

## Lampiran 1. Market List

### Sea Crab Deviled Eggs (Apetizer) / 1 portion

Bahan	Qty.	Satuan	Harga / Satuan(Rp.)	Harga(Rp.)
<i>Eggs</i>	1	Buah	1.000/ <i>pcs</i>	1.000
<i>Mayonnaise</i>	1	<i>Tbs.</i>	88.000/5kg	7.500
<i>Dijon mustard</i>	1	<i>Tsp.</i>	38.410/396gr	10.000
<i>Dry Sherry</i>	1	<i>Tsp.</i>	76.000/750ml	6.000
<i>L &amp; P sauce</i>	½	<i>Tsp.</i>	26.900/142ml	5.000
Cabai rawit	½	Buah	4.250/100gr	2.250
<i>Crabmeat</i>	200	Gr.	8.990/100gr	17.000
<i>Salt</i>	½	<i>Tsp.</i>	3.400/500gr	1.000
<i>Black pepper</i>	½	<i>Tsp.</i>	9.500/100gr	1.500
<i>Lemon juice</i>	½	Buah	35.900/kg	5.000
<b>TOTAL</b>				<b>56.250</b>
<b>Selling price</b>				<b>120.000</b>

Sumber : <http://www.finecooking.com/recipes/deviled-eggs-with-crabmeat.aspx?nterms=50026>

### Classic Clams Casino (Apetizer) / 1 portion

Bahan	Qty.	Satuan	Harga / Satuan	Harga
<i>Hard shell clams</i>	3	Buah	28.548/500gr	9.000
<i>Butter</i>	1	<i>Tbs.</i>	25.950/227gr	5.000
<i>Red bell pepper</i>	¼	<i>Cup</i>	11.500/500gr	1.500
<i>Shallot</i>	1/3	<i>Cup</i>	8.000/500gr	2.000
<i>Dry white wine</i>	¼	<i>Cup</i>	76.000/750ml	6.000
<i>Fresh breadcrumbs</i>	½	<i>Cup</i>	6.240/30gr	6.000
<i>Parmigiano-Reggiano</i>	¼	<i>Cup</i>	125.000/kg	10.000
<i>Fresh flat-leaf parsley</i>	¼	<i>Cup</i>	5.900/ikat	1.000
<i>Black pepper</i>	¼	<i>Tsp.</i>	9.500/100gr	500
<i>Bacon</i>	3	<i>Slices</i>	32.950/250gr	15.000
<i>Lemon wedges</i>	½	<i>Slice</i>	35.500/kg	5.000
<b>TOTAL</b>				<b>55.000</b>
<b>Selling price</b>				<b>120.000</b>

Sumber : <http://www.finecooking.com/recipes/classic-clams-casino.aspx?nterms=50026>

### Lampiran 1. Market list (Lanjutan)

*Jumbo Shrimp Cocktail (Apetizer) / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Tomato sauce</i>	½	<i>Cup</i>	11.970/botol	3.000
<i>Chili sauce</i>	¼	<i>Cup</i>	13.770/botol	3.000
<i>Finely grated fresh horseradish</i>	1	<i>Tbs.</i>	11.900/kg	6.000
<i>Lemon juices</i>	2	<i>Tsp.</i>	35.900/kg	5.000
<i>Red wine vinegar</i>	½	<i>Tbs.</i>	114.000/750ml	10.000
<i>Tabasco sauce</i>	¼	<i>Tbs.</i>	32.500/botol	3.500
<i>L &amp; P sauce</i>	¼	<i>Tbs.</i>	26.900/142ml	2.500
<i>Black pepper</i>	¼	<i>Tsp.</i>	9500/100gr	1.000
<i>Dry white wine</i>	1	<i>Cup</i>	76.000/750ml	10.000
<i>Black peppercorns</i>	5	Buah	9.500/100gr	2.500
<i>Dried bay leaves</i>	1	Daun	16.950/24gr	1.500
<i>Red pepper flakes</i>	¼	<i>Tsp.</i>	10.800/18gr	2.000
<i>Parsley</i>	¼	Daun	2.680/100gr	500
<i>Thyme</i>	¼	Daun	10.900/24gr	500
<i>Lemon</i>	1	Buah	35.900/kg	5000
<i>Salt</i>	1 ½	<i>Tbs.</i>	3.400/500gr	300
<i>Large Shrimp</i>	4	Ekor	6.690/100gr	20.000
<i>Cracked ice</i>	50	Gr.	10.000/5kg	500
<b>TOTAL</b>				<b>76.800</b>
<b>Selling price</b>				<b>160.000</b>

