

Welcome to Cost Genie Basic



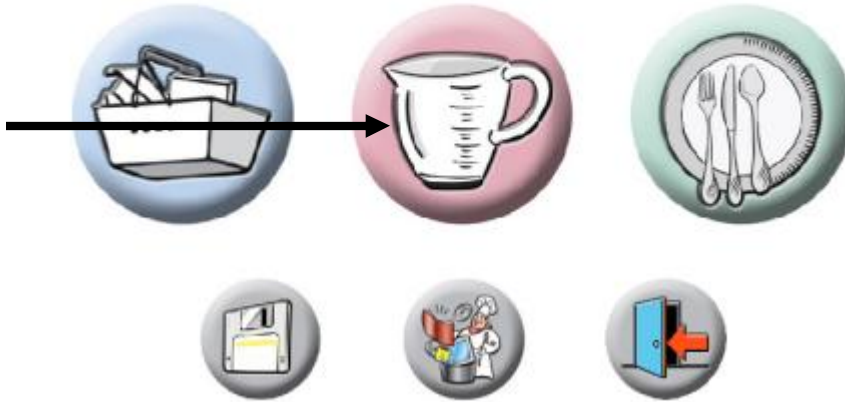
This program will allow you to:

- Maintain a electronic recipe file of the oncooking recipes
- Create sub-recipes
- Includes pictures of the recipes
- Scale the recipes
- Have nutrient data on the ingredients, recipes and menu items
- Categorize and sort the recipes
- Print the recipes
- Cost out the recipes
- Create a menu item file
- Print a line item recipe
- Cost out the menu items
- Print a working menu

Presented by Restaurant & Institution Solutions



1. When you reach the main menu. Click on the Recipe Icon




This takes you to the Recipe File. "Click on the Item Setup Tab"

The screenshot shows the 'Item Setup' tab for a recipe. The recipe is 'Beer Battered Onion Rings - 1 / 64 Each' with a recipe cost of \$2.98. The interface is divided into several sections:

- Recipe Basics:** Name: Beer Battered Onion Rings; Category: Appetizer; Method: Deep-Frying; Sub Cat: Vegetables; Theme: None; Format: Imperial.
- Recipe Yield Info:** Yield Description: 1 / 64 Each; Servings: 12; Scaling: 1.00; Verified by: Oncooking; Recipe Source: Oncooking.
- Menu Portion / Price:** Portion Description: 12 Each; Factor: 5.3; Menu Cost: \$0.56; Menu Price: \$2.75; Cost %: 20.4%.
- Recipe Description:** Fresh sliced onions dipped in beer-batter and fried to a golden brown.
- Notes and Variations (Optional):** Zucchini sticks or slices can be used.

A photograph shows a person dipping onion slices into a batter in a large pot.

Prints out a Recipe Card




Recipe Yield
1 / 4 Pound

Portions / Size
64 / 1 Ounce

Recipe Cost	Portion Cost	Menu Price	Cost %

Printed on: 02/18/10, 05:13 AM



Sift the dry ingredients together.

Beat the egg in a separate bowl. Add the beer to the beaten egg.

Add the egg-and-beer mixture to the dry ingredients; mix until smooth.

Peel the onions and cut in 1/2 inch (1.2 centimeter) thick slices.

Break the slices into rings and dredge in flour.


Dip the rings in the batter a few at a time. Using the swimming method, deep fry at 375°F (191°C) until done. Drain on absorbent paper, season with additional salt and white pepper and serve hot.

Beer-Battered Onion Rings (371)

All Purpose Bleached Flour	10 Ounce
Baking Powder	2 Teaspoon
Salt	2 Teaspoon
White pepper	1/4 Teaspoon
Eggs	1 Each
Beer	1 Pint
White Onions	4 Pound
All Purpose Bleached Flour, As Needed	1/4 Teaspoon

Go to the Main Menu Bar on the top of the screen Click on “Navigation” and select Menu Item

