for a portion of Spicy Cajun Cioppino should be \$5.78.
- H. The selling price for a portion of Spicy Cajun Cioppino should be \$5.82.

5. Billy Bob's Bistro makes their regionally-acclaimed Moonshine-Braised Spam Cutlets for \$1.63 per portion and sells it for \$5.35 per portion. What is the food-cost percent for the Moonshine-Braised Spam Cutlets?

- A. The food-cost percent of the Moonshine-Braised Spam Cutlets is 29.9%.
- B. The food-cost percent of the Moonshine-Braised Spam Cutlets is 30.5%.
- C. The food-cost percent of the Moonshine-Braised Spam Cutlets is 31.1%.
- D. The food-cost percent of the Moonshine-Braised Spam Cutlets is 29.5%.
- E. The food-cost percent of the Moonshine-Braised Spam Cutlets is 31.3%.
- F. The food-cost percent of the Moonshine-Braised Spam Cutlets is 31%.
- G. The food-cost percent of the Moonshine-Braised Spam Cutlets is 30.1%.
- H. The food-cost percent of the Moonshine-Braised Spam Cutlets is 30.6%.

6. Billy Bob is making the recipe for his famous Shotgun Wedding Stew which calls for 2.5 ounces of cleaned, grated onion. If Billy Bob's supplier charges \$0.6 per pound, and onions have a yield of 89%. What is the ingredient cost for this item?

- A. The ingredient cost is \$0.10.
- B. The ingredient cost is \$0.21.
- C. The ingredient cost is \$0.06.
- D. The ingredient cost is \$0.14.
- E. The ingredient cost is \$0.11.
- F. The ingredient cost is \$0.05.
- G. The ingredient cost is \$0.01.
- H. The ingredient cost is \$0.08.

7. The cost of which item would NOT be considered a food cost?

- A. Labor
- B. Iced tea
- C. Garnishes
- D. Rolls and butter

8. Billy Bob is making the recipe for his famous Very Chickeny Chicken Noodle Soup which calls for 2.5 ounces of cleaned, grated onion. If Billy Bob's supplier charges \$0.53 per pound, and onions have a yield of 89%. What is the ingredient cost for this item?

- A. The ingredient cost is \$0.19.
- B. The ingredient cost is \$0.07.
- C. The ingredient cost is \$0.14.
- D. The ingredient cost is \$0.01.
- E. The ingredient cost is \$0.08.
- F. The ingredient cost is \$0.10.
- G. The ingredient cost is \$0.05.
- H. The ingredient cost is \$0.20.