

Mastering The Menu & Recipe Cost Template

Insights to Help You
Get the Maximum Benefit
from the
Menu and Recipe Costing Template

Restaurant
OWNER.com



Welcome!
Today's webinar will be starting shortly.

Why Menu Costing Matters

Setting Menu Prices

- Value perception
- Your cost

Competitive Pricing



Why Menu Costing Matters

MENU ENGINEERING WORKSHEET

Blue Fish Grill

Menu Item Name	Number Sold	Popularity %	Item Food Cost	Item Cost %	Item Sell Price	Item Profit	Profit Category	Popularity Category	Menu Item Class
PASTAS									
Shrimp Alfredo	280	12.4%	\$5.30	35.5%	\$14.95	\$9.65	High	High	Star
Lobster Ravioli	110	4.9%	\$7.00	36.9%	\$18.95	\$11.95	High	Low	Challenge
Vegetable Pasta	60	2.7%	\$3.00	27.4%	\$10.95	\$7.95	Low	Low	Dog
Spaghetti and Meatballs	480	21.3%	\$3.50	27.0%	\$12.95	\$9.45	High	High	Star
Ziti Al Forno	355	15.8%	\$2.25	22.6%	\$9.95	\$7.70	Low	High	Workhorse
Zucchini Fettuccini	110	4.9%	\$3.80	29.3%	\$12.95	\$9.15	High	Low	Challenge
Pasta Jambalaya	80	3.6%	\$4.90	33.8%	\$14.50	\$9.60	High	Low	Challenge
Clams Marinara	90	4.0%	\$5.60	43.2%	\$12.95	\$7.35	Low	Low	Dog
Linquini Pescatore	139	6.2%	\$5.00	31.3%	\$15.95	\$10.95	High	Low	Challenge
Penne Roma	146	6.5%	\$2.50	19.3%	\$12.95	\$10.45	High	Low	Challenge
Lasagna Al Forno	400	17.8%	\$3.00	27.4%	\$10.95	\$7.95	Low	High	Workhorse

Total 2,250 10.0%
 Average 16.5 9.1%
 Average Gross Profit \$9.08

Menu Engineering System

Why Menu Costing Matters

Blue Fish Grill

Ideal Cost Worksheet

For the Period Ending

MENU ITEMS	Menu Item Cost	Menu Item Selling Price	Cost Pent.	POS # Sold	Total Cost	Potential Sales
12" Deluxe	\$ 2.94	\$ 11.95	24.6%	252	\$ 740.88	\$ 3,011.40
18" Deluxe	\$ 3.94	\$ 15.95	24.7%	108	\$ 425.52	\$ 1,722.60
12" Pepperoni	\$ 2.14	\$ 9.95	21.5%	175	\$ 374.50	\$ 1,741.25
18" Pepperoni	\$ 2.99	\$ 11.95	25.0%	186	\$ 558.14	\$ 2,222.70
12" Cheese	\$ 2.04	\$ 9.95	20.5%	90	\$ 183.60	\$ 895.50
18" Cheese	\$ 2.88	\$ 11.95	24.1%	54	\$ 155.52	\$ 845.30
Meatball Sub	\$ 2.74	\$ 9.95	27.5%	400	\$ 1,096.00	\$ 3,980.00
Breadsticks	\$ 0.32	\$ 1.29	24.8%	258	\$ 82.56	\$ 332.82
Med Wings	\$ 1.80	\$ 4.98	36.1%	498	\$ 896.40	\$ 2,485.02
Large Wings	\$ 2.40	\$ 6.99	34.3%	150	\$ 360.00	\$ 1,048.50
2 Ltr Soft Drinks	\$ 0.83	\$ 2.99	27.8%	432	\$ 358.56	\$ 1,291.68
			0.0%		\$ -	\$ -
					\$ 5,229.68	\$ 19,376.77

ACTUAL / IDEAL COMPARISON

	\$ Amount	% of Sales
Food Sales for Period (before discounts)	\$ 18,176.77	100.0%
Ideal Cost	\$ 5,229.68	28.8%
Actual Cost	\$ 5,229.68	32.3%
Variance \$ / %	\$ 0.00	-3.6%

Realistic food cost target

Ideal Cost System

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Menu Costing

OPERATIONS: Menu Costing

Knowing what each of your menu items costs to prepare is **one of the most basic yet overlooked aspects of running a profitable restaurant**. Costing out your menu can be an arduous task, but you must know your menu cost before you can make intelligent decisions on cost-cutting, price increases or other changes to your menu.


The first step in attaining predictable profitability is to cost out your entire food menu, including all recipes and prep items. The **menu costing system is the cornerstone for many other systems** such as ideal cost and menu engineering.

USED BY: Chef, Kitchen Manager, General Manager, Marketing Manager

Benefits of the Menu Costing System:

- Easy system for keeping menu and recipe costs up to date
- Simple updating of ingredient prices automatically updates each batch recipe and menu item cost
- Allows you to experiment with various cost percentage targets by entering different selling prices
- Holds up to 500 ingredients, 150 batch recipes and unlimited menu items
- Use as the basis for conducting ideal cost and menu engineering analysis

Implement the Menu Costing System Preview



Clicking on the link below will direct you to the necessary download forms and learning resources needed to get this system implemented in your restaurant.

Click to Apply This System Now

Get your Menu Costing questions answered in the members discussion forum.

Systems

You can have the greatest concept, recipes and talent but if your restaurant can't deliver a quality guest experience consistently, people won't come back. Better systems not only ensure a more predictable guest experience, but also make the restaurant less dependent on the owner's constant involvement in daily operations.

Learn More About Systems Skills

Related Resources

WEBINAR
Menu and Recipe Costing B...

Knowing your menu cost is essential to proper pricing, profitability and cost control. In this training session we'll show you how to accurately calculate

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Menu Costing


System Implementation

- **Step 1** Download the designated form templates from the Download Library - links are listed below.
- **Step 2** Modify each form template to include items for your specific restaurant circumstances.
- **Step 3** Read the recommended learning resources to better understand how this system is used.
- **Step 4** Schedule training sessions and set expectations for all persons using the form for this system.
- **Step 5** Follow up daily for at least 6 weeks to ensure system is being used properly.

Download Forms


Download the Menu & Recipe Costing - 500 Items

This form is available in the following formats. You must have a compatible program installed on your computer to use them.

	Click to Download Microsoft Excel format
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Download the Menu Cost Allocation Tool

This form is available in the following formats. You must have a compatible program installed on your computer to use them.

	Click to Download Microsoft Excel format
---	--

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Systems

You can have the greatest concept, recipes and talent but if your restaurant can't deliver a quality guest experience consistently, people won't come back. Better systems not only ensure a more predictable guest experience, but also make the restaurant less dependent on the owner's constant involvement in daily operations.

Learn More About Systems Skills

Related Resources

Menu & Recipe Cost Spreadsheet ...

Mastering the Menu and Recipe ...

Recipe Mapping

A good recipe for home cooking doesn't always work out when you attempt to replicate it in the restaurant. Startup restaurateurs find

