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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| 附件1 食堂菜品价格核算表  餐厅： 时间： 年 月   |  |  |  |  |  |  |  |  |  |  |  |  |  | | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | | 菜肴  名称 | 成本类（调料： ﹪、水： ﹪、电： ﹪、天然气： ﹪、卫生 ﹪、毛利率： ﹪） | | | | | | | | 原材料合计金额 | 核算价格 | 原价 | 审定价格 | | 主料 | | | | 辅料 | | | | | 名称 | 份量 | 单价 | 金额 | 名称 | 份量 | 单价 | 金额 |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  | |  |  |  |  |  |  |  |  |  |  |  |  |  |   注：1.基本大伙类毛利率不超过35%、调料占比不超过4%、水电气占比不超过6%。  2.风味品种类毛利率不超过50%、调料占比不超过8%、水电气占比不超过6%。  审批: 审核： 核算： |