CostGenie Software
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http://www.costgenie.com

WELCOMES YOU TO

CATERING PRO

Restaurant software, by restaurant people.

Let's Get Started…

After you input the **PASSWORD**: "demo" The screen below will appear

Click on continue

And the main menu will appear.

These icons represent the Files ("Departments") for managing your restaurant in Cost Genie. For now, click on the **Catering** icon

You should now be looking at the Catering File

Before We Go Any Further … some basics

Files and **Forms:**

Files are the (3) main "Departments" **(Inventory, Recipes, Menu Items),** Catering is a separate program which can be purchased and included in your Cost Genie

Forms are the areas within each File.

Navigation:

There are Three (3) means for navigating through Cost Genie.

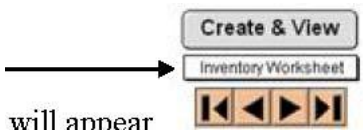
1 – **Notice the 3 icons on the top right of the form next to a Text Box displaying the File you are currently working on.**

Clicking on another Icon takes you to another File or Department (Recipe, Menu Items or Inventory). Remember, the name of the file you are currently in will always show up at the:

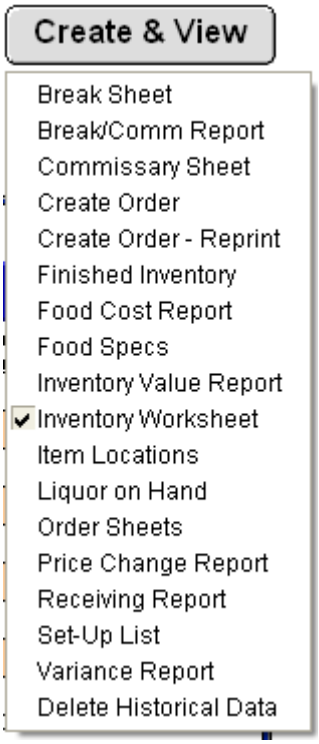
TOP RIGHT

2 – **Notice the 5 tabs that allow you to navigate to different Forms in the File you are currently in.** The highlighted tab ("Inventory List" shown in black below) is the form you are currently viewing. Note: The last tab in the Inventory File is "History Report

3 – **The field below the "Create & View" Icon lists reports and forms**.



Click on the field and a list will appear. When you select a report or form from the list, it will now be displayed in the field and that will be the item "created" when the Create & View button is clicked

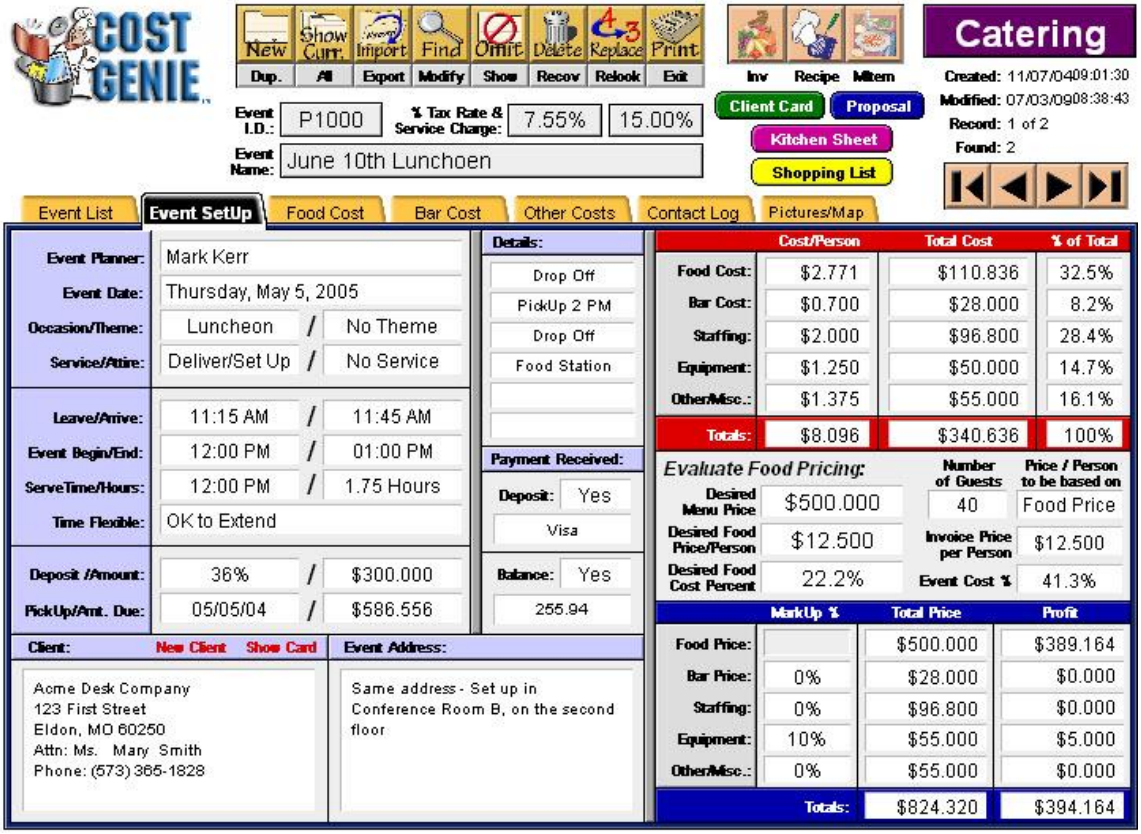


And Now, Back To Our Program…

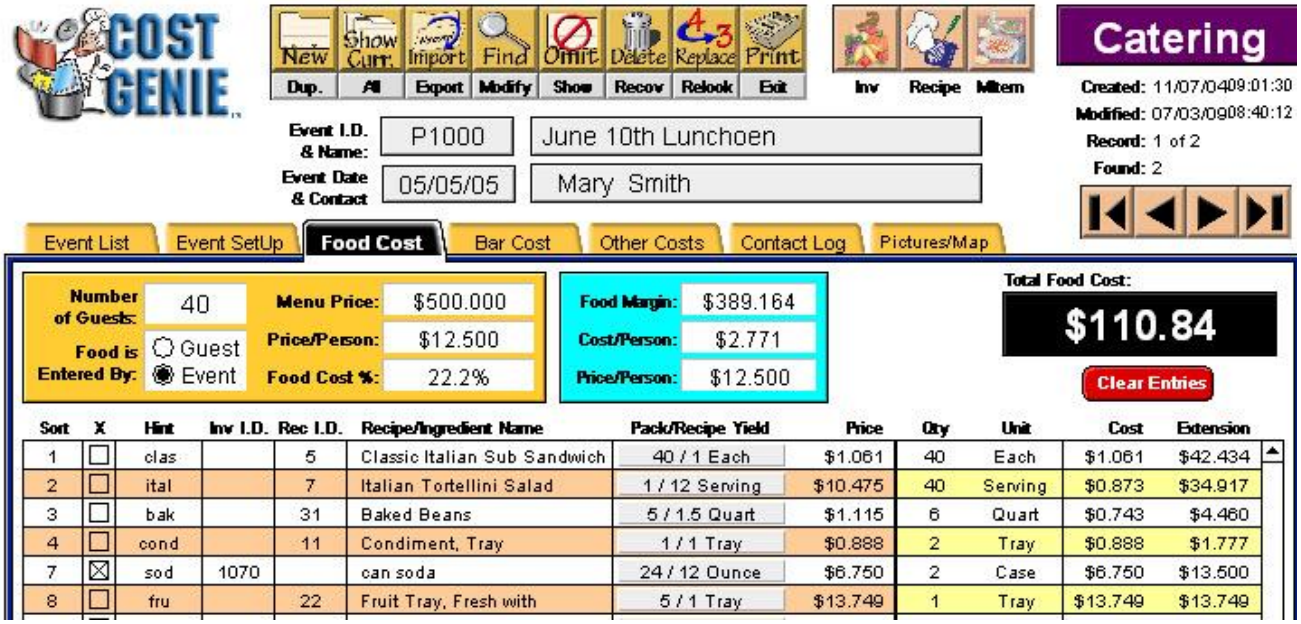
Click on the Catering List Tab

Click on the Catering Icon and you will be in the Catering File with the Event List Form displayed.

The “Event SetUp” tab allows you to input all pertinent data for an Event.



Click on the “Food Cost” tab to enter the Food Items for your catering event.



Food Items work the same way as Recipes. Type in the first 3-4 letters of the item you are looking for however this time you will select from the inventory file or the recipe file.

RECAP

1. We have entered our customer into **the “Client File”**
2. We have **created our Menu and have it costed out**

3. **If liquor is to be served we have entered the items and cost.**
4. **We have inputted the number of staff, hours and cost.**
5. We have added **in Equipment and Other Costs**.
6. **We have analyzed our P&L for the event**
7. We have **created a Proposal**
8. We have **created an invoice**
9. We **have created a Shopping List**
10. We **have created a Kitchen Sheet (Load/Prep)**
11. **After the event we adjust our P&L for returns and additions To get an exact and total cost of the event.**

These above mentioned items are included in our Cost Genie Catering Program.