Sumber : Data diolah (2013)

### Lampiran 1. Market list (Lanjutan)

#### Moroccan-spiced Seared Scallops (Apetizer) / 1 portion

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Lemon</i>	1	Buah	35.500/kg	7.500
<i>Salt</i>	¼	<i>Tsp.</i>	3.400/500gr	300
<i>Seedless green grapes</i>	½	<i>Cup</i>	79.900/kg	10.000
<i>Virgin olive oil</i>	¼	<i>Cup</i>	477.600/5lt	9.000
<i>Daun bawang</i>	2	Batang	4.750/100gr	500
<i>Fresh cilantro</i>	1	<i>Tbs.</i>	9.950/100gr	5.000
<i>Fresh mint</i>	1	<i>Tbs.</i>	3.425/100gr	1.500
<i>Ground cumin</i>	½	<i>Tsp.</i>	5.900/45gr	2.000
<i>Sweet Hungarian paprika</i>	½	<i>Tsp.</i>	11.500/500gr	2.500
<i>Cinnamon</i>	¼	<i>Tsp.</i>	4.500/100gr	1.000
<i>Ginger</i>	¼	<i>Tsp.</i>	38.700/kg	5.000
<i>Dry sea scallops</i>	300	Gr.	5.490/100gr	16.000
<i>Black pepper</i>	¼	<i>Tsp.</i>	9.500/100gr	1.000
<b>TOTAL</b>				<b>61.300</b>
<b>Selling price</b>				<b>130.000</b>

Sumber : Data diolah (2013)

#### Seabass Salted Vegetables Soup / 1 portion

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Seabass fish</i>	300	Gr.	8.995/100gr	27.000
<i>White tofu</i>	1	Biji	6.725/400gr	2.000
<i>Salt vegetables</i>	1,5	Biji	4.250/500gr	2.500
<i>Angkak</i>	½	<i>Tsp.</i>	4.500/100gr	1.000
<i>Bawang putih</i>	1	Siung	8.000/500gr	1.000
<i>Ginger</i>	½	Biji	38.700/kg	5.000
<i>Salt ketchup</i>	½	<i>Tsp.</i>	20.950/200ml	1.500
<i>Fish ketchup</i>	½	<i>Tsp.</i>	7.975/150ml	1.000
<i>Shrimp</i>	5	Ekor	6.690/100gr	12.000
<i>Chicken powder</i>	½	<i>Tsp.</i>	9.425/100gr	2.000
<b>TOTAL</b>				<b>55.000</b>
<b>Selling price</b>				<b>120.000</b>

Sumber : Data diolah (2013)

### Lampiran 1. Market list (Lanjutan)

#### Seafood Red Soup / 1 portion

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Squid</i>	250	Gr.	5.890/100gr	15.000
<i>Shrimp</i>	200	Gr.	6.690/100gr	12.000
<i>Champignon mushrooms</i>	1/3	Can	10.750/250gr	4.000
Kacang polong	1/3	Can	16.500/500gr	5.000
<i>Carrot</i>	100	Gr.	18.500/kg	2.000
Seledri	3	Tangkai	2.750/ikat	1.000
Daun bawang	3	Daun	4.750/100gr	500
<i>Garlic</i>	2	Butir	8.000/500gr	1.000
<i>Onion</i>	1/2	Butir	6.000/5pcs	1.500
<i>Tomato sauce</i>	1/2	Botol	11.970/botol	6.000
<i>Water</i>	400	ml.	2.000/600ml	1.500
<i>Margarine</i>	1	Tbs.	25.950/227gr	5.000
<i>Pepper</i>	1/4	Tsp.	6.850/100gr	1.000
<i>Ground nutmeg</i>	1/4	Tsp.	6.850/100gr	1.000
<i>Chicken powder</i>	1/2	Tsp.	9.425/100gr	2.500
<i>Sugar</i>	1/2	Tbs.	6.650/500gr	500
<i>Salt</i>	1/2	Tsp.	3.400/500gr	300
<i>Maizena</i>	1	Tbs.	3.725/500gr	700
<b>TOTAL</b>				<b>60.500</b>
<b>Selling price</b>				<b>130.000</b>

