

Profitable Recipe Manager

Samples of Recipes, Reports and Forms

Supplier List (short version) for daily use

Recipes - costed (for management) and uncosted (for production),

Recipe multiplied (16 portions becomes 80 portions)

Ingredient List printout

Ordering Form ready for faxing or phone ordering

Stocktake List ready for counting - results then entered back into the Ingredient list for a total stock value.



First set up your **Supplier** list (see sample next page)

Then, set up the **Ingredient** list:

www.profitablehospitality.com

| Ingredient Name | Code | Dept | Unit | Unit Cost | Stock | Supplier | Value in Stock |
|----------------------|-----------|------|------|-----------|-------|--------------------|-----------------|
| Caster Sugar | 123456789 | Dry | kg | 1.50 | 5 | Grocer's Warehouse | 7.50 |
| Chocolate | | Dry | kg | 12.00 | 2 | Fine Food Palace | 24.00 |
| Eggs | 0298475 | Dry | ea | 0.20 | 36 | Grocer's Warehouse | 7.20 |
| Macadamia nuts | | Dry | kg | 8.00 | 10 | Nut City | 80.00 |
| Flour - plain | 39485789 | Dry | kg | 1.50 | 6 | Grocer's Warehouse | 9.00 |
| Rum | | Bar | Lt | 20.00 | 2 | Liquor Supply Co | 40.00 |
| Salt | 20938482 | Dry | kg | 3.00 | 5 | Grocer's Warehouse | 15.00 |
| Flour - Self raising | 928347834 | Dry | kg | 1.50 | 7 | Grocer's Warehouse | 10.50 |
| Beef - ground | | Cold | kg | 6.00 | 10 | Mac's Meat | 60.00 |
| Beef - fillet | | Cold | kg | 13.00 | 5 | Mac's Meat | 65.00 |
| Beef - sirloin | | Cold | kg | 9.00 | 8 | Mac's Meat | 72.00 |
| Salmon - smoked | | Cold | kg | 16.00 | 5 | Seafood City | 80.00 |
| Carrots | | Veg | kg | 2.50 | 10 | Fresh is Best | 25.00 |
| Onion - spanish | | Veg | kg | 1.50 | 0 | Fresh is Best | 0.00 |
| Onion - white | | Veg | kg | 1.20 | 9 | Fresh is Best | 10.80 |
| Broccoli | | Veg | kg | 3.60 | 2 | Fresh is Best | 7.20 |
| Asparagus | | Veg | each | 1.60 | 5 | Fresh is Best | 8.00 |
| Zucchini | | Veg | kg | 2.40 | 0 | Fresh is Best | 0.00 |
| Total Value | | | | | | | \$535.20 |

Enter code number
if needed for ordering
(optional)

Enter a Dept if
needed for
stocktaking
(optional)

Choose the unit
eg. lb, kg, oz, ltr,
each, box etc

Enter the
price you pay

Choose Supplier
from the
drop-down list

Total value
of Stocktake

If you change the price
of an ingredient on this list,
all recipes using it will be
updated automatically.

If you do Stocktaking,
enter the count here
and total value is worked
out automatically

SUPPLIERS

| Supplier Name | Contact Name | Phone | Fax |
|----------------------|---------------------|--------------|-------------|
| Daisy's Dairy | Daniel | 02 1234 567 | 02 9876 543 |
| Mac's Meat | Ivan | 2034202390 | 0239483039 |
| Fresh is Best | Andy | 0289342039 | 0293840238 |
| Nut City | Julia | 2039820390 | 0293802394 |
| Fine Food Palace | Christo | 0293840239 | 0239480239 |
| Eddy's Smallgoods | Eddy | 0239483002 | 0293482309 |
| Seafood City | Con | 0349809823 | 2039482304 |
| Tony's Appliances | Tony | 0239482309 | 0194823094 |
| Dairy House | Cal | 0239482309 | 2034982309 |
| Cheese House | Stavros | 2039482309 | 2039482390 |
| Grocer's Warehouse | Gabby | 0294823940 | 0234982304 |
| Cleanup Supplies | Candy | 2040982340 | 0239482390 |