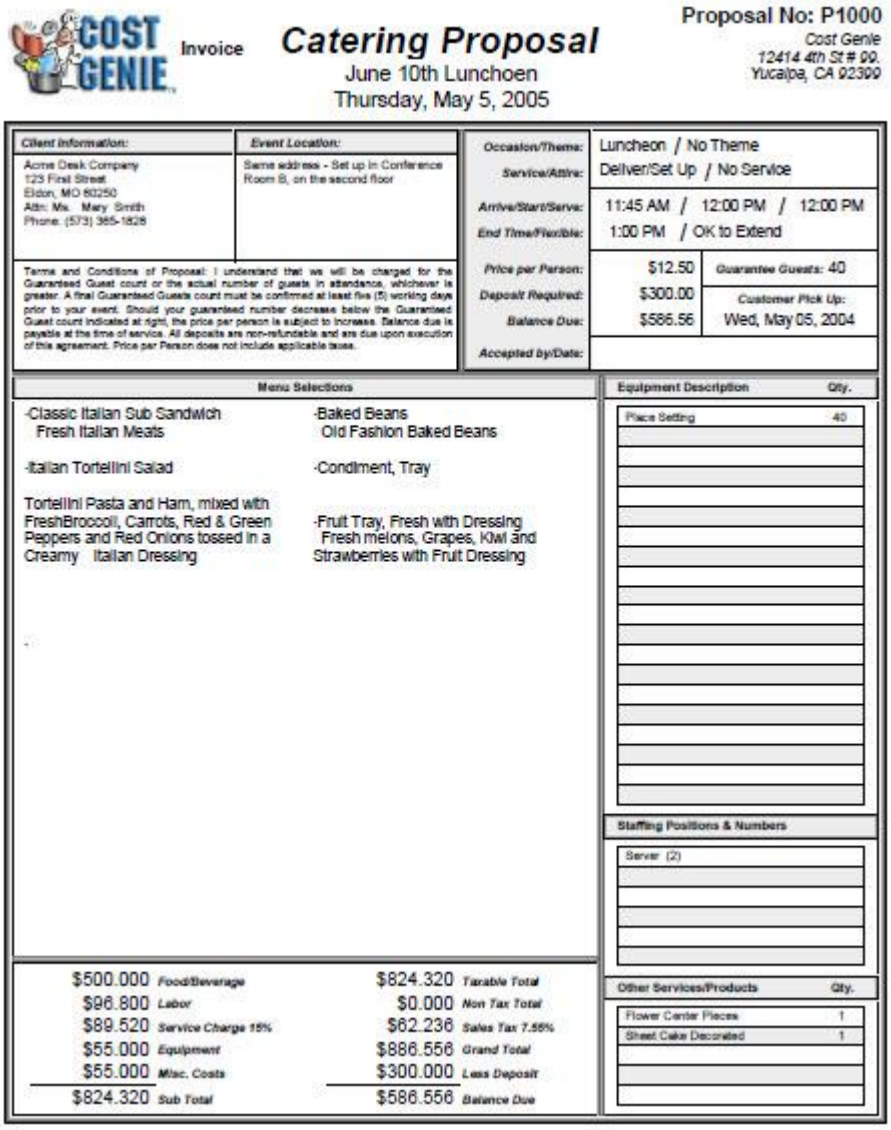
We will give you a glimpse of some of these

06/30/09, 1:06:14 PM ☐ P1000

Shopping List by Category

Upped 0.0%

Bakery		ID No	Amount	Ingredient Name
		1037	40 Each	Roll, Hoagie Fresh 6"
Beverage		**ID No**	**Amount**	**Ingredient Name**
		1070	24 Each	Soda, Canned Assorted
Dairy		**ID No**	**Amount**	**Ingredient Name**
		1081	1.25 Pound	Cheese Provolone
Fresh		**ID No**	**Amount**	**Ingredient Name**
		1363	8 Pound	Tomato, 5x6 Fancy Fresh
		1267	3.54 Pound	Pepper Grn Bell Med
		1187	2 Pound	Grapes, Green Seedless
		1060	2 Pound	Grapes, Red Seedless
		1233	1.76 Pound	Onion Red Jumbo
		1268	.07 Case	Pepper Red Bell Choice
		1066	21772.8 Pound	Melon, Watermelon
		1177	1.25 Pound	Melon. Cantelope
		1013	1.25 Pound	Melon. Honeydew
		1056	.24 Case	Carrots, Fresh
		1229	1 Pound	Onion, Yellow # 1 Jmbo 50 #
		1178	1 Pound	Pineapple, Fresh
		1043	5.3 Bunch	Broccoli Bunch Iceless
		1186	2 Each	Oranges, Fresh
		1064	.1 Lug	Kiwi. Fresh 38-39 Ct
		1181	1 Case	Lettuce, Green Leaf Fresh
Groceries		**ID No**	**Amount**	**Ingredient Name**
		1051	.5 Box	Pasta Tortellini
		1099	4 Pound	Beans, Great Northern
		1057	.51 #10 Can	Catsup 33% Fancy



COST GENIE Invoice

Catering Proposal

June 10th Luncheon
Thursday, May 5, 2005

Proposal No: P1000

Cost Genie
12414 4th St # 99.
Yucaipa, CA 92399

Client Information:	Event Location:
Acme Desk Company 123 First Street Eldon, MO 80250 Attn: Ms. Mary Smith Phone: (573) 365-1828	Same address - Set up in Conference Room B, on the second floor

Terms and Conditions of Proposal: I understand that we will be charged for the Guaranteed Guest count or the actual number of guests in attendance, whichever is greater. A final Guaranteed Guests count must be confirmed at least five (5) working days prior to your event. Should your guaranteed number decrease below the Guaranteed Guest count indicated at right, the price per person is subject to increase. Balance due is payable at the time of service. All deposits are non-refundable and are due upon execution of this agreement. Price per Person does not include applicable taxes.

Occasion/Theme:	Luncheon / No Theme	
Service/Attire:	Deliver/Set Up / No Service	
Arrive/Start/Serve:	11:45 AM / 12:00 PM / 12:00 PM	
End Time/Flexible:	1:00 PM / OK to Extend	
Price per Person:	$12.50	Guarantee Guests: 40
Deposit Required:	$300.00	Customer Pick Up:
Balance Due:	$586.56	Wed, May 05, 2004
Accepted by/Date:		

Menu Selections

-Classic Italian Sub Sandwich
Fresh Italian Meats

-Italian Tortellini Salad

Tortellini Pasta and Ham, mixed with FreshBroccoli, Carrots, Red & Green Peppers and Red Onions tossed in a Creamy Italian Dressing

-Baked Beans
Old Fashion Baked Beans

-Condiment, Tray

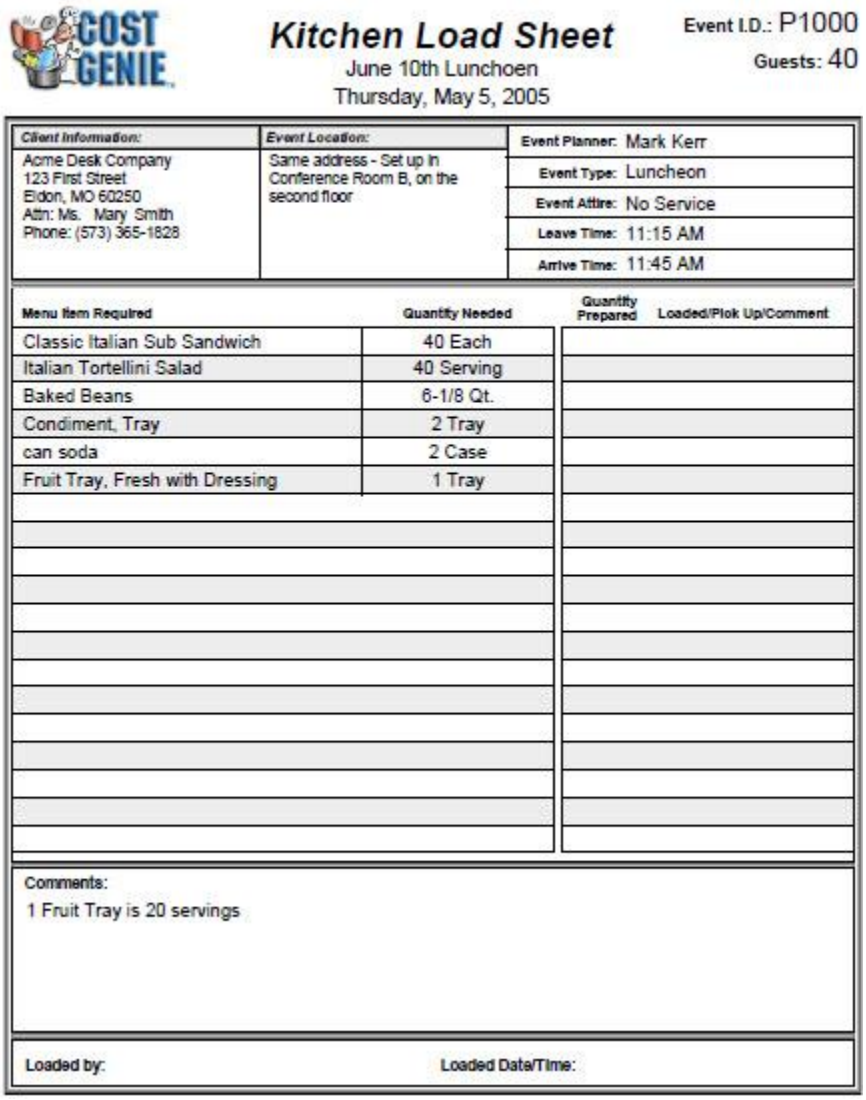
-Fruit Tray, Fresh with Dressing
Fresh melons, Grapes, Kiwi and Strawberries with Fruit Dressing