Sumber : Data diolah (2013)

### Lampiran 1. Market list (Lanjutan)

#### *Mushroom and Parmesan Soup / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Olive oil</i>	½	<i>Tbs.</i>	477.600/5lt	9.000
<i>Shallot</i>	½	<i>Biji</i>	8.000/500gr	1.000
<i>Salt</i>	¼	<i>Tsp.</i>	3.400/500gr	300
<i>White mushrooms</i>	½	<i>Can</i>	10.750/250gr	6.000
<i>Shittake mushrooms</i>	¼	<i>Can</i>	14.750/100gr	6.000
<i>Thyme</i>	1	<i>Tsp.</i>	10.900/24gr	2.000
<i>Black pepper</i>	¼	<i>Tsp.</i>	9.500/100gr	1.000
<i>Dry sherry</i>	⅓	<i>Cup</i>	76.000/750ml	3.000
<i>Chicken powder</i>	½	<i>Tsp.</i>	9.425/100gr	2.000
<i>Parmigiano-reggiano</i>	150	<i>Gr.</i>	125.000/kg	20.000
<i>Sour cream</i>	¼	<i>Cup</i>	30.500/200gr	8.000
<i>Water</i>	2	<i>Cup</i>	2000/600ml	1.000
<b>TOTAL</b>				<b>59.300</b>
<b>Selling price</b>				<b>120.000</b>

Sumber : Data diolah (2013)

### Lampiran 1. Market list (Lanjutan)

#### *Asparagus and Spinach Soup / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Garlic</i>	$\frac{1}{2}$	<i>Pcs.</i>	8.000/500gr	1.000
<i>Eggs</i>	1	<i>Pcs.</i>	1.000/ <i>pcs</i>	1.000
<i>Salt</i>	$\frac{1}{2}$	<i>Tsp.</i>	3.400/500gr	300
<i>Black pepper</i>	$\frac{1}{4}$	<i>Tsp.</i>	9.500/100gr	1.000
<i>Light cream</i>	$\frac{1}{2}$	<i>Cup</i>	30.500/200gr	7.000
<i>Chicken powder</i>	$\frac{1}{2}$	<i>Tsp.</i>	9.425/100gr	1.500
<i>Butter</i>	2	<i>Tbs.</i>	25.950/227gr	5.000
<i>Chopped onions</i>	$\frac{1}{4}$	<i>Cup</i>	6000/5 <i>pcs</i>	2.000
<i>Pepper flakes</i>	$\frac{1}{4}$	<i>Tsp.</i>	10.800/18gr	1.500
<i>Asparagus</i>	$\frac{1}{2}$	<i>Can</i>	11.500/kaleng	6.000
<i>Potatoes</i>	$\frac{3}{4}$	<i>Cup</i>	1.550/100gr	3.000
<i>Spinach leaves</i>	1	<i>Cup</i>	1.975/100gr	500
<i>Crème fraiche</i>	$\frac{1}{2}$	<i>Cup</i>	30.500/200gr	10.000
<i>Water</i>	2	<i>Cup</i>	2000/600ml	1.000
<b>TOTAL</b>				<b>40.800</b>
<b>Selling price</b>				<b>105.000</b>

Sumber : <http://www.finecooking.com/recipes/asparagus-spinach-soup-garlic-custards.aspx?nterms=50086>

### Lampiran 1. Market list (Lanjutan)

*Cajun Fish Steak (Main course) / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Kerapu fish</i>	400	Gr.	3.350/100gr	13.000
<i>Cajun Sauce</i>	1	<i>Tbs.</i>	37.200/90ml	20.000
<i>Mix vegetables</i>	100	Gr.	16.500/500gr	3.000
<i>Olive oil</i>	1	<i>Tbs.</i>	463.060/5lt	8.000
<i>Bawang merah</i>	3	Butir	8.000/500gr	1.500
<i>thyme</i>	1	<i>Tbs.</i>	10.900/24gr	1.000
<i>Black pepper</i>	1/2	<i>Tbs.</i>	6.850/60gr	1.500
<i>Dry white wine</i>	300	ml.	76.000/750ml	25.000
<i>Heavy cream</i>	250	ml.	30.500/200gr	20.000
<i>French fries</i>	150	Gr.	18.850/500gr	4.500
<b>TOTAL</b>				<b>97.500</b>
<b>Selling price</b>				<b>180.000</b>