More Resources

1. You must have Microsoft Excel.

2. Template is ready for use. No modifications needed.

3. Some features are proprietary and cannot be modified.

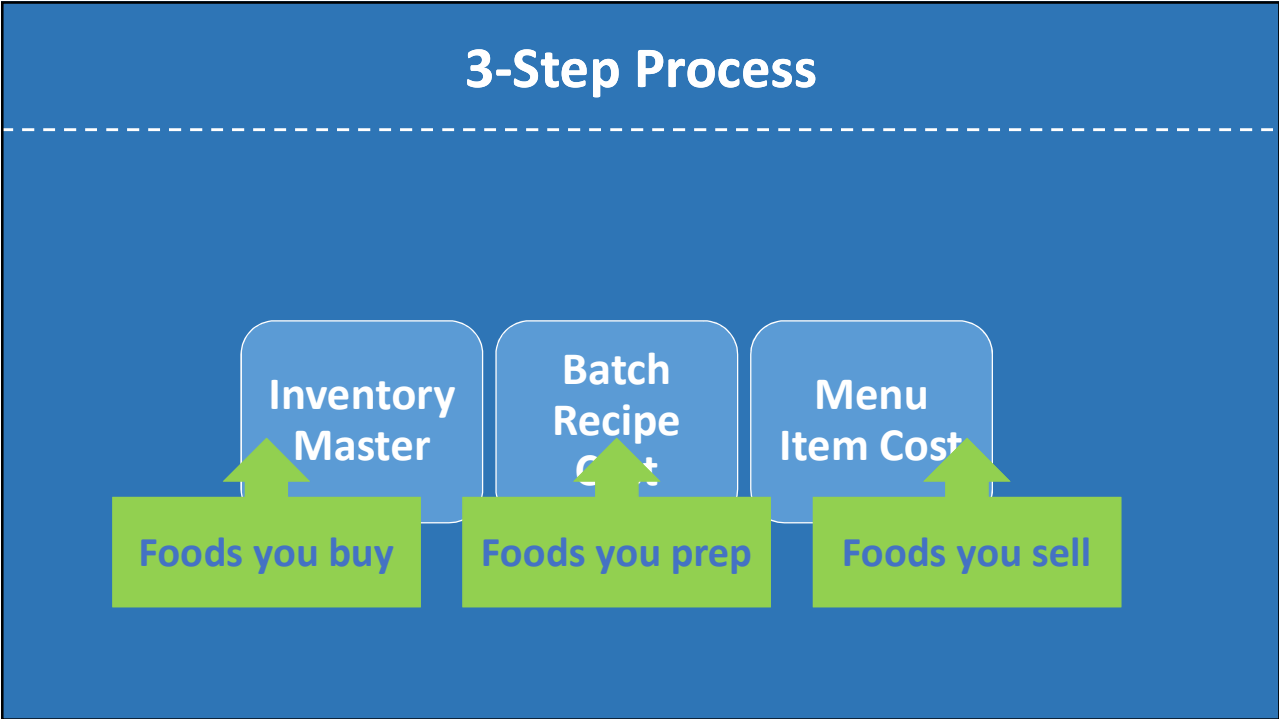
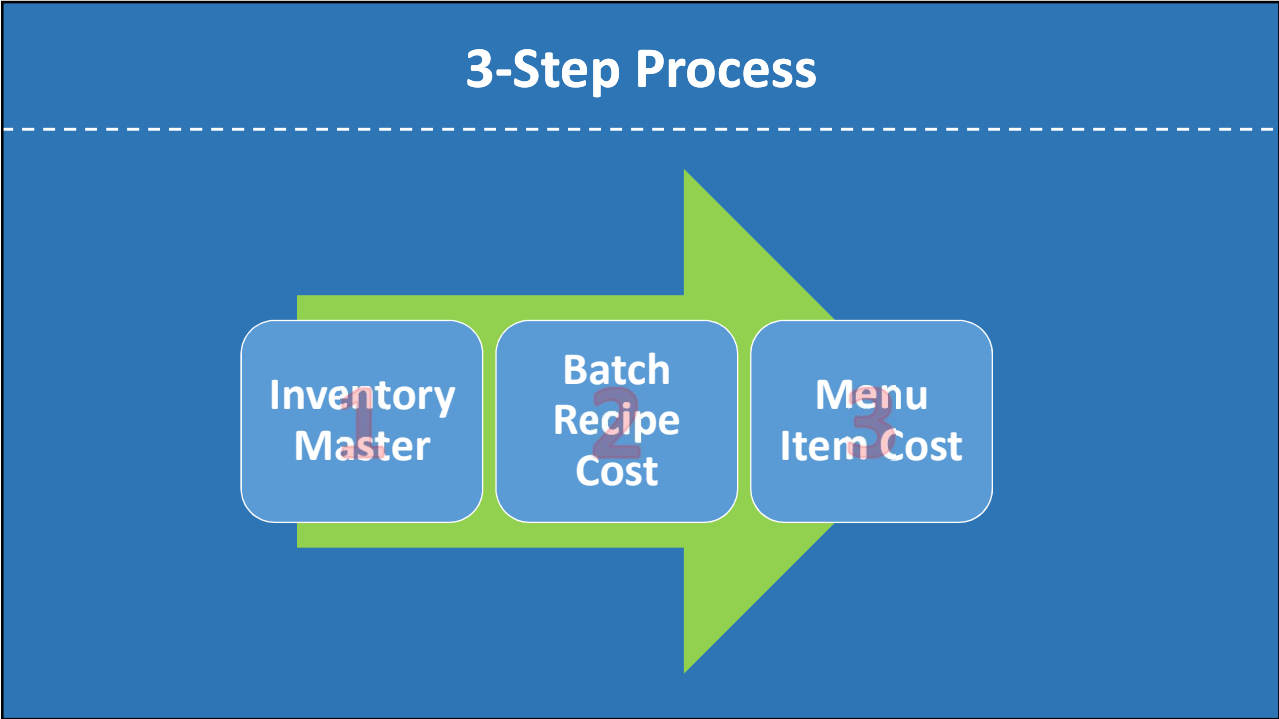
4. It doesn't have a lot of bells and whistles found in software apps.

What We'll Cover in this Session

- 3-Step process of a menu cost system
- Step-by-step method to set up the template
- Weight vs. volume measurement
- Maintaining up-to-date cost

Menu Item: Gulf Coast Crab Cakes				
Description: Classic lump crab meat blended with onions, spices and breading				
Recipe Unit	Quantity	Ingredient	Unit Cost	Extension
EA	2	Crab Cake Patties	2.03	4.05
OZ-fl	2	Tartar sauce	0.07	0.14
EA	0.5	Lemons - fresh (medium)	0.48	0.24
OZ-fl	0.5	Butter	0.10	0.05
OZ-fl	0.167	Chopped parsley	0.05	0.01
			0.00	0.00
			0.00	0.00
			0.00	0.00
			0.00	0.00
EA	1	Plate cost (Q-factor)	0.30	0.30
			Total Cost	4.79
			Menu Price	15.00
			Gross Profit	10.21
			Food Cost %	31.93%

3-Step Process



Menu Item: Crab Cake Appetizer
Item Description: 2 3-inch crab cakes with tartar sauce

Recipe Unit	Quantity	Ingredient	Unit Cost	Extension
EA	2	Crab Cake Patties	2.02	4.05
OZ-fl	2	Tartar Sauce	0.07	0.13
EA	0.5	Lemons - fresh (medium)	0.48	0.24
OZ-fl	0.5	Butter	0.10	0.05
OZ-fl	0.167	Chopped Parsley	0.01	0.01
			0.00	0.00
			0.00	0.00
EA	1	Plate cost (Q-cost)	0.30	0.30
			Total Cost	4.78
			Menu Price	15.00
			Gross Profit	10.22
			Food Cost %	31.89%

Menu item gets cost values from batch recipes and... the inventory master

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)			Recipe Cost Unit (RU)			Inventory Unit (IU)					
			U/M	Current Price	Yield %	# RU per PU	Yield %	Cost	U/M	# IU per PU	Cost per IU	Category		
001	SEAFOOD													
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood		
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood		
004														
005	PRODUCE													
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce		
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce		
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce		
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce		
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce		
011														
012	GROCERY													
013	Salt - granulated	24/26-oz. rds	Case	17.20	OZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery		
014	Cayenne pepper	14-oz. btl	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery		
015	White pepper	20-oz. btl	Bottle	7.20	OZ-fl	35	100%	0.206	Bottle	1.00	7.20	03Grocery		
016	Black pepper	18-oz. btl	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery		
017	Basil leaves (dried)	5-oz. btl	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery		
018	Thyme leaves (dried)	6-oz. btl	Bottle	7.20	OZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery		
019	Oregano leaves (dried)	5-oz. btl	Bottle	6.57	OZ-fl	25	100%	0.263	Bottle	1.00	6.57	03Grocery		
020	Baking powder	65-lb. tin	Case	60.40	OZ-fl	556	100%	0.109	Each	6.00	10.07	03Grocery		
021	Flour - self-rising	2/25-lb. sack	Bag	18.45	OZ-fl	1488	100%	0.012	Bag	2.00	9.23	03Grocery		
022	Dill weed - dried	5-oz. btl	Bottle	6.80	OZ-fl	24	100%	0.283	Bottle	1.00	6.80	03Grocery		
023	Tarragon leaves (dried)	5-oz. btl	Bottle	7.20	OZ-fl	33	100%	0.218	Bottle	1.00	7.20	03Grocery		
024	Bread crumbs	12/24-oz.	Case	31.40	OZ-fl	658	100%	0.048	Each	12.00	2.62	03Grocery		
025	Lobster base (no MSG)	6/1-lb. jar	Case	35.75	OZ-fl	77	100%	0.464	Jar	6.00	5.96	03Grocery		
026	Chopped garlic (in oil)	12/32-oz. jar	Case	35.01	OZ-fl	384	100%	0.091	Jar	12.00	2.92	03Grocery		
027	Mayonnaise	4/1-gal.	Case	20.40	OZ-fl	512	100%	0.040	Gallon	4.00	5.10	03Grocery		
028	Cappellini (Angel hair pasta)	20-lb. box	Box	16.35	OZ-wt	320	100%	0.051	Box	1.00	16.35	03Grocery		
029	Dijon mustard	2/1-gal.	Case	14.60	OZ-fl	256	100%	0.057	Gallon	2.00	7.30	03Grocery		
030	Dill relish	4/1-gal.	Case	16.20	OZ-fl	512	100%	0.032	Gallon	4.00	4.05	03Grocery		
031	Hot sauce	12/12-oz. btl	Case	34.60	OZ-fl	144	100%	0.240	Bottle	12.00	2.88	03Grocery		
032														
033	DAIRY													
034	Milk	6/5-gal.	Case	9.20	OZ-fl	384	100%	0.024	Each	6.00	1.53	02Dairy		
035	Sour cream	3# tub	Carton	4.79	OZ-fl	45	100%	0.106	Carton	1.00	4.79	02Dairy		
036	Butter	30/1-lb.	Case	49.40	OZ-fl	480	100%	0.103	Each	30.00	1.65	02Dairy		
037	Parmesan - fresh (grated)	2/5-lb.	Case	39.65	OZ-fl	426	100%	0.093	Each	2.00	19.83	02Dairy		
038	Eggs (large)	1/15-dz case	Case	24.15	EA	180	100%	0.134	Case	1.00	24.15	02Dairy		

Blue Fish Grill - Recipe Card
Crab Cake Patties

Ingredient	Quantity	Unit Cost	Extension
Jumbo lump crabmeat	5 lbs.	3.80	19.00
Bread crumbs	5 cups	0.48	2.40
Milk	1 1/2 cups + 2 Tbsp	0.24	1.20
Mayonnaise	1 1/2 cups	0.40	0.60
Eggs (large)	4 (slightly beaten)	0.14	0.56
Chopped Parsley	1 cup (fine chopped)	0.04	0.04
Chopped Green Onions	1/2 cup (fine chopped)	0.43	0.21
Baking powder	2 1/2 tsp	0.06	0.03
Salt - granulated	1 Tbsp	0.04	0.02
White pepper	1 1/2 tsp	0.05	0.03
Flour - self-rising	as needed	0.12	0.05
Bread crumbs	as needed	0.48	0.06
Egg Wash	as needed	0.54	0.07

PROCEDURE:

1. Carefully pick over crab meat and remove all shell fragments.
2. Combine bread crumbs and milk into mixing bowl, let settle.
3. In separate mixing bowl, blend mayonnaise, egg, parsley, green onions, baking powder, salt and white pepper until smooth.
4. Add bread crumbs and milk mixture. Blend well.
5. Gently ball in cleaned crab and bread being.
6. Form crabmeat mixture into balls (about 3 oz. wt each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.
7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.
8. Place crab cakes on paper-lined sheet tray, cover and keep refrigerated.