$500.000	Food/Beverage	$824.320	Taxable Total
$96.800	Labor	$0.000	Non Tax Total
$89.520	Service Charge 15%	$62.236	Sales Tax 7.55%
$55.000	Equipment	$886.556	Grand Total
$55.000	Misc. Costs	$300.000	Less Deposit
$824.320	Sub Total	$586.556	Balance Due

Equipment Description	Qty.
Place Setting	40

Staffing Positions & Numbers
Server (2)

Other Services/Products	Qty.
Flower Center Pieces	1
Sheet Cake Decorated	1



COST GENIE

Kitchen Load Sheet
June 10th Luncheon
Thursday, May 5, 2005

Event I.D.: P1000
Guests: 40

Client Information:	Event Location:	Event Planner: Mark Kerr
Acme Desk Company 123 First Street Eldon, MO 60250 Attn: Ms. Mary Smith Phone: (573) 365-1828	Same address - Set up in Conference Room B, on the second floor	Event Type: Luncheon Event Attire: No Service Leave Time: 11:15 AM Arrive Time: 11:45 AM

Menu Item Required	Quantity Needed	Quantity Prepared	Loaded/Pick Up/Comment
Classic Italian Sub Sandwich	40 Each		
Italian Tortellini Salad	40 Serving		
Baked Beans	6-1/8 Qt.		
Condiment, Tray	2 Tray		
can soda	2 Case		
Fruit Tray, Fresh with Dressing	1 Tray		

Comments:
1 Fruit Tray is 20 servings

Loaded by: Loaded Date/Time:

There are more features to Cost Genie that can be seen in the demo. Look for them

1. The ease of inputting nutrition data - **Inventory File**
2. We have a built in USDA Database file for nutrition, you may also create you own database for your particular items.- **Inventory File**
3. What was not shown was the Bar Inventory & Controls along the Order program for, food, non food and bar.- Inventory file
4. The ease of creating a sub recipe – **Recipe File**
5. The sales mix evaluation - **Menu Item File**

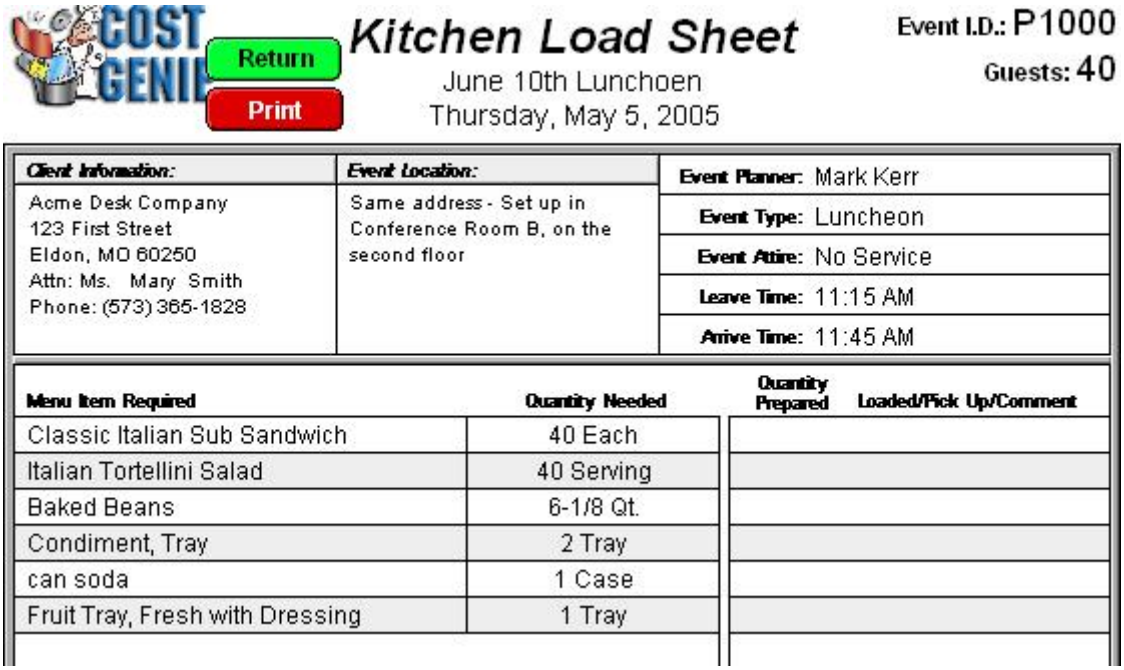
If you have any questions please call us Kenny Arone 877 964-1199

We are also available to give you an on line demonstration at no cost and it will only take 10 minutes/

Thank you for taking the time to see our demo.

Kenny Arone\
President
Cost Genie

This is the Kitchen Load Sheet for your Kitchen.



COST GENIE

Return

Print

Kitchen Load Sheet

June 10th Lunchoen
Thursday, May 5, 2005

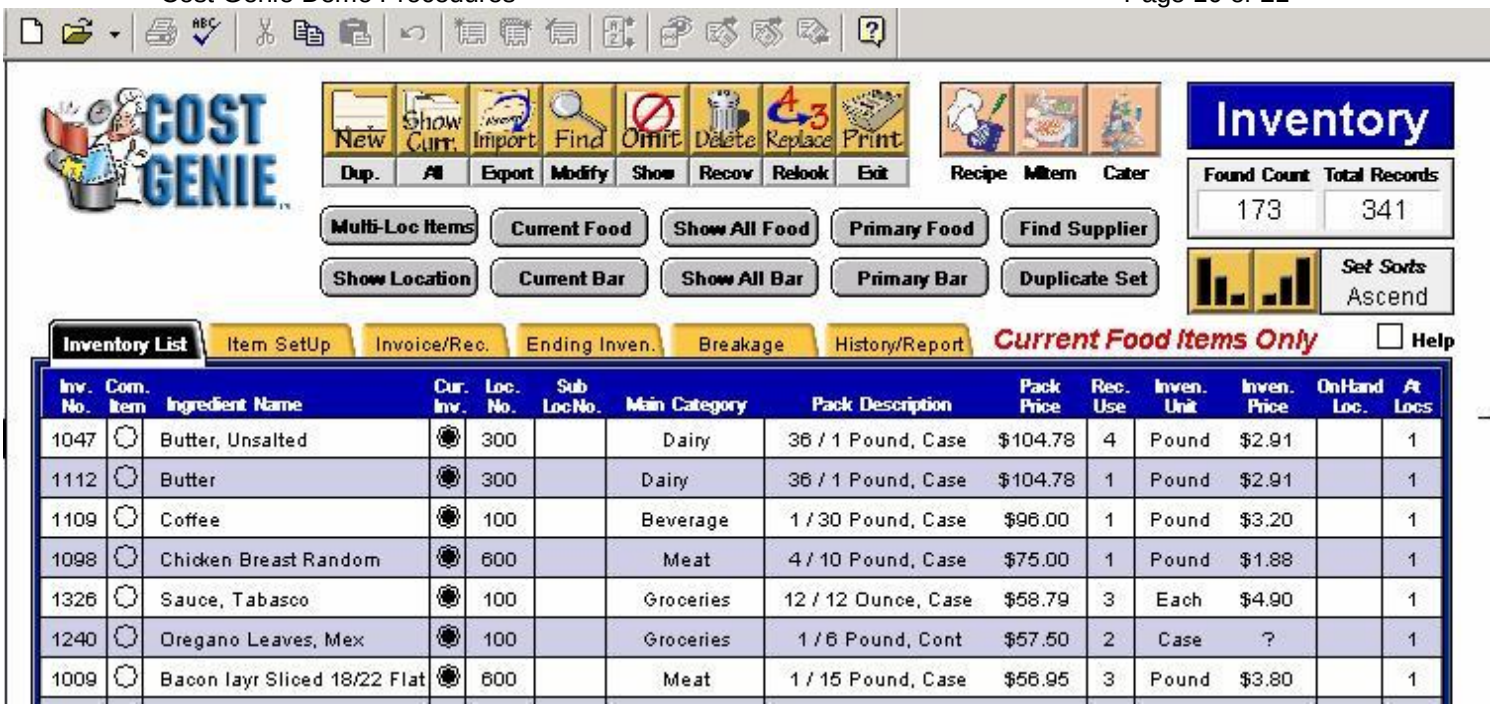
Event I.D.: P1000
Guests: 40

Client Information:	Event Location:	
Acme Desk Company 123 First Street Eldon, MO 60250 Attn: Ms. Mary Smith Phone: (573) 365-1828	Same address - Set up in Conference Room B, on the second floor	**Event Planner:** Mark Kerr **Event Type:** Luncheon **Event Attire:** No Service **Leave Time:** 11:15 AM **Arrive Time:** 11:45 AM

Menu Item Required	Quantity Needed	Quantity Prepared	Loaded/Pick Up/Comment
Classic Italian Sub Sandwich	40 Each		
Italian Tortellini Salad	40 Serving		
Baked Beans	6-1/8 Qt.		
Condiment, Tray	2 Tray		
can soda	1 Case		
Fruit Tray, Fresh with Dressing	1 Tray		

Here's a sample Catering Proposal automatically generated by CostGenie.


