**Meal Cost Analysis Worksheet for Hot, Deli and Picnic Meals**

On the worksheet below, provide the **percentage** breakdown of the meal components listed.

**FROZEN MEALS**

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| --- | --- |
| **Meal Cost Component** | **Percent of Total** |
| 1. Raw Food Cost | \_\_\_\_\_\_ |
| 2. Disposable Meal supplies (serve-ware, cutlery, napkins, glassware) | \_\_\_\_\_\_ |
| 3. Beverage Service | \_\_\_\_\_\_ |
| 4. Labor | \_\_\_\_\_\_ |
| 5. Equipment (thermal transport) | \_\_\_\_\_\_ |
| 6. Transportation/Delivery - Labor | \_\_\_\_\_\_ |
| 7. Transportation/Delivery – Equipment | \_\_\_\_\_\_ |
| 8. Administrative Expense | \_\_\_\_\_\_ |
| 9. Nutrition Education (if included in contract) | \_\_\_\_\_\_ |
| **TOTAL (should equal 100%)** | **\_\_\_\_\_\_\_** |