STATION: Prep cook
YIELD: 50-3" patties
SHELF LIFE: 2 days

Blue Fish Grill - Recipe Card
Chopped Parsley

Ingredient	Quantity	Unit Cost	Extension
Parsley	20.4	0.14	3.00

STATION: Party
YIELD: About 8 cups
SHELF LIFE: 4 days

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)			Recipe Cost Unit (RU)			Inventory Unit (IU)				
			U/M	Current Price	Yield %	# RU per PU	Yield %	Cost	U/M	# IU per PU	Cost per IU	Category	
001	SEAFOOD												
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood	
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood	
004													
005	PRODUCE												
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce	
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce	
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce	
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce	
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce	
011													
012	GROCERY												
013	Salt - granulated	24/26-oz. rds	Case	17.20	OZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery	
014	Cayenne pepper	14-oz. btl	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery	
015	White pepper	20-oz. btl	Bottle	7.20	OZ-fl	35	100%	0.206	Bottle	1.00	7.20	03Grocery	
016	Black pepper	18-oz. btl	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery	
017	Basil leaves (dried)	5-oz. btl	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery	
018	Thyme leaves (dried)	6-oz. btl	Bottle	7.20	OZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery	
019	Oregano leaves (dried)	5-oz. btl	Bottle	6.57	OZ-fl	25	100%	0.263	Bottle	1.00	6.57	03Grocery	
020	Baking powder	65-lb. tin	Case	60.40	OZ-fl	556	100%	0.109	Each	6.00	10.07	03Grocery	
021	Flour - self-rising	2/25-lb. sack	Bag	18.45	OZ-fl	1488	100%	0.012	Bag	2.00	9.23	03Grocery	
022	Dill weed - dried	5-oz. btl	Bottle	6.80	OZ-fl	24	100%	0.283	Bottle	1.00	6.80	03Grocery	
023	Tarragon leaves (dried)	5-oz. btl	Bottle	7.20	OZ-fl	33	100%	0.218	Bottle	1.00	7.20	03Grocery	
024	Bread crumbs	12/24-oz.	Case	31.40	OZ-fl	658	100%	0.048	Each	12.00	2.62	03Grocery	
025	Lobster base (no MSG)	6/1-lb. jar	Case	35.75	OZ-fl	77	100%	0.464	Jar	6.00	5.96	03Grocery	
026	Chopped garlic (in oil)	12/32-oz. jar	Case	35.01	OZ-fl	384	100%	0.091	Jar	12.00	2.92	03Grocery	
027	Mayonnaise	4/1-gal.	Case	20.40	OZ-fl	512	100%	0.040	Gallon	4.00	5.10	03Grocery	
028	Cappellini (Angel hair pasta)	20-lb. box	Box	16.35	OZ-wt	320	100%	0.051	Box	1.00	16.35	03Grocery	
029	Dijon mustard	2/1-gal.	Case	14.60	OZ-fl	256	100%	0.057	Gallon	2.00	7.30	03Grocery	
030	Dill relish	4/1-gal.	Case	16.20	OZ-fl	512	100%	0.032	Gallon	4.00	4.05	03Grocery	
031	Hot sauce	12/12-oz. btl	Case	34.60	OZ-fl	144	100%	0.240	Bottle	12.00	2.88	03Grocery	
032													
033	DAIRY												
034	Milk	6/5-gal.	Case	9.20	OZ-fl	384	100%	0.024	Each	6.00	1.53	02Dairy	
035	Sour cream	3# tub	Carton	4.79	OZ-fl	45	100%	0.106	Carton	1.00	4.79	02Dairy	
036	Butter	30/1-lb.	Case	49.40	OZ-fl	480	100%	0.103	Each	30.00	1.65	02Dairy	
037	Parmesan - fresh (grated)	2/5-lb.	Case	39.65	OZ-fl	426	100%	0.093	Each	2.00	19.83	02Dairy	
038	Eggs (large)	1/15-dz case	Case	24.15	EA	180	100%	0.134	Case	1.00	24.15	02Dairy	

Step 1
Inventory Master

Step 3
Menu Items

Step 2
Batch Recipes

Price Changes Automatically Update Cost

Step 1
Inventory Master

Step 3
Menu Items

Step 2
Batch Recipes

Setting Up the Template

Step 1 – Setting Up the Inventory Master

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)		Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
			U/M	Current Price	U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
001	SEAFOOD											
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood
004												
005	PRODUCE											
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce
011												
012	GROCERY											
013	Salt - granulated	24/26-oz. rds.	Case	17.20	OZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery

Restaurant OWNER.com

Batch Recipes Menu Items Edit Drop-Down Lists

This is a system assigned number and cannot be changed.

Item Code	Case Pack/ Size	(PU)			Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
		U/M	Current Price		U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
001							100%					
002							100%					
003							100%					
004							100%					
005							100%					
006							100%					
007							100%					
008							100%					
009							100%					
010							100%					
011							100%					
012							100%					
013							100%					
014							100%					
015							100%					
016							100%					

Inventory Master Batch Recipe List Menu Item List Recipe_1 Recipe_2 Recipe_3 Recipe_4 Recipe_5 Recipe_6 Recipe_7 Recipe_8 Recipe_9 Recipe_10 Recipe_11 Recipe_12

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Batch Recipes Menu Items Edit Drop-Down Lists

This description will be displayed in the drop-down list and on the recipe cards.
 YOU CANNOT SORT THIS COLUMN so be sure to place items in the order you want them to appear. You can use group headings such as PRODUCE or GROCERY to separate the list into groups so that the items will be easier to locate within the list.
 DO NOT try to MOVE these entries or else the formulas may get corrupted.

Item Code	Item Description	(PU)			Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
		U/M	Current Price		U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
001							100%					
002							100%					
003							100%					
004							100%					
005							100%					
006							100%					
007							100%					
008							100%					
009							100%					
010							100%					
011							100%					
012							100%					
013							100%					
014							100%					
015							100%					
016							100%					

Inventory Master Batch Recipe List Menu Item List Recipe_1 Recipe_2 Recipe_3 Recipe_4 Recipe_5 Recipe_6 Recipe_7 Recipe_8 Recipe_9 Recipe_10 Recipe_11 Recipe_12

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Batch Recipes Menu Items Edit Drop-Down Lists

Item Code	Item Description	Case Pack/ Size	Yield %	Cost	U/M	# IU per PU	Cost per IU	Category
001			100%					
002			100%					
003			100%					
004			100%					
005			100%					
006			100%					
007			100%					
008			100%					
009			100%					
010			100%					
011			100%					
012			100%					
013			100%					
014			100%					
015			100%					
016			100%					

Inventory Master Batch Recipe List Menu Item List Recipe_1 Recipe_2 Recipe_3 Recipe_4 Recipe_5 Recipe_6 Recipe_7 Recipe_8 Recipe_9 Recipe_10 Recipe_11 Recipe_12

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Batch Recipes Menu Items Edit Drop-Down Lists

Item Code	Item Description	U/M	Current Price	Price per purchase unit.	U/M	# IU per PU	Cost per IU	Category
001								
002								
003								
004								
005								
006								
007								
008								
009								
010								
011								
012								
013								
014								
015								
016								

Inventory Master Batch Recipe List Menu Item List Recipe_1 Recipe_2 Recipe_3 Recipe_4 Recipe_5 Recipe_6 Recipe_7 Recipe_8 Recipe_9 Recipe_10 Recipe_11 Recipe_12

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Batch Recipes | Menu Items | Edit Drop-Down Lists

Item Code	Item Description	U/M	# RU per PU	Yield %	Cost
001					
002					
003					
004					
005					
006					
007					
008					
009					
010					
011					
012					
013					
014					
015					
016					

The Recipe Cost Unit (RU) is expressed in one of three measures:
 EACH for pieces
 OZ.-WT. for weight measure
 OZ.-FL. for volume measure (tsp; cups; qts; gal)
 Choose the one that would most likely be used in a recipe measure.
 * For metric equivalents, you can change the descriptions for ounces to liters, grams, ml, etc. by going to the "Lists" worksheet or clicking on the Edit Drop-Down Lists link above.