COST GENIE
Invoice
Return
Catering Proposal
Byrd Wedding
Sunday, June 15, 2003
Proposal No: P1001
Cost Genie Restauran
105 Any Stree
Any Town, USA
+
-
Print
Client Information:
Barbara Byrd Wedding
56 Elm Ave.
Osage Beach, MO 65065
Attn: Ms. Barbara Byrd
Phone: (573) 239-8989
Fax:
Event Location:
Wedding to take place at the Osage Beach Moose Lodge
1500 Main Street
Cross Street - Main and 13th St.
Terms and Conditions of Proposal: I understand that we will be charged for the Guaranteed Guest count or the actual number of guests in attendance, whichever is greater. A final Guaranteed Guests count must be confirmed at least five (5) working days prior to your event. Should your guaranteed number decrease below the Guaranteed Guest count indicated at right, the price per person is subject to increase. Balance due is payable at the time of service. All
Occasion/Theme: Wedding / Elegant
Service/Attire: Buffet / Theme
Arrive/Start/Serve: 10:00 AM / 1:00 PM /
End Time/Flexible: 5:00 PM /
Price per Person: $50.50
Guarantee Guests: 200
Deposit Required:
Customer Pick Up:
Balance Due: $5,402.01
Accepted by/Date:
Menu Selections
Fruit Tray, Fresh with Dressing
A variety of fresh fruits with yogurt dressing
Sandwich, Finger Devil Ham
Beef, Strip New York
Parsleyed Red Potatoes
Green Beans, Country
Equipment Description
Qty.
Place Settings 100
Staffing Positions & Numbers
Bartender (1)
Bus/Cleanup (1)
Event Coordinator (1)
Server (3)
Other Services/Products
Qty.
Flour Center Pieces (Small) 10
$7,000.00 Food/Beverage
$551.76 Labor
$1,132.76 Service Charge 15%
$137.50 Equipment
$287.50 Misc. Costs
$9,394.80 Sub Total
$9,394.80 Taxable Total
$0.00 Non Tax Total
$704.61 Sales Tax 7.5%
$10,099.41 Grand Total
$4,697.40 Less Deposit
$5,402.01 Balance Due



Inv. No.	Com. Item	Ingredient Name	Cur. Inv.	Loc. No.	Sub Loc No.	Main Category	Pack Description	Pack Price	Rec. Use	Inven. Unit	Inven. Price	On Hand Loc.	At Locs
1047	○	Butter, Unsalted	✺	300		Dairy	36 / 1 Pound, Case	$104.78	4	Pound	$2.91		1
1112	○	Butter	✺	300		Dairy	36 / 1 Pound, Case	$104.78	1	Pound	$2.91		1
1109	○	Coffee	✺	100		Beverage	1 / 30 Pound, Case	$96.00	1	Pound	$3.20		1
1098	○	Chicken Breast Random	✺	600		Meat	4 / 10 Pound, Case	$75.00	1	Pound	$1.88		1
1326	○	Sauce, Tabasco	✺	100		Groceries	12 / 12 Ounce, Case	$58.79	3	Each	$4.90		1
1240	○	Oregano Leaves, Mex	✺	100		Groceries	1 / 6 Pound, Cont	$57.50	2	Case	?		1
1009	○	Bacon layr Sliced 18/22 Flat	✺	600		Meat	1 / 15 Pound, Case	$56.95	3	Pound	$3.80		1

You are now in the Inventory List. You will see that there are items already in the program. This demo version contains over 382 ingredients. 163 Bar and 219 Food & Non Food.

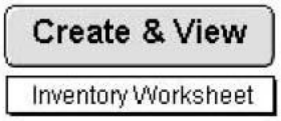
COST GENIE CAN UPLOAD YOU PRODUCT LIST INTO YOU PROGRAM

Inv. No.	Com. Item	Ingredient Name	Cur. Inv.	Loc. No.	Sub Loc No.	Main Category	Pack Description	Pack Price	Rec. Use	Inven. Unit	Inven. Price	On Hand Loc.	At Locs
1047	○	Butter, Unsalted	✺	300		Dairy	36 / 1 Pound, Case	$104.78	4	Pound	$2.91		1
1112	○	Butter	✺	300		Dairy	36 / 1 Pound, Case	$104.78	1	Pound	$2.91		1
1109	○	Coffee	✺	100		Beverage	1 / 30 Pound, Case	$96.00	1	Pound	$3.20		1
1098	○	Chicken Breast Random	✺	600		Meat	4 / 10 Pound, Case	$75.00	1	Pound	$1.88		1
1326	○	Sauce, Tabasco	✺	100		Groceries	12 / 12 Ounce, Case	$58.79	3	Each	$4.90		1
1240	○	Oregano Leaves, Mex	✺	100		Groceries	1 / 6 Pound, Cont	$57.50	2	Case	?		1
1009	○	Bacon layr Sliced 18/22 Flat	✺	600		Meat	1 / 15 Pound, Case	$56.95	3	Pound	$3.80		1

Now that you have the Inventory List. You will want to take inventory

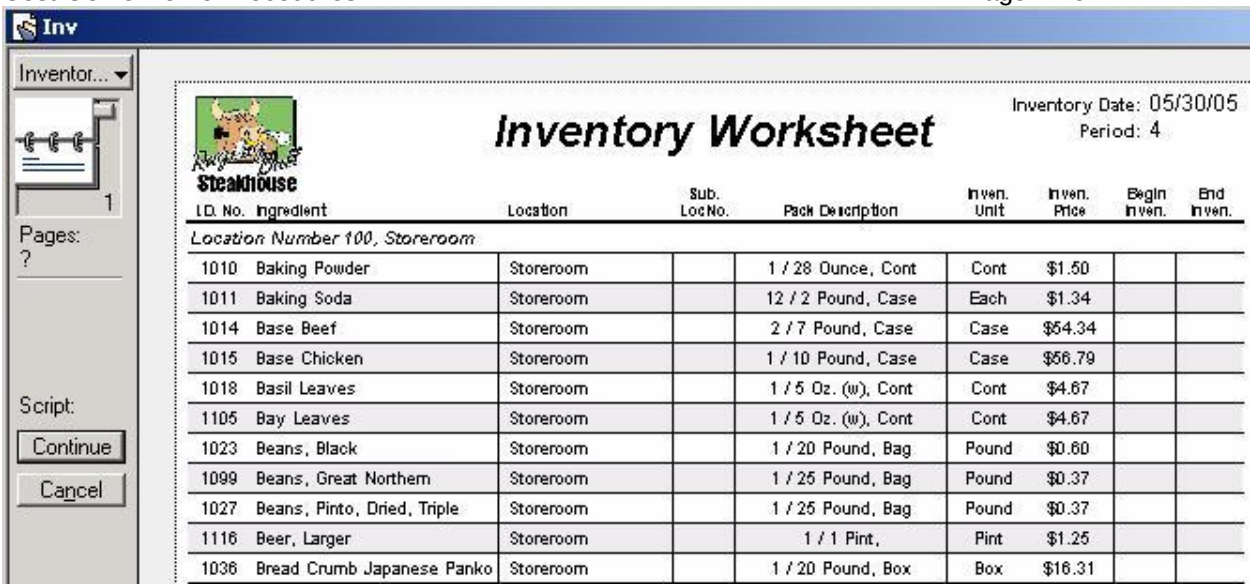
Click on the last of the five tabs to the right, "History Report".

Make sure "Inventory Worksheet" is displayed in the field under the Create & View button, then click on the Create & View Button.