Recipe: Chocolate Macadamia Pudding

Menu Price 7.50

Number of Serves 16

Collection Of: Cafe Troppo

Cost per Serve 1.93

Recipe Card 001

Cost % 25.78%

Cost Date 14/6/2003

Gross Profit per Serve 5.57

Listed Ingredients

| | Quantity | Unit | Unit Cost | Total Cost |
|----------------------|----------|------|-----------|------------|
| Butter | 0.5 | kg | 3.50 | 1.75 |
| Chocolate | 0.4 | kg | 12.00 | 4.80 |
| Caster Sugar | 1 | kg | 1.50 | 1.50 |
| Eggs | 8 | ea | 0.20 | 1.60 |
| Rum | 0.25 | Lt | 20.00 | 5.00 |
| Flour - plain | 0.5 | kg | 1.50 | 0.75 |
| Flour - Self raising | 0.2 | kg | 1.50 | 0.30 |
| Macadamia nuts | 0.5 | kg | 8.00 | 4.00 |
| Salt | 0.01 | kg | 3.00 | 0.03 |

Total Ingredients 19.73

Un-Listed Ingredients

Cost

Garnish/Extras per Serving

Cost

Butterscotch Sauce

0.30

Whipped cream

0.40

Total Garnish per Serve 0.70

| Total Ingredients Cost: | Serves | | Garnish Cost | Cost Per Serve |
|-------------------------|--------|--------|--------------|----------------|
| 19.73 | ÷ 16 | = 1.23 | + 0.70 | = 1.93 |

If desired Cost % = 25 % then Selling price should be \$7.73

Cooking Instructions

Cream butter, sugar and salt. Melt chocolate slowly in microwave or over boiling water. Combine eggs and rum with butter mixture. Mix in the chocolate when slightly cooled but still warm and runny. Then add flour and macadamia nuts. Mix and pour into moulds. Bake 350° F or 180° C until cooked. Serve warm with sauce and cream.

Recipe: Chocolate Macadamia Pudding

Collection Of: Cafe Troppo

Menu Price 7.50

Recipe Card 001

Number of Serves 16

Cost Date 14/6/2003

Listed Ingredients

| | Quantity | Unit |
|----------------------|----------|------|
| Butter | 0.5 | kg |
| Chocolate | 0.4 | kg |
| Caster Sugar | 1 | kg |
| Eggs | 8 | ea |
| Rum | 0.25 | Lt |
| Flour - plain | 0.5 | kg |
| Flour - Self raising | 0.2 | kg |
| Macadamia nuts | 0.5 | kg |
| Salt | 0.01 | kg |

Un-Listed Ingredients

Garnish/Extras per Serving

Butterscotch Sauce

Whipped cream

Allergens:

Dairy/Milk
Gluten

Egg

Wheat

Nuts

Cooking Instructions

Cream butter, sugar and salt. Melt chocolate slowly in microwave or over boiling water. Combine eggs and rum with butter mixture. Mix in the chocolate when slightly cooled but still warm and runny. Then add flour and macadamia nuts. Mix and pour into moulds. Bake 350° F or 180° C until cooked. Serve warm with sauce and cream.

Recipe: Chocolate Macadamia Pudding X 5

Menu Price 7.50

Number of Serves 80

Collection Of: Cafe Troppo

Cost per Serve 1.93

Recipe Card 005

Cost % 25.78%

Cost Date 14/6/2003

Gross Profit per Serve 5.57

Listed Ingredients

| Listed Ingredients | Quantity | Unit | Unit Cost | Total Cost |
|----------------------|----------|------|-----------|------------|
| Butter | 2.5 | kg | 3.50 | 8.75 |
| Chocolate | 2 | kg | 12.00 | 24.00 |
| Caster Sugar | 5 | kg | 1.50 | 7.50 |
| Eggs | 40 | ea | 0.20 | 8.00 |
| Rum | 1.25 | Lt | 20.00 | 25.00 |
| Flour - plain | 2.5 | kg | 1.50 | 3.75 |
| Flour - Self raising | 1 | kg | 1.50 | 1.50 |
| Macadamia nuts | 2.5 | kg | 8.00 | 20.00 |
| Salt | .05 | kg | 3.00 | 0.15 |

Total Ingredients 98.65

Un-Listed Ingredients

Cost

0.00

Garnish/Extras per Serving

Cost

Butterscotch Sauce

0.30

Whipped cream

0.40

Total Garnish per Serve 0.70

| | | | | |
|--------------------------------|---------------|--------|---------------------|-----------------------|
| Total Ingredients Cost: | Serves | | Garnish Cost | Cost Per Serve |
| 98.65 | ÷ 80 | = 1.23 | + 0.70 | = 1.93 |

If desired Cost % = 25 % then Selling price should be \$7.73

Cooking Instructions

Cream butter, sugar and salt. Melt chocolate slowly in microwave or over boiling water. Combine eggs and rum with butter mixture. Mix in the chocolate when slightly cooled but still warm and runny. Then add flour and macadamia nuts. Mix and pour into moulds. Bake 350° F or 180° C until cooked. Serve warm with sauce and cream.