Recipe Cost Unit (RU)
 Enter the # of Recipe Units (RU) there are within each Purchase Unit (PU).
NOTE: You may need to make weight to volume conversions. Therefore, your entry must be precise so that the correct cost is reflected within the recipe.
 Many products such as spices are sold by weight (oz. or lb.), yet they are oftentimes used in recipes by volume (tsp; cup; TBSN; qt; gal); therefore you need to know how many volume ounces there are for each weight ounce.
Example 1: The conversion factor differs for each ingredient. For instance, 1 oz. wt. of dried oregano yields about 5 fl. oz. therefore the number of Recipe units in a 5-oz. bottle of oregano would be 25.
Example 2: Sour cream can be purchased in 3-lb. tubs (48 oz. wt.). Each fl. oz. of sour cream weighs about 1.06 oz. wt.; therefore to calculate the number of fl. oz. there are in a 48 oz. wt. container you would divide 48 by 1.06 (48-1.06=45.2) which means you get

The Recipe Cost Unit (RU) is the unit cost expressed in
 EACH for pieces
 OZ.-WT. for weight measure
 OZ.-FL. for volume measure (tsp; cups; qts, gal)
 Choose the one that would most likely be used in a rec

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Batch Recipes | Menu Items | Edit Drop-Down Lists

Item Code	Item Description	Yield %	Cost	U/M	# IU per PU	Cost per IU	Category
001		100%					
002		100%					
003		100%					
004		100%					
005		100%					
006		100%					
007		100%					
008		100%					
009		100%					
010		100%					
011		100%					
012		100%					
013		100%					
014		100%					
015		100%					
016		100%					

Use this column to show the yield percentage for a given product.
 Many ingredients require cleaning or trimming before they can be used in recipes; thus the usable remainder is less than the purchased amount.
 Conversely, some products such as dry pasta require a consistent cooking process such as boiling before it can be used in recipes; thus the end result is a yield that is greater than the purchased amount.
Example: Onions must be peeled before using in a recipe. Generally, this results in about a 15% loss of the original weight. Therefore, the yield for onions is 85%.
Example: Most dried pasta increases by 2-3 times its original weight because of the added water. Thus, if all your pasta is pre-boiled before it can be used in a recipe, then the yield might be 200-300%.
NOTE: Not all ingredients have the same yield for all recipes; thus the yield must be done at the recipe level rather than on the Inventory Master.
Example: Although rice is oftentimes cooked before being used in a recipe, some recipes such as fried rice call for it to be added before it is cooked. Therefore it is best to keep the yield at 100% on the Inventory Master.

Cost Unit (RU)
 Yield %
 Cost
Inventory Unit (IU)
 # IU per PU
 Cost per IU
 Category

This column shows the adjusted Recipe Unit Cost by using the following formula:
 $[Purchase\ Unit\ Price] \div [#\ of\ RU\ per\ PU] \div [Yield\ %]$
 The Recipe Unit Cost is automatically adjusted as the purchase price changes. Recipes that use this ingredient are automatically updated as well.

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Buttons: Batch Recipes, Menu Items, Edit Drop-Down Lists

Inventory unit of measure
 This is the unit of measure by which you count the amount on hand for ordering and inventory count purposes. To change or add to this list go to the "Lists" worksheet TAB. It is also the U/M represented when selecting EACH as the Recipe U/M.

Recipe Unit (RU)
 Enter the # of Inventory Units (IU) there are within each Purchase Unit (PU).
 Example 1: A case of tomato sauce has 6 #10 cans, The PU is a case but when you count the amount on hand the U/M you count is cans. The # of IU per PU would be 6.
 Example 2: You purchase a 10-lb. case of 1/3-lb. burger patties that you pay for by the lb. but when you count the amount on hand you count the per PU would be 30.

Inventory Unit (IU)
 The Inventory Unit (IU) is the unit of measure (UM) that you count the amount on hand by.
 This column shows the adjusted Recipe Unit Cost by using the following formula:
 [Purchase Unit price] ÷ [# of IU per PU]
 The Inventory Unit Cost is automatically adjusted as the purchase price changes.

Use Excel Linking to Integrate with Inventory Counts

Item Code	Item Description	Case Pack/ Size	U/M	Yield %	Cost	U/M	# IU per PU	Cost per IU	Category
001				100%					
002				100%					
003				100%					
004				100%					
005				100%					
006				100%					
007				100%					
008				100%					
009				100%					
010				100%					
011				100%					
012				100%					
013				100%					
014				100%					
015				100%					
016				100%					

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Buttons: Batch Recipes, Menu Items, Edit Drop-Down Lists

Item Code	Item Description	Case Pack/ Size	U/M	(PU)	Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
				Current Price	U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
001								100%				
002								100%				
003								100%				
004								100%				
005								100%				
006								100%				
007								100%				
008								100%				
009								100%				
010								100%				
011								100%				
012								100%				
013								100%				
014								100%				
015								100%				
016								100%				

Batch Recipe Code - Description

Recipe 1

601_Recipe 1.1
602_Recipe 1.2
603_Recipe 1.3
604_Recipe 1.4
605_Recipe 1.5
606_Recipe 1.6
607_Recipe 1.7
608_Recipe 1.8
609_Recipe 1.9
610_Recipe 1.10

Recipe 2

611_Recipe 2.1
612_Recipe 2.2
613_Recipe 2.3
614_Recipe 2.4
615_Recipe 2.5
616_Recipe 2.6
617_Recipe 2.7
618_Recipe 2.8
619_Recipe 2.9
620_Recipe 2.10

Recipe 3

621_Recipe 3.1
622_Recipe 3.2
623_Recipe 3.3
624_Recipe 3.4
625_Recipe 3.5
626_Recipe 3.6
627_Recipe 3.7
628_Recipe 3.8
629_Recipe 3.9

Go To Inventory Master

Go To Batch Recipes

Go To Menu Items

Edit Drop-Down Lists

Instructions Conversion Calculator Inventory Master **Batch Recipe List** Menu Item List Recipe_1 Recipe_2 Recipe_3 Recipe_4 Recipe_5 Recipe_6 Recipe_7 Recipe_8 Recipe_9 ...

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Batch Recipes Menu Items Edit Drop-Down Lists

Item Code	Item Description	Case Pack/ Size	(PU)		Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
			U/M	Current Price	U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
001								100%				
002								100%				
003								100%				
004								100%				
005								100%				
006								100%				
007								100%				
008								100%				
009								100%				
010								100%				
011								100%				
012								100%				
013								100%				
014								100%				
015								100%				
016								100%				

Inventory Master Batch Recipe List Menu Item List Recipe_1 Recipe_2 Recipe_3 Recipe_4 Recipe_5 Recipe_6 Recipe_7 Recipe_8 Recipe_9 Recipe_10 Recipe_11 Recipe_12 ...

The screenshot shows a spreadsheet titled "Menu Item List" with columns A through P and rows 1 through 34. The data is organized into three sections:

- Menu Cost Group (1)**: Rows 3-13, containing items 1-11.
- Menu Cost Group (2)**: Rows 14-24, containing items 12-22.
- Menu Cost Group (3)**: Rows 25-34, containing items 23-32.

Each item is represented by a blue link-like text "<add new>". On the right side of the spreadsheet, there are four buttons: "Go To Inventory Master", "Go To Batch Recipes", "Go To Menu Items", and "Edit Drop-Down Lists". The bottom of the window shows a tabbed interface with "Menu Item List" selected among other tabs like "Inventory Master" and "Batch Recipe List".

The screenshot shows a spreadsheet titled "Inventory Master" with columns A through O and rows 1 through 19. The "Restaurant OWNER.com" logo is in the top left corner. The spreadsheet is a table with the following columns:

- Item Code**: Column A (rows 3-19)
- Item Description**: Column B (rows 3-19)
- Case Pack/ Size**: Column C (rows 3-19)
- U/M**: Column D (rows 3-19)
- Current Price**: Column E (rows 3-19)
- Recipe Cost Unit (RU)**: Columns F-H (rows 3-19)
 - F: U/M
 - G: # RU per PU
 - H: Yield %
- Inventory Unit (IU)**: Columns I-K (rows 3-19)
 - I: U/M
 - J: # IU per PU
 - K: Cost per IU
- Category**: Column L (rows 3-19)

Rows 3-19 contain item codes 001 through 016. The "Yield %" column (H) contains "100%" for all items. A red arrow points to the "Inventory Unit (IU)" column header in row 2. At the top of the spreadsheet, there are three buttons: "Batch Recipes", "Menu Items", and "Edit Drop-Down Lists". The bottom of the window shows a tabbed interface with "Inventory Master" selected among other tabs like "Batch Recipe List" and "Menu Item List".