Click on "Submit"

A Menu will appear. Click "Continuous." This takes you to a preview of the Inventory Worksheet



I.D. No.	Ingredient	Location	Sub. Loc No.	Pack Description	Inven. Unit	Inven. Price	Begin Inven.	End Inven.
Location Number 100, Storeroom								
1010	Baking Powder	Storeroom		1 / 28 Ounce, Cont	Cont	$1.50		
1011	Baking Soda	Storeroom		12 / 2 Pound, Case	Each	$1.34		
1014	Base Beef	Storeroom		2 / 7 Pound, Case	Case	$54.34		
1015	Base Chicken	Storeroom		1 / 10 Pound, Case	Case	$56.79		
1018	Basil Leaves	Storeroom		1 / 5 Oz. (w), Cont	Cont	$4.67		
1105	Bay Leaves	Storeroom		1 / 5 Oz. (w), Cont	Cont	$4.67		
1023	Beans, Black	Storeroom		1 / 20 Pound, Bag	Pound	$0.60		
1099	Beans, Great Northern	Storeroom		1 / 25 Pound, Bag	Pound	$0.37		
1027	Beans, Pinto, Dried, Triple	Storeroom		1 / 25 Pound, Bag	Pound	$0.37		
1116	Beer, Larger	Storeroom		1 / 1 Pint,	Pint	$1.25		
1036	Bread Crumb Japanese Panko	Storeroom		1 / 20 Pound, Box	Box	$16.31		

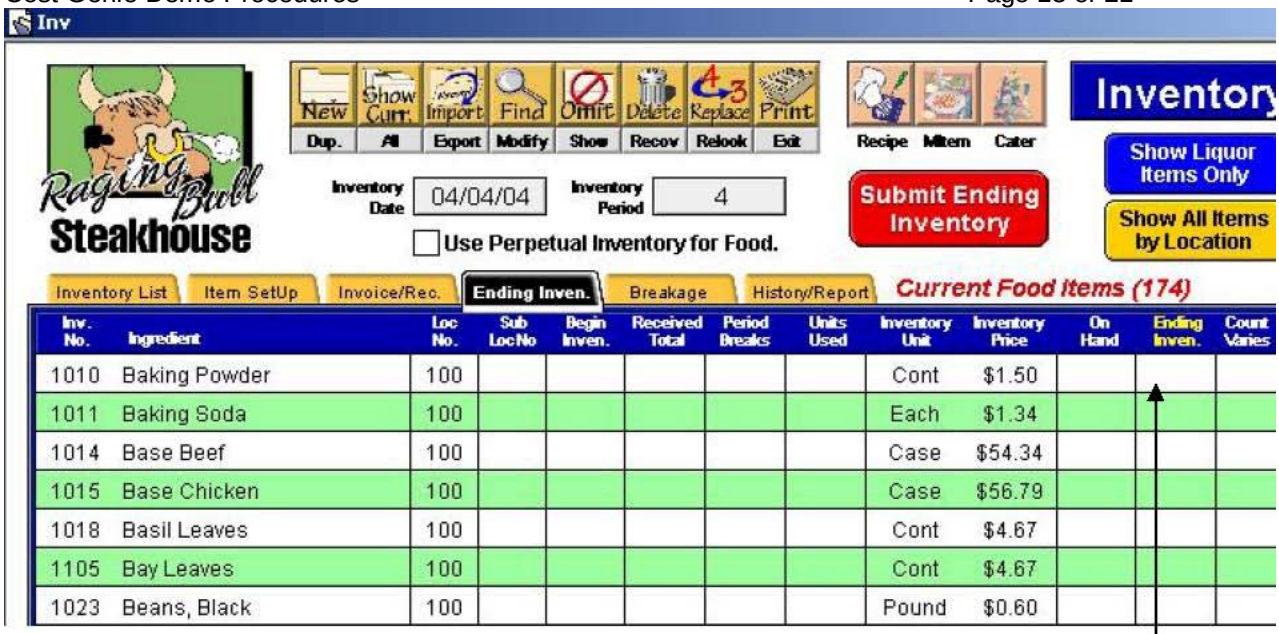
Since we do not want to print at this time click “Cancel.” Then press Return.

Note: THER MOST IMPORTANT THING TO REMEMBER IS THE INVENTORY ORDER IS BY “SUB LOCATION”

I.D. No.	Ingredient	Location	Sub. Loc No.	Pack Description	Inven. Unit	Inven. Price	Begin Inven.	End Inven.
2040	Bamboo Shoots	Storeroom	1	1 / 1 #10 Can, #10 Can	#10 Can	$2.90	1	
8	Baking Soda	Storeroom	2	12 / 2 Pound, Case	Case	$16.03	1	
38	Choc Drops Semi-Swt 1mct	Storeroom	3	1 / 30 Pound, Case	Case	$42.80	1	
841	Molasses Unsulphurd	Storeroom	4	4 / 1 Gallon, Case	Case	$30.69	1	
4	Can, Soda Assorted	Storeroom	5	24 / 12 Oz. (m), Case	Can	$0.24	1	

(Counting Process --If you had printed the Inventory Sheets, you would write in the quantities in the End Inv. Column for each item. Pay particular attention to the Inventory Unit before writing in the number.)

Go to the “Ending Inven” Tab (in black below) and input your inventory.



Inv. No.	Ingredient	Loc No.	Sub LocNo	Begin Inven.	Received Total	Period Breaks	Units Used	Inventory Unit	Inventory Price	On Hand	Ending Inven.	Count Varies
1010	Baking Powder	100						Cont	$1.50			
1011	Baking Soda	100						Each	$1.34			
1014	Base Beef	100						Case	$54.34			
1015	Base Chicken	100						Case	$56.79			
1018	Basil Leaves	100						Cont	$4.67			
1105	Bay Leaves	100						Cont	$4.67			
1023	Beans, Black	100						Pound	$0.60			

Input your inventory from your inventory worksheets. The Ending Inventory Form will be in the same order as the Inventory Worksheet

More About The Inventory File…

Inventory

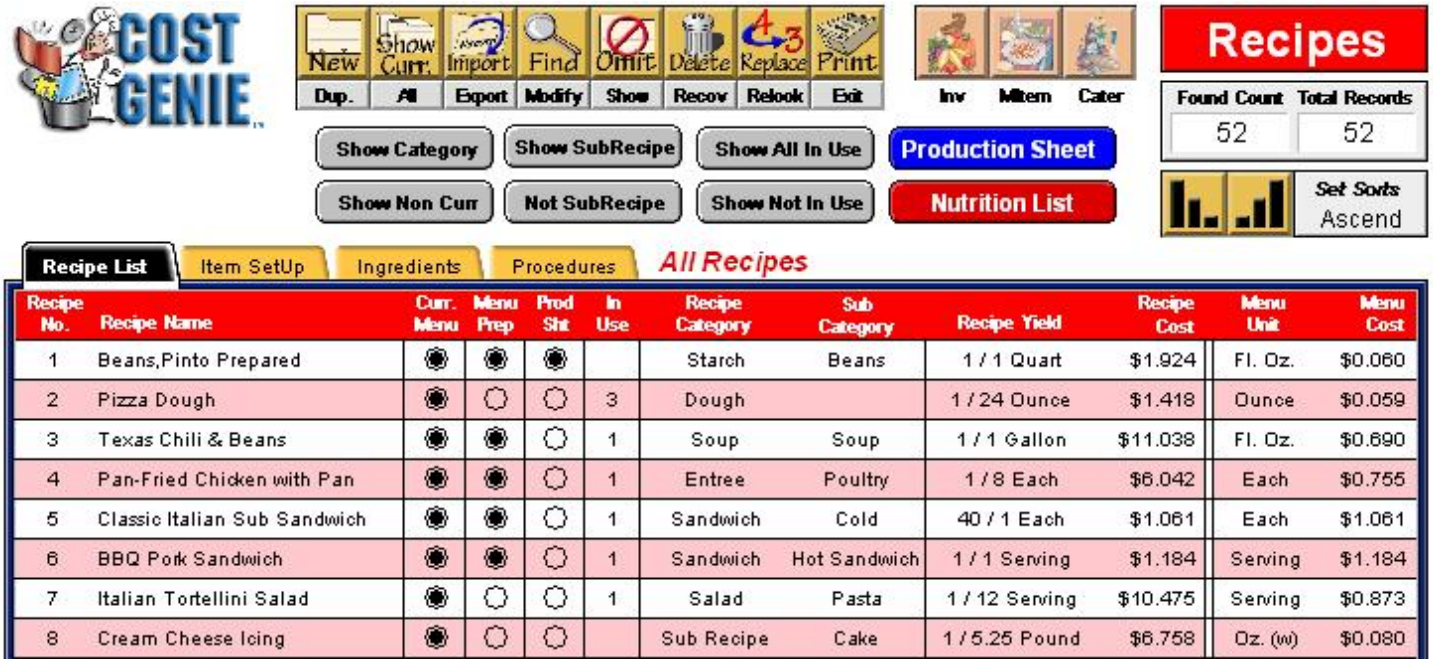
The foundation of **CostGenie** is the **Inventory File**:

- No limit on the amount of ingredients you can have
- Current USDA Database For Nutrient Facts
- Creates Inventory Worksheets
- Allows You To Categorize Ingredients For A Quick Find
- Provide Multiple Locations For Each Item
- Complete Ordering Program
- One Click, Switch From Food To Bar Inventory
- Allows You Commissary And Create An Invoice
- Allows You To Inventory Sub-Recipes (Sauces, Dressings, etc.)
- Allows You To Have Multiple Suppliers
- Maintains Data on Each Supplier and Creates A Weekly Supplier Order Sheet with Name of Supplier, Order Day, Receive Day, Telephone Number, Etc.
- Maintain A History Of Each Ingredient; Date And Ending Inventory, Price Changes By Supplier, And Amount Purchased
  And More

Let's Move On To The Recipe File…

Click on the Recipe Icon.