This will take you to the Menu item List



Current Menu Averages

\$0.89	\$4.25	20.9%
Cost	Price	Cost %

Menu Items

Found Records: 14
Total Records: 14

Mitem List

Item SetUp

Components

Line Recipe

Nutritional


Show All Menu Items

Menu No.	Menu Item Name	Curr. Menu	Menu Type	Menu Category	Menu Sort	Menu Unit	Menu Cost	Menu Price	Menu Cost %
1	Beer-Batter Onion Rings	Yes	Main Menu	Appetizer	1	Serving	\$0.05	\$2.75	1.8%
2	Clams Casino	Yes	Main Menu	Appetizer	1	ea	\$3.96	\$10.50	37.7%
3	Chef Salad	Yes	Main Menu	Salads	3	serv	\$1.22	\$5.50	22.2%
4	Cobb Salad	Yes	Main Menu	Salads	3	serv	\$1.32	\$7.50	17.6%
5	Pan Frien Chicken	Yes	Main Menu	Entrees	5	serv	\$0.84	\$6.50	12.9%
6	Bourbon Chicken	Yes	Main Menu	Entrees	5	serv	\$1.25	\$5.50	22.7%
7	BBQ Pork Sandwich	Yes	Main Menu	Sandwich	4	ea	\$0.62	\$3.75	16.5%
8	Classic Italian Sub	Yes	Main Menu	Sandwich	4	ea	\$0.88	\$3.75	23.5%
9	Al's Texas Style chili	Yes	Main Menu	Soup	2	serv	\$1.11	\$2.75	40.4%
10	Asparagus-Leek Soup	Yes	Main Menu	Soup	2	serv	\$0.70	\$3.50	20.0%
11	Fresh Baked Carrot Cake	Yes	Main Menu	Dessert	6	slice	\$0.10	\$2.50	4.0%
12	Classic Brownies	Yes	Main Menu	Dessert	6	serv	\$0.10	\$2.50	4.0%
13	Fresh Brewed Coffee	Yes	Main Menu	Beverages	7	serv	\$0.13	\$1.25	10.4%
14	Soda 20 Oz Cup	Yes	Main Menu	Beverages	7	serv	\$0.13	\$1.25	10.4%

The main function of this File is to *Cost out your Menu and Print you a working Menu*

1. It gives you the current list of menu items.
2. It allows you to find Menu Items by categories
3. It also gives you the average cost of those categories
4. It allows you to edit each item individually and make changes as needed

WebMaker Pro - [MenuItems]
File Edit Records Advanced Navigation Specials



Menu Items
 Created: 09/20/04 10:33
 Modified: 10/01/04 07:01
 Record: 1 of 1 found.

Item List **Item SetUp** Components Line Recipe Nutritional

Menu Item ID & Description	1 Beer-Batter Onion Rings / Main Menu / Appetizer	Menu Cost: \$0.05
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Menu Item Basics

Menu Name	Beer-Batter Onion Rings		
Menu Type	Main Menu	Current	Yes
Category	Appetizer	Menu Sort	1

Menu Portion and Price

Menu Unit	Serving		
Menu Price	Cost %		
\$2.75	1.8%		

Menu Item Description

Our Special Recipe!