A	B	C	D	E	F	G	H	I	J	K	L	M	P	Q	R	S	T	U
1	Unit of Measures		Stations		Shelf Life		Weight	RU Measures		Conversions				Categories			Batch Units	
2	Case		Line cook		3 days		Volume	OZ-wt		tspn	0.166667		01Bakery	Bakery			Portion	
3	Each		Prep cook		2 days		Piece	OZ-fl		lbsn	0.5		02Dairy	Dairy			Batch	
4	LB		Pantry		1 day			EA		cup	8		03Grocery	Grocery			Bag	
5	Bottle		Sous chef		1 shift					pint	16		04Meat	Meat			Gallon	
6	Bag		Dishwasher		4 days					quart	32		05Poultry	Poultry			Quart	
7	Carton		Server		5 days					gallon	128		06Produce	Produce			Lb.	
8	Box				6 days								07Seafood	Seafood			"not used"	
9	Can				7 days					oz	1		08Soft Beverage	Soft Beverage			"not used"	
10	Roll				8 days					lb	16		09Paper	Paper			"not used"	
11	Jar				9 days								10add new	add new			"not used"	
12	"not used"				10 days								11add new	add new			"not used"	
13	"not used"												12Prep	Prep			"not used"	
14	"not used"																"not used"	
15	"not used"																"not used"	
16	"not used"																"not used"	
17	"not used"																"not used"	
18	"not used"																"not used"	
19	"not used"																"not used"	
20	"not used"																"not used"	
21	"not used"																"not used"	
22	"not used"																"not used"	
23	"not used"																"not used"	
24	"not used"																"not used"	
25	"not used"																"not used"	
26	"not used"																"not used"	
27																		
28																		
29																		
30																		
31																		
32																		
33																		
34																		

Step 1 – Setting Up the Inventory Master

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU) U/M	Current Price	Recipe Cost Unit (RU) U/M	# RU per PU	Yield %	Cost	U/M	per PU	per RU	Category
001	SEAFOOD											
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269				
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood
004												
005	PRODUCE											
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118		1.00	18.85	06Produce
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484				
011												
012	GROCERY											
013	Salt - granulated	24/26-oz. rds.	Case	17.20	OZ-fl	499	100%	0.034				
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	OZ-fl	35	100%	0.206			7.20	03Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery

a) List the food items you buy in the order you want them to appear.

b) Add Purchase Unit and price.

c) Assign Recipe Unit.

d) Assign Inventory Unit (optional)

Step 1 – Setting Up the Inventory Master

a)

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)		Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
			U/M	Current Price	U/M	# per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
001	SEAFOOD											
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	CZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	CZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood
004												
005	PRODUCE											
006	Parsley bunch - fresh	Bunch	Each	0.50	CZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	CZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce
008	Green onions	24-ct. bunches	Carton	11.90	CZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce
009	Shallots	3# bag	Bag	5.49	CZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce
011												
012	GROCERY											
013	Salt - granulated	24/26-oz. rds.	Case	17.20	CZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	CZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	CZ-fl	35	100%	0.206	Bottle	1.00	7.20	03Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	CZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	CZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	CZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery

Step 1 – Setting Up the Inventory Master

b)

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)		Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
			U/M	Current Price	U/M	# per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
001	SEAFOOD											
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	CZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	CZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood
004												
005	PRODUCE											
006	Parsley bunch - fresh	Bunch	Each	0.50	CZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	CZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce
008	Green onions	24-ct. bunches	Carton	11.90	CZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce
009	Shallots	3# bag	Bag	5.49	CZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce
011												
012	GROCERY											
013	Salt - granulated	24/26-oz. rds.	Case	17.20	CZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	CZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	CZ-fl	35	100%	0.206	Bottle	1.00	7.20	03Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	CZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	CZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	CZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery

Step 1 – Setting Up the Inventory Master

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)		Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
			U/M	Current Price	U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
001	SEAFOOD											
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood
004												
005	PRODUCE											
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce
011												
012	GROCERY											
013	Salt - granulated	24/26-oz. rds.	Case	17.20	OZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	OZ-fl	35	100%	0.206	Bottle	1.00	7.20	03Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.241	Bottle	1.00	7.20	03Grocery

Step 1 – Setting Up the Inventory Master

Recipes are expressed in one of three measures:

- Weight (oz., lb. kilo, grams, etc.)
- Volume (fl. oz., tsp, Tbsn, cup, liter, etc.)
- Each (can, piece, etc.)

This template allows 1 base measure for Volume and another for Weight – the defaults are:

- Weight (oz.)
- Volume (fl. oz.)

Base measures can be changed in the Lists settings

- Weight (oz.) or (Grams)
- Volume (fl. oz.) or (mL)

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)		Recipe Cost Unit (RU)			Inventory Unit (IU)			Category	
			U/M	Current Price	U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU		Cost per IU
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce
013	Salt - granulated	24/26-oz. rds.	Case	17.20	OZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	OZ-fl	35	100%	0.206	Bottle	1.00	7.20	03Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.241	Bottle	1.00	7.20	03Grocery

Step 1 – Setting Up the Inventory Master

Number of Recipe Units
The number of recipe units there are within the purchase unit.

Calculating the number of Recipe Units
• 4 x 2.5 lb. = 10 lb.
• 10 lb. x 16 oz. per lb. = 160 oz.

Yield
The % of usable product after cleaning, trimming or preparation.

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)		Recipe Cost Unit (RU)				Inventory Unit (IU)			Category
			U/M	Current Price	U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU	Cost per IU	
001	SEAFOOD											
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood
004												
005	PRODUCE											
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce
011												
012	GROCERY											
013	Salt - granulated	24/26-oz. rds.	Case	17.20	OZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	OZ-fl	35	100%	0.206	Bottle	1.00	7.20	03Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery

Step 1 – Setting Up the Inventory Master

d)

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)		Recipe Cost Unit (RU)				Inventory Unit (IU)			Category
			U/M	Current Price	U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU	Cost per IU	
001	SEAFOOD											
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269	Box	4.00	10.75	07Seafood
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188	LB	1.00	19.00	07Seafood
004												
005	PRODUCE											
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147	Each	1.00	0.50	06Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118	Box	1.00	18.85	06Produce
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173	Carton	1.00	11.90	06Produce
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127	Bag	1.00	5.49	06Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484	Case	1.00	36.30	06Produce
011												
012	GROCERY											
013	Salt - granulated	24/26-oz. rds.	Case	17.20	OZ-fl	499	100%	0.034	Each	24.00	0.72	03Grocery
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.195	Bottle	1.00	7.20	03Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	OZ-fl	35	100%	0.206	Bottle	1.00	7.20	03Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery

Step 2 – Setting Up Batch Recipes

Blue Fish Grill - Recipe Card			Recipe Cost			
Crab Cake Patties			Batch			
INGREDIENTS	MEASURE	PROCEDURE	RU	# of RU	RU Cost	Cost
Jumbo lump crabmeat	5 lbs.	1. Carefully pick over crab meat and remove all shell fragments.	OZ-wt	80	1.188	\$ 95.00
Bread crumbs	5 cups	2. Combine bread crumbs and milk into mixing bowl, set aside.	OZ-fl	40	0.048	\$ 1.91
Milk	1½ cups + 2 Tbsn.	3. In separate mixing bowl, blend mayonnaise, eggs, parsley, green onions, baking powder, salt and white pepper until smooth.	OZ-fl	13	0.024	\$ 0.31
Mayonnaise	1¼ cups	4. Add bread crumb and milk mixture; blend well.	OZ-fl	10	0.040	\$ 0.40
Eggs (large)	4 (slightly beaten)	5. Gently fold in cleaned crab and blend, being careful not to break up large pieces of crab.	EA	4	0.134	\$ 0.54
Chopped Parsley	1 cup (fine chopped)	6. Form crabmeat mixture into balls (about 3 oz. wt. each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.	OZ-fl	8	0.047	\$ 0.38
Chopped Green Onions	¾ cup (fine chopped)	7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.	OZ-fl	6	0.043	\$ 0.26
Baking powder	2½ tsp.	8. Place crab cakes on paper-lined sheet tray; cover and keep refrigerated.	OZ-fl	0.4	0.109	\$ 0.04
Salt - granulated	1 Tbsn.		OZ-fl	0.5	0.034	\$ 0.02
White pepper	1½ tsp.		OZ-fl	0.25	0.206	\$ 0.05
Flour - self-rising	as needed		OZ-fl	20	0.012	\$ 0.25
Bread crumbs	as needed		OZ-fl	20	0.048	\$ 0.95
Egg Wash	as needed		OZ-fl	20	0.054	\$ 1.07
TOOLS/EQUIP.: Mixing bowl, sheet pan, tray liners			Total \$ 101.18			
STATION: Prep cook			RU EA			
YIELD: 50-3" patties			# of RU 50			
SHELF LIFE: 2 days			RU Cost \$ 2.02			

Foods You Prep

Step 2 – Setting Up Batch Recipes

Blue Fish Grill - Recipe Card			Recipe Cost			
Crab Cake Patties			Batch			
INGREDIENTS	MEASURE	PROCEDURE	RU	# of RU	RU Cost	Cost
Jumbo lump crabmeat	5 lbs.	1. Carefully pick over crab meat and remove all shell fragments.	OZ-wt	80	1.188	\$ 95.00
Bread crumbs	5 cups	2. Combine bread crumbs and milk into mixing bowl, set aside.	OZ-fl	40	0.048	\$ 1.91
Milk	1½ cups + 2 Tbsn.	3. In separate mixing bowl, blend mayonnaise, eggs, parsley, green onions, baking powder, salt and white pepper until smooth.	OZ-fl	13	0.024	\$ 0.31
Mayonnaise	1¼ cups	4. Add bread crumb and milk mixture; blend well.	OZ-fl	10	0.040	\$ 0.40
Eggs (large)	4 (slightly beaten)	5. Gently fold in cleaned crab and blend, being careful not to break up large pieces of crab.	EA	4	0.134	\$ 0.54
Chopped Parsley	1 cup (fine chopped)	6. Form crabmeat mixture into balls (about 3 oz. wt. each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.	OZ-fl	8	0.047	\$ 0.38
Chopped Green Onions	¾ cup (fine chopped)	7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.	OZ-fl	6	0.043	\$ 0.26
Baking powder	2½ tsp.	8. Place crab cakes on paper-lined sheet tray; cover and keep refrigerated.	OZ-fl	0.4	0.109	\$ 0.04
Salt - granulated	1 Tbsn.		OZ-fl	0.5	0.034	\$ 0.02
White pepper	1½ tsp.		OZ-fl	0.25	0.206	\$ 0.05
Flour - self-rising	as needed		OZ-fl	20	0.012	\$ 0.25
Bread crumbs	as needed		OZ-fl	20	0.048	\$ 0.95
Egg Wash	as needed		OZ-fl	20	0.054	\$ 1.07
TOOLS/EQUIP.: Mixing bowl, sheet pan, tray liners			Total \$ 101.18			
STATION: Prep cook			RU EA			
YIELD: 50-3" patties			# of RU 50			
SHELF LIFE: 2 days			RU Cost \$ 2.02			

a) Select ingredients.