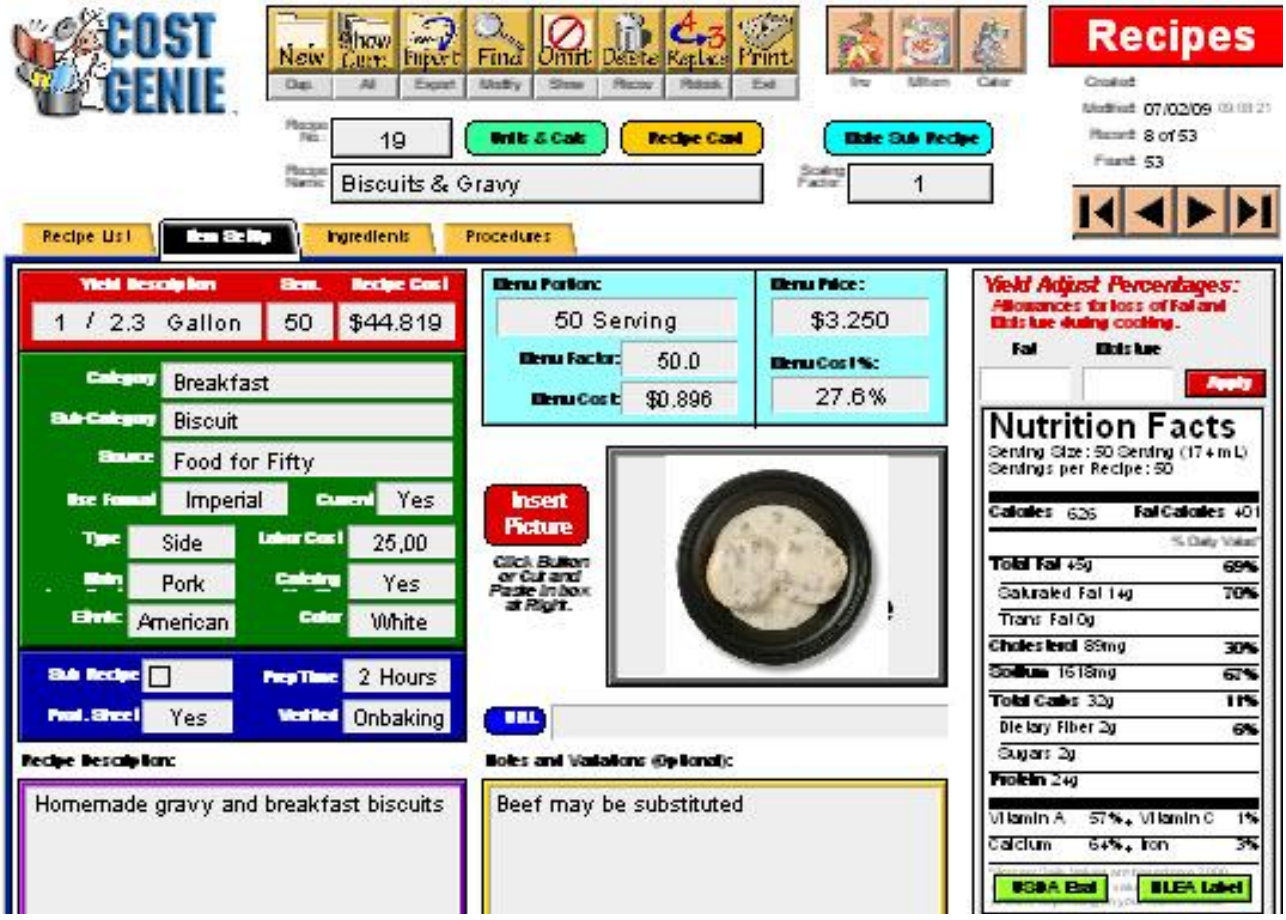
You are now in the Recipe File with the “Recipe List” Form showing.



Recipe No.	Recipe Name	Curr. Menu	Menu Prep	Prod Sht	In Use	Recipe Category	Sub Category	Recipe Yield	Recipe Cost	Menu Unit	Menu Cost
1	Beans,Pinto Prepared	●	●	●		Starch	Beans	1 / 1 Quart	$1.924	Fl. Oz.	$0.060
2	Pizza Dough	●	○	○	3	Dough		1 / 24 Ounce	$1.418	Ounce	$0.059
3	Texas Chili & Beans	●	●	○	1	Soup	Soup	1 / 1 Gallon	$11.038	Fl. Oz.	$0.690
4	Pan-Fried Chicken with Pan	●	●	○	1	Entree	Poultry	1 / 8 Each	$6.042	Each	$0.755
5	Classic Italian Sub Sandwich	●	●	○	1	Sandwich	Cold	40 / 1 Each	$1.061	Each	$1.061
6	BBQ Pork Sandwich	●	●	○	1	Sandwich	Hot Sandwich	1 / 1 Serving	$1.184	Serving	$1.184
7	Italian Tortellini Salad	●	○	○	1	Salad	Pasta	1 / 12 Serving	$10.475	Serving	$0.873
8	Cream Cheese Icing	●	○	○		Sub Recipe	Cake	1 / 5.25 Pound	$6.758	Oz. (w)	$0.080

To create a new recipe or to see the “Item set up” you may click on the number to the left of the recipe name or click on the recipe and them select “Item SetUp” from the tab bar.

This is the Item SetUp” form

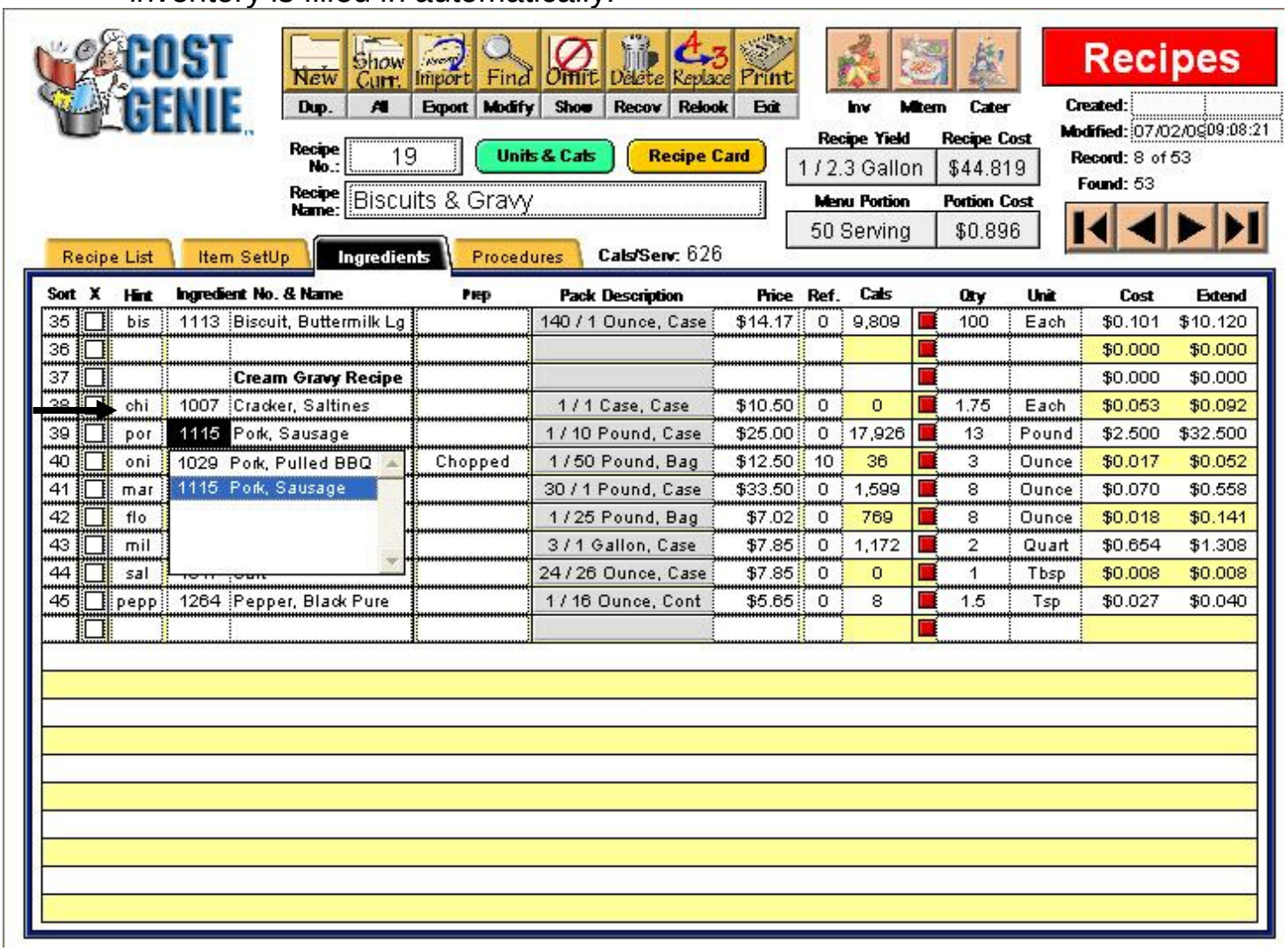


We've tried to eliminate as much typing as possible.