Order Form

Date _____

Order to:

Grocer's Warehouse

Phone: 0294823940 Fax: 0234982304

Order from: Cafe Troppo

Please supply:

| | | |
|-----------------------|------------|----|
| Butter | | kg |
| Caster Sugar | 123456789 | kg |
| Chocolate | | kg |
| Eggs | 0298475 | ea |
| Macadamia nuts | | kg |
| Flour - plain | 39485789 | kg |
| Salt | 20938482 | kg |
| Flour - Self raising | 928347834 | kg |
| Salmon - smoked | | kg |
| Pasta - lasagne sheet | 2094320984 | kg |
| Paste - penne | 24234242 | kg |
| Pasta - spaghetti 10 | 384738473 | kg |

Dept: Dry

Kitchen Stocktake Sheet

Date:

Print out and complete by hand

| Ingredient Name | Code | Unit | Unit Cost | Supplier | Number in Stock |
|------------------------|-------------|-------------|------------------|-----------------|------------------------|
| Caster Sugar | 123456789 | kg | 1.50 | Grocer's | |
| Chocolate | | kg | 12.00 | Grocer's | |
| Eggs | 0298475 | ea | 0.20 | Grocer's | |
| Flour - plain | 39485789 | kg | 1.50 | Grocer's | |
| Flour - Self raising | 928347834 | kg | 1.50 | Grocer's | |
| Macadamia nuts | | kg | 8.00 | Grocer's | |
| Pasta - lasagne sheet | 2094320984 | kg | 2.20 | Grocer's | |
| Pasta - spaghetti 10 | 384738473 | kg | 1.80 | Grocer's | |
| Paste - penne | 24234242 | kg | 1.90 | Grocer's | |
| Salt | 20938482 | kg | 3.00 | Grocer's | |

| Ingredient Name | Code | Dept | Unit | Unit Cost | Stock | Supplier | Value in Stock |
|-----------------------|-----------|------|------|-----------|-------|--------------------|-----------------|
| Butter | | Cold | kg | 3.50 | 4 | Grocer's Warehouse | 14.00 |
| Caster Sugar | 123456789 | Dry | kg | 1.50 | 5 | Grocer's Warehouse | 7.50 |
| Chocolate | | Dry | kg | 12.00 | 2 | Grocer's Warehouse | 24.00 |
| Eggs | 0298475 | Dry | ea | 0.20 | 36 | Grocer's Warehouse | 7.20 |
| Macadamia nuts | | Dry | kg | 8.00 | 10 | Grocer's Warehouse | 80.00 |
| Flour - plain | 39485789 | Dry | kg | 1.50 | 6 | Grocer's Warehouse | 9.00 |
| Rum | | Bar | Lt | 20.00 | 2 | Liquor Supply Co | 40.00 |
| Salt | 20938482 | Dry | kg | 3.00 | 5 | Grocer's Warehouse | 15.00 |
| Flour - Self raising | 928347834 | Dry | kg | 1.50 | 7 | Grocer's Warehouse | 10.50 |
| Beef - ground | | Cold | kg | 6.00 | 10 | Mac's Meat | 60.00 |
| Beef - fillet | | Cold | kg | 13.00 | 5 | Mac's Meat | 65.00 |
| Beef - sirloin | | Cold | kg | 9.00 | 8 | Mac's Meat | 72.00 |
| Salmon - smoked | | Cold | kg | 16.00 | 5 | Grocer's Warehouse | 80.00 |
| Carrots | | Veg | kg | 2.50 | 10 | Fresh is Best | 25.00 |
| Onion - spanish | | Veg | kg | 1.50 | 0 | Fresh is Best | 0.00 |
| Onion - white | | Veg | kg | 1.20 | 9 | Fresh is Best | 10.80 |
| Broccoli | | Veg | kg | 3.60 | 2 | Fresh is Best | 7.20 |
| Asparagus | | Veg | each | 1.60 | 5 | Fresh is Best | 8.00 |
| Zucchini | | Veg | kg | 2.40 | 0 | Fresh is Best | 0.00 |
| Pasta - lasagne sheet | 209432098 | Dry | kg | 2.20 | 16 | Grocer's Warehouse | 35.20 |
| Paste - penne | 24234242 | Dry | kg | 1.90 | 8 | Grocer's Warehouse | 15.20 |
| Pasta - spaghetti 10 | 384738473 | Dry | kg | 1.80 | 11 | Grocer's Warehouse | 19.80 |
| Total Value | | | | | | | \$605.40 |