b) Enter recipe measure

c) Calculate # of Recipe Units

d) Define batch Recipe Unit and yield

Step 2 – Setting Up Batch Recipes

a)

Blue Fish Grill - Recipe Card				Crab Cake Patties		Batch		Recipe Cost	
select Item/Recipe	INGREDIENTS	MEASURE	PROCEDURE	RU	# of RU	RU Cost	Cost		
003_Jumbo lump crabmeat	Jumbo lump crabmeat	5 lbs.	1. Carefully pick over crab meat and remove all shell fragments.	OZ-wt	80	1.188	\$ 95.00		
024_Bread crumbs	Bread crumbs	5 cups	2. Combine bread crumbs and milk into mixing bowl, set aside.	OZ-fl	40	0.048	\$ 1.91		
034_Milk	Milk	1 1/2 cups + 2 Tbsn.	3. In separate mixing bowl, blend mayonnaise, eggs, parsley, green onions, baking powder, salt and white pepper until smooth.	OZ-fl	13	0.024	\$ 0.31		
027_Mayonnaise	Mayonnaise	1 1/4 cups	4. Add bread crumb and milk mixture; blend well.	OZ-fl	10	0.040	\$ 0.40		
038_Eggs (large)	Eggs (large)	4 (slightly beaten)	5. Gently fold in cleaned crab and blend, being careful not to break up large pieces of crab.	EA	4	0.134	\$ 0.54		
611_Chopped Parsley	Chopped Parsley	1 cup (fine chopped)	6. Form crabmeat mixture into balls (about 3 oz. wt. each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.	OZ-fl	8	0.047	\$ 0.38		
613_Chopped Green Onions	Chopped Green Onions	1/2 cup (fine chopped)	7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.	OZ-fl	6	0.043	\$ 0.26		
020_Baking powder	Baking powder	2 1/2 tsp.	8. Place crab cakes on paper-lined sheet tray; cover and keep refrigerated.	OZ-fl	0.4	0.109	\$ 0.04		
013_Salt - granulated	Salt - granulated	1 Tbsn.		OZ-fl	0.5	0.034	\$ 0.02		
015_White pepper	White pepper	1 1/2 tsp.		OZ-fl	0.25	0.206	\$ 0.05		
021_Flour - self-rising	Flour - self-rising	as needed		OZ-fl	20	0.012	\$ 0.25		
024_Bread crumbs	Bread crumbs	as needed		OZ-fl	20	0.048	\$ 0.95		
651_Egg Wash	Egg Wash	as needed		OZ-fl	20	0.054	\$ 1.07		
TOOLS/EQUIP.: Mixing bowl, sheet pan, tray liners									
STATION: Prep cook									
YIELD: 50-3" patties									
SHELF LIFE: 2 days									
							Total	\$ 101.18	
							RU	EA	
							# of RU	50	
							RU Cost	\$ 2.02	

Step 2 – Setting Up Batch Recipes

Blue Fish Grill - Recipe Card				Crab Cake Patties		Batch		Recipe Cost	
Select Item/Recipe	INGREDIENTS	MEASURE	PROCEDURE	RU	# of RU	RU Cost	Cost		
003_Jumbo lump crabmeat	Jumbo lump crabmeat	5 lbs.	1. Carefully pick over crab meat and remove all shell fragments.	OZ-wt	80	1.188	\$ 95.00		
001_SEAFOOD	Bread crumbs	5 cups	2. Combine bread crumbs and milk into mixing bowl, set aside.	OZ-fl	40	0.048	\$ 1.91		
002_Shrimp 35-40 ct. P&D	Milk	1 1/2 cups + 2 Tbsn.	3. In separate mixing bowl, blend mayonnaise, eggs, parsley, green onions, baking powder, salt and white pepper until smooth.	OZ-fl	13	0.024	\$ 0.31		
003_Jumbo lump crabmeat	Mayonnaise	1 1/4 cups	4. Add bread crumb and milk mixture; blend well.	OZ-fl	10	0.040	\$ 0.40		
004_	Eggs (large)	4 (slightly beaten)	5. Gently fold in cleaned crab and blend, being careful not to break up large pieces of crab.	EA	4	0.134	\$ 0.54		
005_PRODUCE	Chopped Parsley	1 cup (fine chopped)	6. Form crabmeat mixture into balls (about 3 oz. wt. each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.	OZ-fl	8	0.047	\$ 0.38		
006_Parsley bunch - fresh	Chopped Green Onions	1/2 cup (fine chopped)	7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.	OZ-fl	6	0.043	\$ 0.26		
007_Mushrooms - fresh (med.)	Baking powder	2 1/2 tsp.	8. Place crab cakes on paper-lined sheet tray; cover and keep refrigerated.	OZ-fl	0.4	0.109	\$ 0.04		
008_Green onions	Salt - granulated	1 Tbsn.		OZ-fl	0.5	0.034	\$ 0.02		
11_038_Eggs (large)	White pepper	1 1/2 tsp.		OZ-fl	0.25	0.206	\$ 0.05		
12_611_Chopped Parsley	Flour - self-rising	as needed		OZ-fl	20	0.012	\$ 0.25		
13_613_Chopped Green Onions	Bread crumbs	as needed		OZ-fl	20	0.048	\$ 0.95		
14_020_Baking powder	Egg Wash	as needed		OZ-fl	20	0.054	\$ 1.07		
15_013_Salt - granulated									
16_015_White pepper									
17_021_Flour - self-rising									
18_024_Bread crumbs									
19_651_Egg Wash									
TOOLS/EQUIP.: Mixing bowl, sheet pan, tray liners									
STATION: Prep cook									
YIELD: 50-3" patties									
SHELF LIFE: 2 days									
							Total	\$ 101.18	
							RU	EA	
							# of RU	50	
							RU Cost	\$ 2.02	

Lookup list

Step 2 – Setting Up Batch Recipes

b)

Blue Fish Grill - Recipe Card			Recipe Cost			
INGREDIENTS	MEASURE	PROCEDURE	RU	# of RU	RU Cost	Cost
Jumbo lump crabmeat	5 lbs.	1. Carefully pick over crab meat and remove all shell fragments.	OZ-wt	80	1.188	\$ 95.00
Bread crumbs	5 cups	2. Combine bread crumbs and milk into mixing bowl, set aside.	OZ-fl	40	0.048	\$ 1.91
Milk	1½ cups + 2 Tbsn.	3. In separate mixing bowl, blend mayonnaise, eggs, parsley, green onions, baking powder, salt and white pepper until smooth.	OZ-fl	13	0.024	\$ 0.31
Mayonnaise	1¼ cups	4. Add bread crumb and milk mixture; blend well.	OZ-fl	10	0.040	\$ 0.40
Eggs (large)	4 (slightly beaten)	5. Gently fold in cleaned crab and blend, being careful not to break up large pieces of crab.	EA	4	0.134	\$ 0.54
Chopped Parsley	1 cup (fine chopped)	6. Form crabmeat mixture into balls (about 3 oz. wt. each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.	OZ-fl	8	0.047	\$ 0.38
Chopped Green Onions	¾ cup (fine chopped)	7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.	OZ-fl	6	0.043	\$ 0.26
Baking powder	2½ tsp.	8. Place crab cakes on paper-lined sheet tray; cover and keep refrigerated.	OZ-fl	0.4	0.109	\$ 0.04
Salt - granulated	1 Tbsn.		OZ-fl	0.5	0.034	\$ 0.02
White pepper	1½ tsp.		OZ-fl	0.25	0.206	\$ 0.05
Flour - self-rising	as needed		OZ-fl	20	0.012	\$ 0.25
Bread crumbs	as needed		OZ-fl	20	0.048	\$ 0.95
Egg Wash	as needed		OZ-fl	20	0.054	\$ 1.07
TOOLS/EQUIP.: Mixing bowl, sheet pan, tray liners						
STATION: Prep cook			Total \$ 101.18			
YIELD: 50-3" patties			RU EA			
SHELF LIFE: 2 days			# of RU 50 # of IU 50			
			RU Cost \$ 2.02 IU Cost \$ 2.02			

Step 2 – Setting Up Batch Recipes

c)