Sumber : Data diolah (2013)

*Gindara with Mayonaise Sauce (Main course) / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Gindara fish</i>	400	Gr.	5.990/100gr	24.000
<i>Bawang putih</i>	1	Butir	8.000/500gr	1.000
<i>Lemon water</i>	1	<i>Tbs.</i>	35.900/kg	5.000
<i>Pepper</i>	½	<i>Tsp.</i>	6.850/100gr	1.500
<i>Shitake mushrooms</i>	150	Gr.	14.750/100gr	21.000
<i>Vegetable oil</i>	1	<i>Tbs.</i>	75.600/48oz	10.000
<i>Mayonaise</i>	100	ml.	90.000/4kg	9.000
<i>Black pepper</i>	½	<i>Tsp.</i>	9.500/100gr	1.500
<i>Japanese Ketchup</i>	1	<i>Tbs.</i>	21.480/660ml	3.000
<i>Salt</i>	½	<i>Tsp.</i>	3.400/500gr	300
<b>TOTAL</b>				<b>76.300</b>
<b>Selling price</b>				<b>160.000</b>

Sumber : <http://food.detik.com/readresep/921/285/bumbu-dasar-dan-sambal/gindara-bumbu-miso-mayonaise>



### Lampiran 1. Market list (Lanjutan)

#### *Grilled Tuna (Main course) / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga(Rp.) / Satuan</b>	<b>Harga</b>
<i>Tuna fish</i>	400	Gr.	8.500/100gr	35.000
<i>Vegetable oil</i>	2	<i>Tbs.</i>	75.600/48oz	15.000
<i>Sweet ketchup</i>	2	<i>Tbs.</i>	23.650/200ml	3.000
<i>Soy sauce</i>	1	<i>Tbs.</i>	21.480/660ml	3.000
<i>Tiram sauce</i>	1	<i>Tbs</i>	9.490/200ml	2.500
<i>Lemon water</i>	1	<i>Tbs.</i>	35.900/kg	5.000
Bawang putih	2	Butir	8.000/500gr	1.000
Daun bawang	1	<i>Tbs.</i>	4.750/100gr	500
Jahe	½	<i>Tsp.</i>	38.700/kg	7.000
<i>Pepper</i>	½	<i>Tsp.</i>	6.850/100gr	1.000
<i>French fries</i>	150	Gr.	18.850/500gr	5.000
<i>Mix vegetables</i>	100	Gr.	16.500/500gr	3.500
<b>TOTAL</b>				<b>81.500</b>
<b><i>Selling price</i></b>				<b>180.000</b>

Sumber : Data diolah (2013)

#### *Rolade Tenggiri (Main course) / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
<i>Tenggiri fish</i>	400	Gr.	8.190/100gr	32.500
<i>Carrot</i>	100	Gr.	18.500/kg	2.000
Jamur kuping kering	10	Gr.	7.900/100gr	1.000
Telur puyuh	10	Butir	13.750/30pcs	4.500
Putih telur ayam	1	Butir	1000/pes	1.000
<i>Ice water</i>	100	ml.	2000/600ml	300
Bawang putih	3	Butir	8.000/500gr	1.500
Bawang daun	1	Batang	4.750/100gr	500
Minyak wijen	2	<i>Tsp.</i>	26.975/195ml	3.000
Tepung kanji	3	<i>Tbs.</i>	3.725/500gr	500
<i>Eggs</i>	4	Butir	1.000/pes	4.000
<i>Salt</i>	½	<i>Tsp.</i>	3.400/500gr	300
<i>Pepper</i>	½	<i>Tsp.</i>	6.850/100gr	1.000
<b>TOTAL</b>				<b>52.100</b>
<b><i>Selling price</i></b>				<b>120.000</b>

Sumber : <http://duniaresep.info/aneke-resep-rolade-ikan-tenggiri-duniaresep-info.aspx>