Look at the next screen shot. The arrow is pointing to a "Hint" column.

Simply type the first 3-4 letters of an ingredient and a Pop-up list of suggested items will appear.

Highlight the correct ingredient for your recipe and press the "Enter Button" and the entire description as previously entered in your inventory is filled in automatically.



There are two (2) types' recipe cards: Cooks Version & Manager Version

Below is the Manager Version – The cooks version is the same except it does not have costing data

COST GENIE

Cooks Version **Managers Recipe Card**

Recipe Name	Biscuits & Gravy			Recipe I.D.	19
Return	1 / 2.3 Gallon	Recipe Cost	Portion Cost	Portion Price	Cost Percent
Print	50 / 50 Serving	$39.773	$0.795	$3.250	24.5%

Print w/SubRecipes

ID No.	Ingredient	Amount	Unit Cost	Extended
1113	Biscuit, Buttermilk Lg Sq	50 - Each	$0.101 /	$5.060
				$0.000
	Cream Gravy Recipe			$0.000
1007	Cracker, Saltines 2Count	2 - Each	$0.053 / ea	$0.105
1115	Pork, Sausage	13 lb.	$2.500 /	$32.500
1229	Yellow Onion, Chopped	3 oz.	$0.017 / oz	$0.052
1054	Margarine	8 oz.	$0.070 / oz	$0.558
1137	Flour, All purpose	8 oz.	$0.018 / oz	$0.141
1197	Milk, Fresh, Homo Gal	2 Quart	$0.654 /	$1.308
1317	Salt	1 Tbsp	$0.008 /	$0.008
1264	Pepper, Black Pure Ground	1.5 Tsp	$0.027 /	$0.040

Printed: 7/2/2009, 9:20:55 AM Recipe Cost: $39.773

Nutrition Facts

Serving Size: 50 Serving (174 mL)

Calories 528 **Fat Calories** 363

	% Daily Value*
Total Fat 40g	**62%**
Saturated Fat 13g	**64%**
Trans Fat 0g	
Cholesterol 89mg	**30%**
Sodium 1277mg	**53%**
Total Carbs 19g	**6%**
Dietary Fiber 1g	**4%**
Sugars 2g	
Protein 22g	

Vitamin A 57% • Vitamin C 1%

Calcium 58% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:.

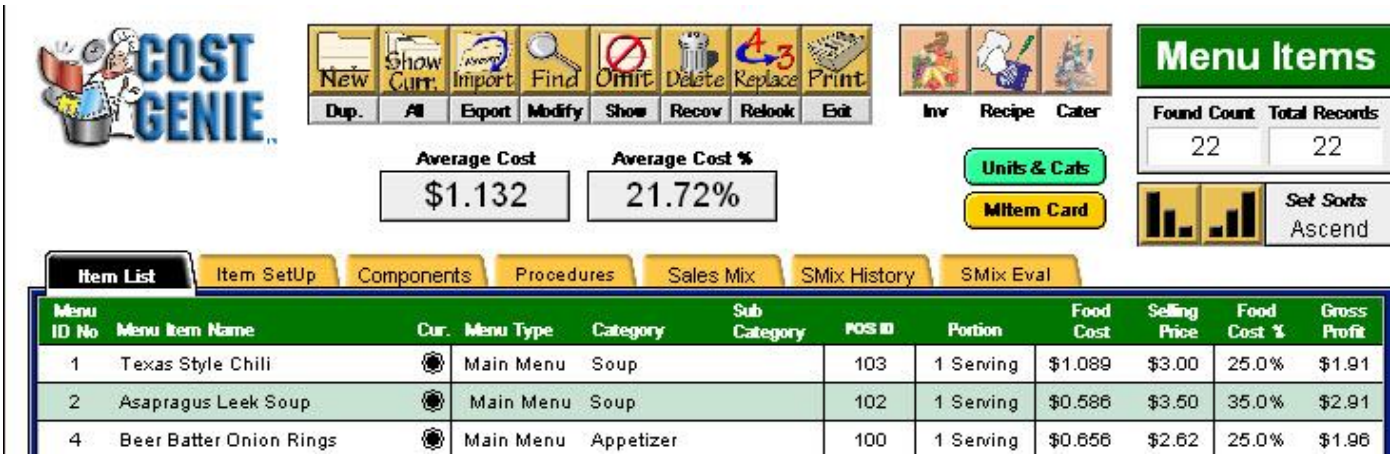
More About The Recipe File…

The **Recipe File:**

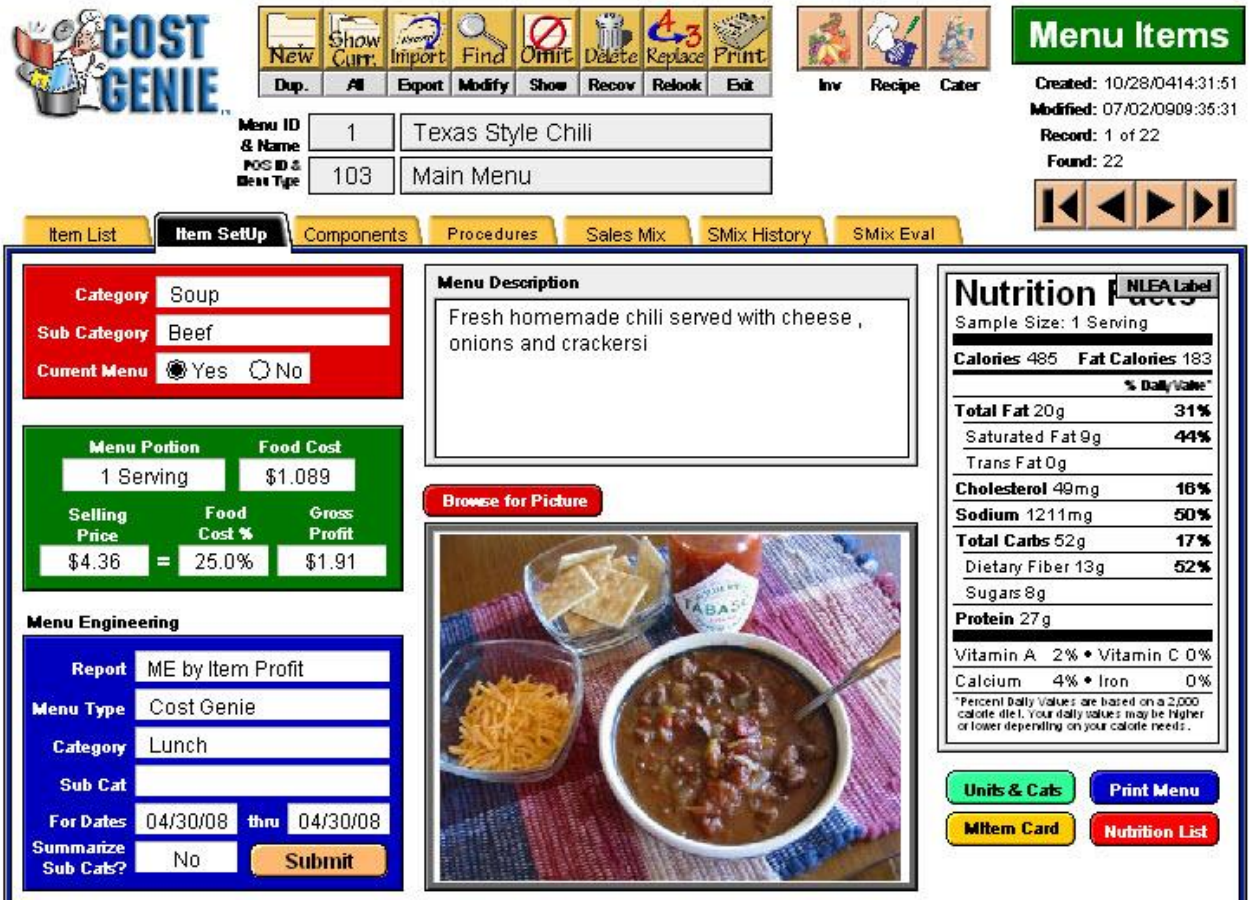
- Creates A Working Recipe File
- Prints Out Recipes With Pictures
- Scales Recipes (Converts Measures)
- Creates Nutrient Facts For Each Recipe
- Creates Production Sheets
- Costs Out Recipes
- Creates Sub Recipes
- Converts Recipes To Metric
- Allows You To Create A Menu Item In The Recipe File
- And More
- Note: Look for more on the recipe file at the end of the procedure

Let's move on to the Menu Item file …

Click on the Menu Item Icon and you will be in the Menus File with the Item List Form displayed.