Blue Fish Grill - Recipe Card			Recipe Cost			
INGREDIENTS	MEASURE	PROCEDURE	RU	# of RU	RU Cost	Cost
Jumbo lump crabmeat	5 lbs.	1. Carefully pick over crab meat and remove all shell fragments.	OZ-wt	80	1.188	\$ 95.00
Bread crumbs	5 cups	2. Combine bread crumbs and milk into mixing bowl, set aside.	OZ-fl	40	0.048	\$ 1.91
Milk	1½ cups + 2 Tbsn.	3. In separate mixing bowl, blend mayonnaise, eggs, parsley, green onions, baking powder, salt and white pepper until smooth.	OZ-fl	13	0.024	\$ 0.31
Mayonnaise	1¼ cups	4. Add bread crumb and milk mixture; blend well.	OZ-fl	10	0.040	\$ 0.40
Eggs (large)	4 (slightly beaten)	5. Gently fold in cleaned crab and blend, being careful not to break up large pieces of crab.	EA	4	0.134	\$ 0.54
Chopped Parsley	1 cup (fine chopped)	6. Form crabmeat mixture into balls (about 3 oz. wt. each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.	OZ-fl	8	0.047	\$ 0.38
Chopped Green Onions	¾ cup (fine chopped)	7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.	OZ-fl	6	0.043	\$ 0.26
Baking powder	2½ tsp.	8. Place crab cakes on paper-lined sheet tray; cover and keep refrigerated.	OZ-fl	0.4	0.109	\$ 0.04
Salt - granulated	1 Tbsn.		OZ-fl	0.5	0.034	\$ 0.02
White pepper	1½ tsp.		OZ-fl	0.25	0.206	\$ 0.05
Flour - self-rising	as needed		OZ-fl	20	0.012	\$ 0.25
Bread crumbs	as needed		OZ-fl	20	0.048	\$ 0.95
Egg Wash	as needed		OZ-fl	20	0.054	\$ 1.07
TOOLS/EQUIP.: Mixing bowl, sheet pan, tray liners						
STATION: Prep cook			Total \$ 101.18			
YIELD: 50-3" patties			RU EA			
SHELF LIFE: 2 days			# of RU 50 # of IU 50			
			RU Cost \$ 2.02 IU Cost \$ 2.02			

Step 2 – Setting Up Batch Recipes

Blue Fish Grill - Recipe Card			Recipe Cost	
Crab Cake Patties			RU	# of RU
INGREDIENTS	MEASURE	PROCEDURE	RU Cost	Cost
Jumbo lump crabmeat	5 lbs.	1. Carefully pick over crab meat and remove all shell fragments.	OZ-wt	80
Bread crumbs	5 cups	2. Combine bread crumbs and milk into mixing bowl, set aside.	OZ-fl	40
Milk	1½ cups + 2 Tbsn.	3. In separate mixing bowl, blend mayonnaise, eggs, parsley, green onions, baking powder, salt and white pepper until smooth.	OZ-fl	13
Mayonnaise	1¼ cups		OZ-fl	10
Eggs (large)	4 (slightly beaten)	4. Add bread crumb and milk mixture; blend well.	EA	4
Chopped Parsley	1 cup (fine chopped)	5. Gently fold in cleaned crab and blend, being careful not to break up large pieces of crab.	OZ-fl	8
Chopped Green Onions	¾ cup (fine chopped)		OZ-fl	6
Baking powder	2½ tsp.	6. Form crabmeat mixture into balls (about 3 oz. wt. each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.	OZ-fl	0.4
Salt - granulated	1 Tbsn.		OZ-fl	0.5
White pepper	1½ tsp.	7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.	OZ-fl	0.25
Flour - self-rising	as needed		OZ-fl	20
Bread crumbs	as needed	8. Place crab cakes on paper-lined sheet tray; cover and keep refrigerated.	OZ-fl	20
Egg Wash	as needed		OZ-fl	20
TOOLS/EQUIP.: Mixing bowl, sheet pan, tray liners			Total \$ 101.18	
STATION: Prep cook			RU	EA
YIELD: 50-3" patties			# of RU	50
SHELF LIFE: 2 days			RU Cost	\$ 2.02
			Inventory Unit	Category
			IU	Portion
			# of IU	50
			IU Cost	\$ 2.02

Step 2 – Setting Up Batch Recipes

Blue Fish Grill - Recipe Card			Recipe Cost	
Crab Cake Patties			RU	# of RU
INGREDIENTS	MEASURE	PROCEDURE	RU Cost	Cost
Jumbo lump crabmeat	5 lbs.	1. Carefully pick over crab meat and remove all shell fragments.	OZ-wt	80
Bread crumbs	5 cups	2. Combine bread crumbs and milk into mixing bowl, set aside.	OZ-fl	40
Milk	1½ cups + 2 Tbsn.	3. In separate mixing bowl, blend mayonnaise, eggs, parsley, green onions, baking powder, salt and white pepper until smooth.	OZ-fl	13
Mayonnaise	1¼ cups		OZ-fl	10
Eggs (large)	4 (slightly beaten)	4. Add bread crumb and milk mixture; blend well.	EA	4
Chopped Parsley	1 cup (fine chopped)	5. Gently fold in cleaned crab and blend, being careful not to break up large pieces of crab.	OZ-fl	8
Chopped Green Onions	¾ cup (fine chopped)		OZ-fl	6
Baking powder	2½ tsp.	6. Form crabmeat mixture into balls (about 3 oz. wt. each) and place in a holding pan resting on an ice bed. This is to maintain temperature during the breading process.	OZ-fl	0.4
Salt - granulated	1 Tbsn.		OZ-fl	0.5
White pepper	1½ tsp.	7. Bread each patty as follows: self-rising flour, egg wash, and then bread crumbs. Shake off excess bread crumbs. Form into 3-inch patties.	OZ-fl	0.25
Flour - self-rising	as needed		OZ-fl	20
Bread crumbs	as needed	8. Place crab cakes on paper-lined sheet tray; cover and keep refrigerated.	OZ-fl	20
Egg Wash	as needed		OZ-fl	20
TOOLS/EQUIP.: Mixing bowl, sheet pan, tray liners			Total \$ 101.18	
STATION: Prep cook			RU	EA
YIELD: 50-3" patties			# of RU	50
SHELF LIFE: 2 days			RU Cost	\$ 2.02
			Inventory Unit	Category
			IU	Portion
			# of IU	50
			IU Cost	\$ 2.02

Step 3 – Setting Up Menu Items

Menu Item: Crab Cake Appetizer
Item Description: 2 3-inch crab cakes with tartar sauce

Recipe	Unit	Quantity	Ingredient	Unit Cost	Extension
	EA	2	Crab Cake Patties	2.02	4.05
	OZ-fl	2	Tartar Sauce	0.07	0.13
	EA	0.5	Lemons - fresh (medium)	0.48	0.24
	OZ-fl	0.5	Butter	0.10	0.05
	OZ-fl	0.167	Chopped Parsley	0.05	0.01
				0.00	0.00
				0.00	0.00
	EA	1	Plate cost (Q-cost)	0.30	0.30
				Total Cost	4.78
				Menu Price	15.00
				Gross Profit	10.22
				Food Cost %	31.89%

a) Select ingredients.
b) Enter quantities
c) Set menu price

Step 3 – Setting Up Menu Items

a)

Lookup list

Recipe	Unit	Quantity	Ingredient	Unit Cost	Extension
	EA	2	Crab Cake Patties	2.02	4.05
	OZ-fl	2	Tartar Sauce	0.07	0.13
	EA	0.5	Lemons - fresh (medium)	0.48	0.24
	OZ-fl	0.5	Butter	0.10	0.05
	OZ-fl	0.167	Chopped Parsley	0.05	0.01
				0.00	0.00
				0.00	0.00
	EA	1	Plate cost (Q-cost)	0.30	0.30
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				Menu Price	15.00
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Step 3 – Setting Up Menu Items

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Step 3 – Setting Up Menu Items

Menu Item: Crab Cake Appetizer
Item Description: 2 3-inch crab cakes with tartar sauce

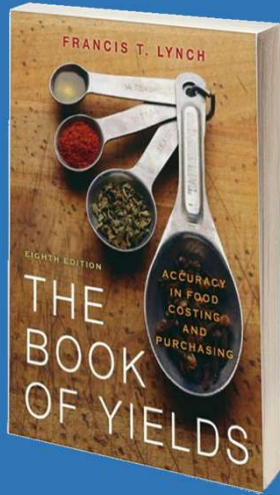
Recipe Unit	Quantity	Ingredient	Unit Cost	Extension
EA	2	Crab Cake Patties	2.02	4.05
OZ-fl	2	Tartar Sauce	0.07	0.13
EA	0.5	Lemons - fresh (medium)	0.48	0.24
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OZ-fl	0.167	Chopped Parsley	0.05	0.01
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			Total Cost	4.78
			Menu Price	15.00
			Gross Profit	10.22
			Food Cost %	31.89%

Weight vs. Volume Measure

Weight vs. Volume Measure

90% of incorrect menu costing is due to improper calculation of ingredient cost.