### Lampiran 1. Market list (Lanjutan)

Bubur Mutiara (*Desserts*) / 1 portion

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
Sagu mutiara	300	Gr.	2.800/100gr	9.000
Air	300	ml.	2.000/600ml	1.000
Jahe	2	Cm	38.700/kg	9.000
Gula pasir	100	Gr.	6.650/500gr	1.500
Santan	150	ml.	5.625/200ml	5.000
<i>Salt</i>	$\frac{1}{2}$	<i>Tsp.</i>	3.400/500gr	300
<b>TOTAL</b>				<b>25.800</b>
<b>Selling price</b>				<b>55.000</b>

Sumber : Data diolah (2013)

Es Pisang Ijo (*Desserts*) / 1 portion

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
Tepung beras	150	Gr.	5.475/500gr	2.000
Tepung kanji	$\frac{1}{4}$	<i>Tbs.</i>	3.725/500gr	1.000
Gula pasir	15	Gr.	6.650/500gr	1.000
<i>Water</i>	1	<i>Tbs.</i>	2000/600ml	300
Santan (encer)	100	ml.	5.625/200ml	3.000
Pisang	1	Buah	1.390/100gr	4.500
Santan (kental)	200	ml.	5.625/200ml	5.600
<i>Salt</i>	$\frac{1}{4}$	<i>Tsp.</i>	3.400/500gr	300
Santan matang	50	ml.	5.625/200ml	1.500
Sirup merah	50	ml.	19.950/600ml	3.000
Mutiara	20	Gr.	2.800/100gr	1.000
Es batu	100	Gr.	10.000/5kg	500
<b>TOTAL</b>				<b>23.700</b>
<b>Selling price</b>				<b>55.000</b>

Sumber : Data diolah (2013)

### Lampiran 1. Market list (Lanjutan)

#### *Fresh Fruit Cocktail (Desserts) / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
Nanas	100	Gr.	6.500/ <i>pcs</i>	3.000
Melon	150	Gr.	1.540/100gr	3.000
Strawberry	150	Gr.	40.000/ <i>pack</i>	15.000
Mangga	50	Gr.	2.490/100gr	1.500
Daun mint	2	Helai	3.425/100gr	500
<i>Orange juice</i>	300	ml.	19.350/600ml	10.000
Madu	3	<i>Tbs.</i>	68.250/360ml	8.000
Soda manis	150	ml.	19.950/600ml	5.000
Es batu	100	Gr.	10.000/5kg	500
<b>TOTAL</b>				<b>46.500</b>
<b><i>Selling price</i></b>				<b>99.000</b>

Sumber : Data diolah (2013)

#### *Mangga Puding with Strawberry Sauce (Desserts) / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
Mangga	250	Gr.	2.490/100gr	7.500
Gula pasir	100	Gr.	6.650/500gr	2.000
Bubuk agar-agar	1	Bungkus	1.500/bungkus	1.500
<i>Fresh milk</i>	150	ml.	13.250/1lt	2.000
Putih telur ayam	2	Butir	1.000/ <i>pcs</i>	2.000
Strawberry	200	Gr.	40.000/ <i>pack</i>	15.000
<i>Lemon water</i>	1	<i>Tbs.</i>	35.900/kg	5.000
<b>TOTAL</b>				<b>35.000</b>
<b><i>Selling price</i></b>				<b>69.000</b>

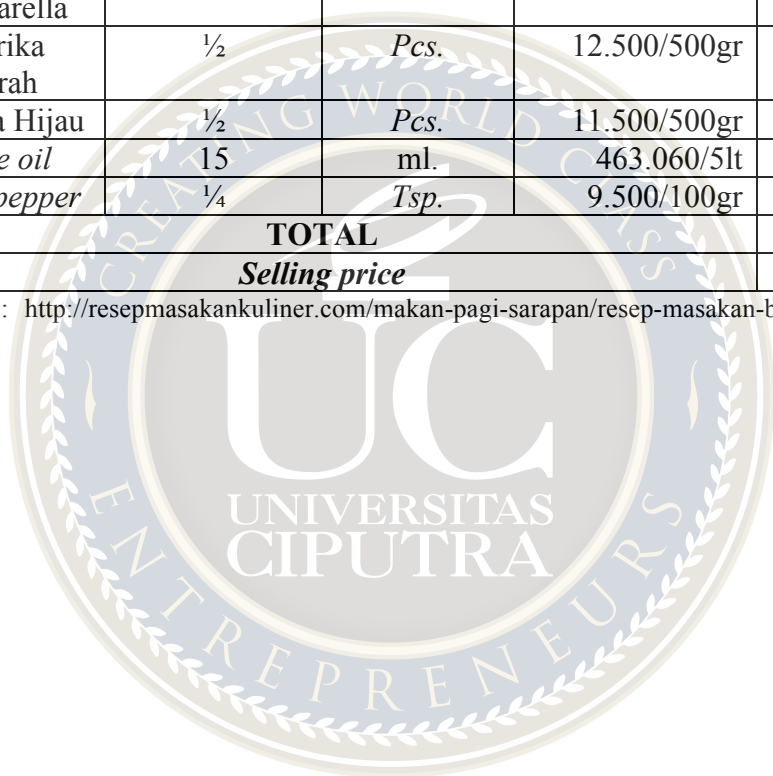
Sumber : <http://food.detik.com/readresep/1803/285/minuman/resep-puding--puding-mangga-saus-strawberry>