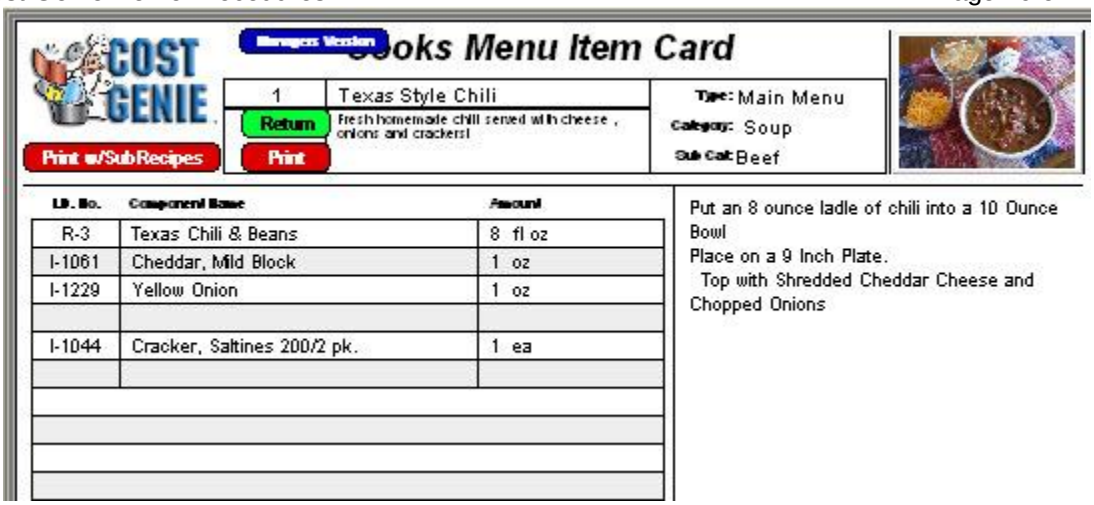


Click on the "Item SetUp" tab (in black below) to input or create a new Menu Item.

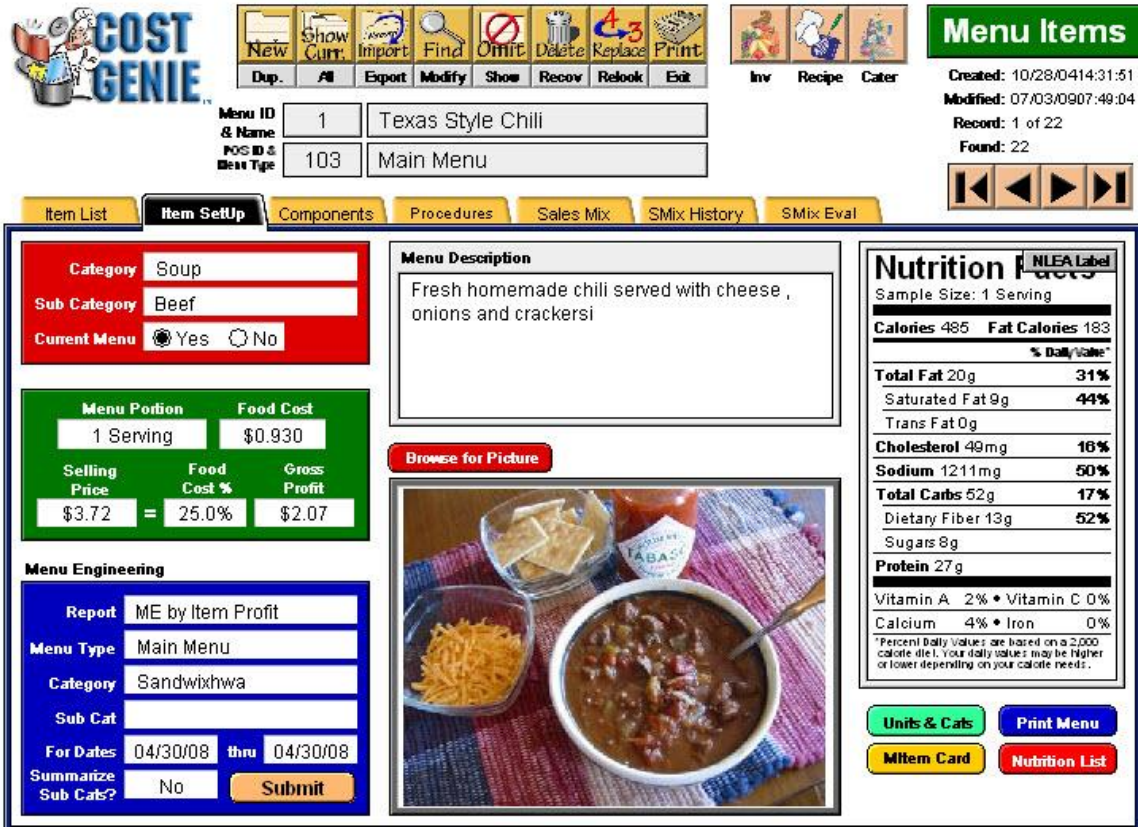


The “Components” tab is where you enter items. This form is the same as the Ingredients tab in the Recipe file. Use your Hint column and your Recipes will come up in a Pop-Up list to be entered into the menu item.

This is your Line Recipe Card for your line cooks and Managers card



More about the Menu Item file



There are a lot of unique features in the Menu Item File

1. Print Menu

2..

<u>The concept of Menu Engineering is to help you to understand the relative profitability and popularity of your menu items so that you can make better menu planning, design and pricing decisions.</u>
What Cost Genie does is to allows managers, owners and chefs to recognize the menu items that they want to sell (the most popular and profitable ones) and to eliminate those items that do not contribute to the restaurants bottom line.
It also allows for finer menu planning by revealing, for example, a popular but unprofitable item which can be "re-engineered" to provide more profit. Menu engineering places more emphasis on the concept of contribution margin as opposed to food cost percentage

3. **" Nutrition Facts" – Cost Genie has nutrition a list for Menu Items and Recipes**

COST GENIE

Date Printed: 07/03/09

Menu Item Name	Calories and Calories from Fat	Total Fat (g) & % Daily Value	Saturated Fat (g) & % Daily Value	Cholesterol (mg) & % Daily Value	Sodium (mg) & % Daily Value	Carbohydrate (g) & % Daily Value	Dietary Fiber (g) & % Daily Value	Sugars (g) & Protein (g)	Vitamin A	Vitamin C	Calcium	Iron
Texas Style Chili	485 183	20 31%	9 44%	49 16%	1,211 50%	52 17%	13 52%	8 27	160%	20%	360%	10%
									Percent Daily Values			
Asapragus Leek Soup	128 104	12 18%	7 35%	35 12%	16 1%	6 2%	2 7%	1 2	130%	0%	60%	0%
									Percent Daily Values			
Beer Batter Onion Rings	803 457	51 78%	7 36%	0 0%	1,492 62%	79 26%	10 38%	31 10	30%	30%	210%	0%
									Percent Daily Values			
BBQ Pork Sandwich	466 198	22 34%	10 52%	101 34%	726 30%	32 11%	4 17%	21 39	120%	40%	390%	0%
									Percent Daily Values			
Classic Italian Sub	219 144	16 25%	5 25%	47 16%	924 39%	5 2%	1 4%	3 14	70%	10%	120%	0%
									Percent Daily Values			

More About The Menu Items File…

The Menu Items File:

- Allows You To Cost Out Each Menu Item
- Has Nutrient Data On Each Menu Item
- Allows You To Print A Working Menu
- Allows you to upload items sold from your POS system and input PLU's from your cash register.
- Maintains a History Of Menu Items Sold
- You Can Maintain A Projected Menu Mix to monitor your daily food cost and any changes based on invoice increase or changes in the recipe or

menu item components. In other words, you can play “what if” anytime.

- Allows Multiple Menus
- Prints Out A Detailed or Summary Reports of: Item Sold, % To Category And % To Total Item Sold, Gross Margin, Menu Item Food Cost as well as the Total Food Cost for the Day, Week Or Month
- Keeps A Running Average Of Menu Items Costs
- Allows You To Monitor Cost Of Each Menu Category
- And More

Note Look for more additions at the end of the procedure