Create Printed Menu

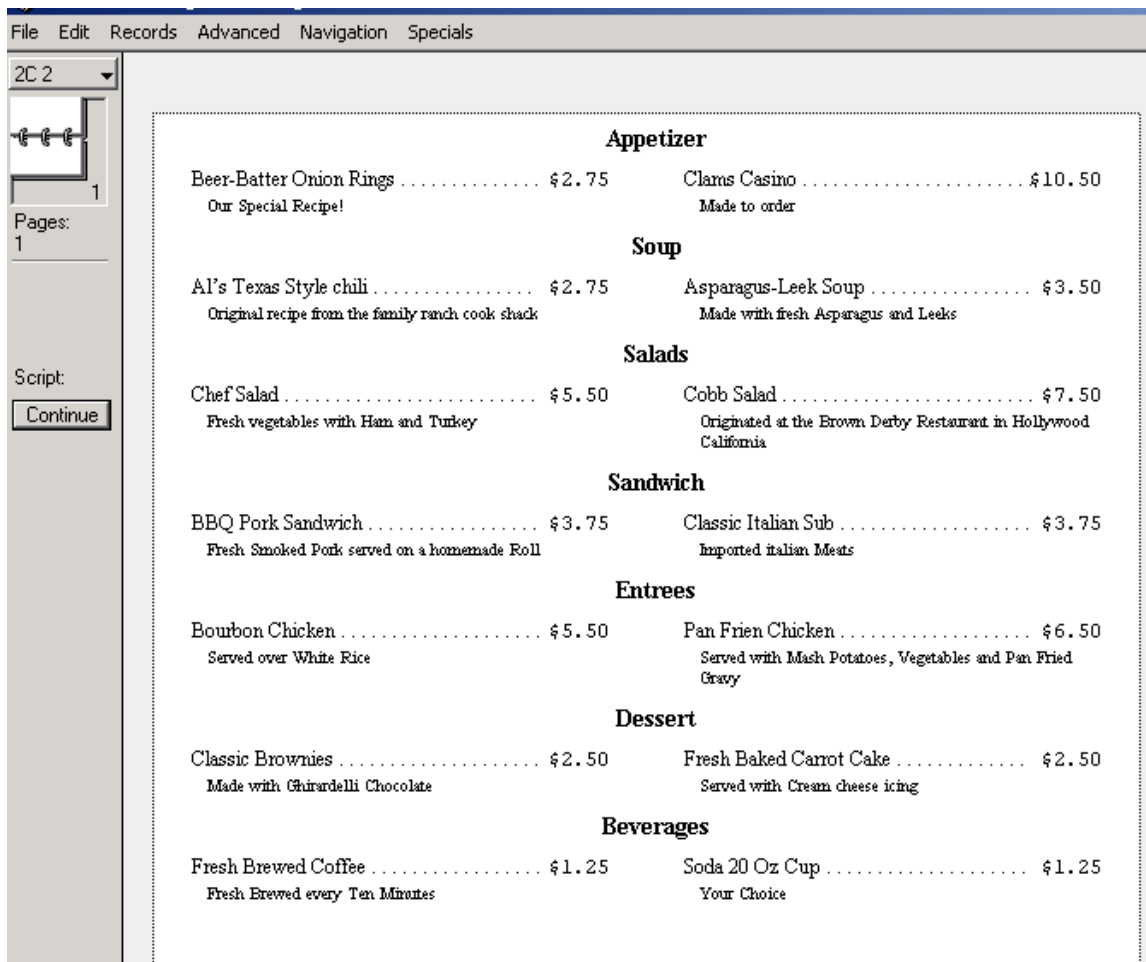
Format Type as Desired		Select Menu Type		Submit
Menu Category		Main Menu		
Menu Name	\$12.95	Paper Size	Columns	<input type="radio"/> 1 (Less)
Menu Description		Letter	2	<input checked="" type="radio"/> 2 Space
				<input type="radio"/> 3 (More)

Notes and Comments

Zucchini can be used as well as Eggplant and Sweet Potatoes

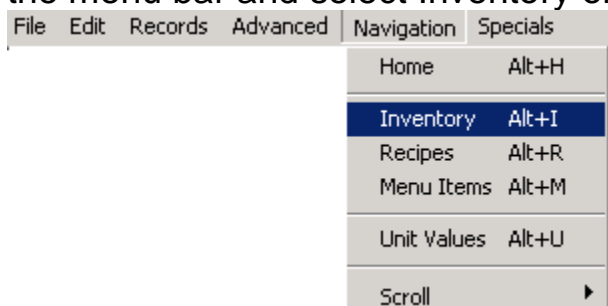


It will print out A Menu Item Card as well as a Working Menu



Preview the menu and click continue to print

Not we move on to the Inventory. Pull down the navigation name on the menu bar and select Inventory or type in Alt+I on your keyboard



This will take you to the inventory list or item set up depending on where you were last

Note: When you are navigating through the program it will always take you to the last layout you were at in that file.