### Lampiran 1. Market list (Lanjutan)

#### *Bruschetta Terong (Side Dish) / 1 portion*

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga / Satuan</b>	<b>Harga</b>
Roti Baguette	1	Gr.	2.500/biji	2.500
<i>Tomato Sauce</i>	50	ml.	11.970/botol	500
Buah Tomat	½	Buah	1.500/buah	700
<i>Beef Salami</i>	50	Gr.	20.250/500gr	2.000
Terong	½	<i>Pcs</i>	5.000/ <i>pcs</i>	2.500
Keju Mozzarella	50	Gr.	125.000/kg	1.000
Paprika Merah	½	<i>Pcs.</i>	12.500/500gr	500
Paprika Hijau	½	<i>Pcs.</i>	11.500/500gr	500
<i>Olive oil</i>	15	ml.	463.060/5lt	1000
<i>Black pepper</i>	¼	<i>Tsp.</i>	9.500/100gr	500
<b>TOTAL</b>				<b>9.200</b>
<b><i>Selling price</i></b>				<b>-</b>

Sumber : <http://resepmasakankuliner.com/makan-pagi-sarapan/resep-masakan-bruschetta-terong-21.html>



## Lampiran 1. Market list (Lanjutan)

### Wine List

<i>Brand</i>	<i>size</i>	<i>Price</i>	<i>Selling price (Rp.)</i>
Red diamond pinot noir	750ml	11,99\$	500.000
Drouhin Laforet Red Bourgogne	750ml	17,99\$	600.000
Andre Bourgogne pinot noir RSV	750ml	18,99\$	650.000
Albert Bichot Chard Bourgogne (white)	750ml	16,99\$	550.000
Hugary Pouilly Fuisse La Roche (white)	750ml	26,99\$	700.000
Moet & chandon nectar imperial rose ( sparkling )	750ml	52,99\$	1.100.000
Nicolas Feuillate Brut (sparkling)	750ml	35,99\$	850.000

Sumber : Data diolah (2013)

### Kopi

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga/satuan (Rp.)</b>	<b>Harga (Rp.)</b>
Biji kopi	100	Gr.	18.000/kg	2.000
Air	150	ml.	2.000/600ml	1.500
<b>TOTAL</b>				<b>3.500</b>
<b>Selling price</b>				<b>20.000</b>

Sumber : Data diolah (2013)

### Cappucino

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga/satuan (Rp.)</b>	<b>Harga (Rp.)</b>
Biji kopi	100	Gr.	18.000/kg	2.000
Air	100	ml.	2.000/600ml	1.500
Susu	50	ml.	13.250/1lt	1.000
<b>TOTAL</b>				<b>4.500</b>
<b>Selling price</b>				<b>25.000</b>

Sumber : Data diolah (2013)

### Lampiran 1. Market list (Lanjutan)

Tea

<b>Bahan</b>	<b>Qty.</b>	<b>Satuan</b>	<b>Harga/satuan (Rp.)</b>	<b>Harga (Rp.)</b>
<i>Earl Grey Tea bags</i>	1	<i>Bag</i>	85.000/25bags	5.000
Air	450	ml.	2.000/600ml	2.000
<b>TOTAL</b>				<b>7.000</b>
<b>Selling price</b>				<b>25.000</b>

Sumber : Data diolah (2013)