Weight vs. Volume Measure



Canned Foods (in Number-10 Cans) 49

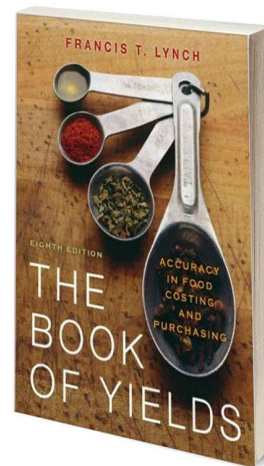
Canned Foods Weight-to-Volume

Product	Total Ounces per #10 Can	Net or Drained Weight in Ounces	Drained Weight Yield Percentage	Ounces per Single Cup	Ounces per Quart	Ounces per Half Gallon
Applesauce	111	110	99.10%	8.6	34.4	68.8
Apples, sliced, dry pack in juice	97	95.8	98.76%	5.65	24.6	53.25
Baked Beans, with brown sugar and bacon	112.7	112.7	100%*	9.15	37.75	76.4
Beets, sliced (3/8 in.), in water	107.6	72.4	67.29%	5.3	21.8	48.25
Beets, sliced, in water	107.3	76.95	71.71%	5.85	22.55	50.95
Carrots, sliced (3/8 in.), in water	108.25	69.1	63.83%	5.05	22.2	51.2
Cheese Sauce for Nachos	104	104	100%*	8.89	35.9	72
Cherries, Dark Sweet, pitted, heavy syrup	112.9	67.9	60.14%	5.9	25.9	54.05
Chili con Carne, with beans	106.75	106.75	100%*	8.9	36	72
Corn, whole yellow kernels, in water	108.6	73	67.22%	5.55	23.7	48.4
Garbanzo Beans, whole, in water	111.3	68.5	61.55%	5.65	23.05	48.4
Green Beans, Blue Lake, cut 1.5 in. in water (grade A)	107.6	62.5	58.09%	3.75	16.75	33.75
Green Beans, Blue Lake, cut 1.5 in. in water (grade B)	105.45	62.1	58.89%	3.9	18	37.15
Hammy, white	112.95	79.3	70.21%	5.8	24.1	50
Ketchup	111.95	111.95	100%*	9.6	39.2	76.9
Kidney Beans, dark red, in water	110.7	66.8	60.34%	5.45	23.15	47
Mushrooms, sliced, in water	109.85	109.85	100.00%	9.154	36.6	73.23
Mushrooms, sliced, in water	102.95	65.3	63.43%	5.2	23.15	47.8




Weight vs. Volume Measure

Weight vs. Measure Conversion Examples

- 1 cup (8 fl. oz.) of dried oregano leaves weighs only 1.6 oz.
- 1 cup of crumbled bleu cheese weighs 4.75 oz.
- 1 cup of barbeque sauce weighs about 10 oz.




Weight vs. Volume Measure


=

=


Weighs 5 oz. wt.
Volume measure 25 fl. oz. (3 cups)

1 cup of oregano leaf weighs 1.6 oz. wt.

 <input type="button" value="Batch Recipes"/> <input type="button" value="Menu Items"/> <input type="button" value="Edit Drop-Down Lists"/> 												
Item Code	Item Description	Case Pack/ Size	(PU)			Recipe Cost Unit (RU)			Inventory Unit (IU)			Category
			U/M	Current Price	OZ-fl	# RU per PU	Yield %	Cost	U/M	# IU per PU	Cost per IU	
19 016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
20 017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
21 018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery
22 019	Oregano leaves (dried)	5-oz. btl.	Bottle	6.57	OZ-fl	25	100%	0.263	Bottle	1.00	6.57	03Grocery
23 020	Baking powder	6/5-lb. tin	Case	60.40	OZ-fl	556	100%	0.109	Each	6.00	10.07	03Grocery
24 021	Flour - self-rising	2/25-lb. sack	Bag	18.45	OZ-fl	1488	100%	0.012	Bag	2.00	9.23	03Grocery
25 022	Dill weed - dried	5-oz. btl.	Bottle	6.80	OZ-fl	24	100%	0.283	Bottle	1.00	6.80	03Grocery
26 023	Tarragon leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	33	100%	0.218	Bottle	1.00	7.20	03Grocery
27 024	Bread crumbs	12/24-oz.	Case	31.40	OZ-fl	658	100%	0.048	Each	12.00	2.62	03Grocery
28 025	Lobster base (no MSG)	6/1-lb. jar	Case	35.75	OZ-fl	77	100%	0.464	Jar	6.00	5.96	03Grocery
29 026	Chopped garlic (in oil)	12/32-oz. jar	Case	35.01	OZ-fl	384	100%	0.091	Jar	12.00	2.92	03Grocery
30 027	Mayonnaise	4/1-gal.	Case	20.40	OZ-fl	512	100%	0.040	Gallon	4.00	5.10	03Grocery
31 028	Cappellini (Angel hair pasta)	20-lb. box	Box	16.35	OZ-wt	320	100%	0.051	Box	1.00	16.35	03Grocery
32 029	Dijon mustard	2/1-gal.	Case	14.60	OZ-fl	256	100%	0.057	Gallon	2.00	7.30	03Grocery
33 030	Dill relish	4/1-gal.	Case	16.20	OZ-fl	512	100%	0.032	Gallon	4.00	4.05	03Grocery
34 031	Hot sauce	12/12-oz. btl.	Case	34.60	OZ-fl	144	100%	0.240	Bottle	12.00	2.88	03Grocery

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Batch Recipes Menu Items Edit Drop-Down Lists

Item Code	Item Description	Case Pack/ Size	(PU)			Recipe Cost Unit (RU)			Inventory Unit (IU)			Category
			U/M	Current Price		U/M	# RU per PU	Yield %	Cost	U/M	# IU per PU	
016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	38	100%	0.189	Bottle	1.00	7.20	03Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257	Bottle	1.00	7.20	03Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.240	Bottle	1.00	7.20	03Grocery
019	Oregano leaves (dried)	5-oz. btl.	Bottle	6.57	OZ-fl	5	100%	1.314	Bottle	1.00	6.57	03Grocery
020	Baking powder	6/5-lb. tin	Case	60.40	OZ-fl	556	100%	0.109	Each	6.00	10.07	03Grocery
021	Flour - self-rising	2/25-lb. sack	Bag	18.45	OZ-fl	1488	100%	0.012	Bag	2.00	9.23	03Grocery
022	Dill weed - dried	5-oz. btl.	Bottle	6.80	OZ-fl	24	100%	0.283	Bottle	1.00	6.80	03Grocery
023	Tarragon leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	33	100%	0.218	Bottle	1.00	7.20	03Grocery
024	Bread crumbs	12/24-oz.	Case	31.40	OZ-fl	658	100%	0.048	Each	12.00	2.62	03Grocery
025	Lobster base (no MSG)	6/1-lb. jar	Case	35.75	OZ-fl	77	100%	0.464	Jar	6.00	5.96	03Grocery
026	Chopped garlic (in oil)	12/32-oz. jar	Case	35.01	OZ-fl	384	100%	0.091	Jar	12.00	2.92	03Grocery
027	Mayonnaise	4/1-gal.	Case	20.40	OZ-fl	512	100%	0.040	Gallon	4.00	5.10	03Grocery
028	Cappellini (Angel hair pasta)	20-lb. box	Box	16.35	OZ-wt	320	100%	0.051	Box	1.00	16.35	03Grocery
029	Dijon mustard	2/1-gal.	Case	14.60	OZ-fl	256	100%	0.057	Gallon	2.00	7.30	03Grocery
030	Dill relish	4/1-gal.	Case	16.20	OZ-fl	512	100%	0.032	Gallon	4.00	4.05	03Grocery
031	Hot sauce	12/12-oz. btl.	Case	34.60	OZ-fl	144	100%	0.240	Bottle	12.00	2.88	03Grocery

Maintaining Current Cost

Maintaining Up-To-Date Cost

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Batch Recipes Menu Items Edit Drop-Down Lists

Item Code	Item Description	Case Pack/ Size	Purchase Unit (PU)		Recipe Cost Unit (RU)			Inventory Unit (IU)	Category		
			U/M	Current Price	U/M	# RU per PU	Yield %			U/M	per PU
001	SEAFOOD										
002	Shrimp 36-40 ct. P&D	4/2.5-lb. box	Case	43.00	OZ-wt	160	100%	0.269 Box	4.00	10.75	07Seafood
003	Jumbo lump crabmeat	1-lb. pack	LB	19.00	OZ-wt	16	100%	1.188 LB	1.00	19.00	07Seafood
004											
005	PRODUCE										
006	Parsley bunch - fresh	Bunch	Each	0.50	OZ-wt	3.4	100%	0.147 Each	1.00	0.50	00Produce
007	Mushrooms - fresh (med.)	1/10-lb. box	Case	18.85	OZ-wt	160	100%	0.118 Bo	1.00	11.90	00Produce
008	Green onions	24-ct. bunches	Carton	11.90	OZ-wt	84	82%	0.173 Carton	1.00	11.90	00Produce
009	Shallots	3# bag	Bag	5.49	OZ-wt	48	90%	0.127 Ba	1.00	5.49	00Produce
010	Lemons - fresh (medium)	75-ct. box	Case	36.30	EA	75	100%	0.484 Case	1.00	36.30	00Produce
011											
012	GROCERY										
013	Salt - granulated	24/26-oz. rds.	Case	17.20	OZ-fl	499	100%	0.034 Each	24.00	0.72	00Grocery
014	Cayenne pepper	14-oz. btl.	Bottle	7.20	OZ-fl	37	100%	0.15 Bottle	1.00	7.20	00Grocery
015	White pepper	20-oz. btl.	Bottle	7.20	OZ-fl	35	100%	0.206 Bo	1.00	7.20	00Grocery
016	Black pepper	18-oz. btl.	Bottle	7.20	OZ-fl	38	100%	0.189 Bottle	1.00	7.20	00Grocery
017	Basil leaves (dried)	5-oz. btl.	Bottle	7.20	OZ-fl	28	100%	0.257 Bo	1.00	7.20	00Grocery
018	Thyme leaves (dried)	6-oz. btl.	Bottle	7.20	OZ-fl	30	100%	0.240 Bottle	1.00	7.20	00Grocery

a) Update the price you pay at least once per week

b) You should update the Inventory Master when pricing on your invoice changes

c) Add to manager opening or closing checklist

Q & A

Type your questions into the Question Box

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