File Edit Records Advanced Navigation Specials

Inventory
 Found Records: 120
 Total Records: 120

Inventory List Item Set Up Nutrition Info *Show All Inventory Items*

ID. No.	Ingredient Name	Pack Description	Pack Price	Curr.	Category	Location	Inv. Unit	Inv. Price
1003	Beef, Stew Meat	2 x 10 Pound	\$2.37		Meat	Walk-In Refrigerator	Pound	\$2.37
1005	Asparagus Medium	1 x 11 Pound	\$12.85		Frsh&Frz	Walk-In Refrigerator	Pound	\$1.17
1006	Avocado Hass Ripe	1 x 40 Count	\$12.00		Frsh&Frz	Walk-In Refrigerator	Case	\$12.00
1007	Chicken Stock	1 x 1 Gallon	\$5.68		Menu Prep	Recipe Use	Gallon	\$5.68
1008	Pepper, Cayenne	1 x 16 Ounce	\$5.31		Groceries	Storeroom	Cont	\$5.31
1009	Bacon layr Sliced 18/22	1 x 15 Pound	\$56.95		Meat	Walk-In Refrigerator	Pound	\$3.80
1010	Baking Powder	1 x 28 Ounce	\$1.50	Yes	Groceries	Storeroom	Cont	\$1.50
1011	Baking Soda	12 x 2 Pound	\$16.03		Groceries	Storeroom	Box	\$1.34
1012	Cornmeal	1 x 25 Pound	\$8.43		Groceries	Storeroom	Pound	\$0.34
1014	Base Beef	2 x 7 Pound	\$54.34		Groceries	Storeroom	Case	\$54.34
1015	Base Chicken	1 x 10 Pound	\$56.79		Groceries	Storeroom	Case	\$56.79
1018	Basil Leaves	1 x 5 Fl. Oz.	\$4.67	Yes	Groceries	Storeroom	Cont	\$4.67
1020	Water	1 x 1 Gallon			Menu Prep	Recipe Use	Gallon	\$0.00
1022	Turkey Breast Smoked	4 x 11 Pound	\$3.10		Meat	Walk-In Refrigerator	Pound	\$3.10
1023	Beans, Black	1 x 20 Pound	\$12.07		Groceries	Storeroom	Pound	\$0.60
1027	Beans, Pinto, Dried,	1 x 25 Pound	\$9.31		Groceries	Storeroom	Pound	\$0.37
1029	Pork, Pulled BBQ	4 x 5 Pound	\$40.38	Yes	Meat	Walk-In Refrigerator	Each	\$10.10
1030	Beef Ground	1 x 10 Pound	\$12.50		Meat	Walk-In Refrigerator	Pound	\$1.25

150 | Browse | For Help, press F1 | Start | Manual Student Pro... | Untitled - Paint | Final Master Manual... | FileMaker Pro - [I... | 7:17 PM

Click on the item Set up Tab and go to records on the menu bar and select “New Record”

FileMaker Pro - [Inventory]

File Edit Records Advanced Navigation Specials

Inventory
 Created: 06/05/03 07:00
 Modified: 09/26/04 11:49
 Record: 79 of 120 found.

Inventory List **Item Set Up** Nutrition Info

Ingredient ID & Description: 1229 Bag - 50 Pound - Onion # 1 Jmbo 50 # - \$15.00

Ingredient Basics

Name: Onion # 1 Jmbo 50 #
 Specs: Yellow, US No. 1
 Location: Walk-In Refrigerator
 Category: Frsh&Frz In Use Count: 9
 Sub Cat: Veg-Fresh
 Current: Yes Liquor Item: No

Prep Recipe Lookup [Show Recipe](#)

Recipe No.	Recipe Yield	Description	Recipe Cost

Pack Description (U/O Weight)

1 x 50 Pound Bag

Overpack in	Pack Price	Price is By
	\$15.00	Bag

Countable Sub Units in a 50 Pound Bag? 50 Each

Yield Description

USDA I.D.	Density (g/oz)	Refuse
11282	0.676	10
Grams	Ounces	Measure
160.0	5.64	1 Cup

Onions.raw

Inventory Price

Inv Unit	Bag
Inv Factor	1
Inv Cost	\$15.000

Unit Cost (Optional)

UC Unit	Pound
UC Factor	45
Unit Cost	\$0.333

Food Cost (Optional)

Portion	
Sell \$	
Cost \$	
Cost %	

Users Notes and Comments Do not refrigerate onions until they are cut.

1. Click the Tab Key and start typing in the ingredient name

Note: Putting in the ingredient name. It is not just typing in the name of the ingredient. In most cases you would type in the name on how the item appears on the Invoice. You also want to keep in mind on how you want the ingredients to look in the recipe file. For example you would not name the ingredient "Red Delicious Apple", because when you are in the recipe file and it call for a Red Delicious Apple. You would have to type in Red, If you make Apple, Red Delicious as you ingredient name them when you are in the recipe and type in apple as a hint then it would find all of your apples to choose from.

1. After you have inputted your ingredient, then click on the "Tab" key it will create a pop that will enable you to type in a location. You start off use the default location, where would be where the item would be stored (Storeroom, Refrigerator or Freezer).

Summary: We have given you a brief look at Cost Genie Basic
If you have any questions Call or e-mail us.

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We look forward to your business,

Thanks