

SUMMARY OF RECIPE COSTS

Summary	#	Category	MSP	Cost	FC %	Profit %
	16	<u>Appetizers</u>	9.38	2.96	31.6%	68.4%
	6	<u>Burgers</u>	9.83	3.29	33.4%	66.6%
	7	<u>Main Entrees</u>	13.71	3.55	25.9%	74.1%
	12	<u>Pizza</u>	13.00	2.81	21.6%	78.4%
	9	<u>Salads</u>	9.89	2.74	27.7%	72.3%
	8	<u>Sides</u>	3.63	0.80	22.0%	78.0%
	6	<u>Kids</u>	5.00	1.14	22.9%	77.1%
	4	<u>Desserts</u>	5.00	2.03	40.7%	59.3%
	6	<u>Breakfast</u>	8.33	2.53	30.4%	69.6%
86	Averages	9.71	2.77	28.5%	71.5%	

Appetizers	#	Menu Item	MSP	Cost	FC %	Profit %
	1	<u>Spinach &</u>				69.8%
	2	<u>Calamari</u>				76.7%
	3	<u>Carne Asad</u>				62.9%
	8	<u>Quesadilla</u>				73.2%
	9	<u>Quesadilla</u>				70.6%
	10	<u>Chili Chees</u>				66.6%
	11	<u>Crispy Chic</u>				76.4%
	12	<u>Chili in Bre</u>				52.4%
	16	AVERAGE				68.4%

This document summarizes all of the data that is document in the Recipe Costing program.

In the first box you see just a SUMMARY of each Menu Item category. This Summary allows the operator to review just a couple of pages rather than an entire Recipe Costing Manual.

Take a moment to look below and see how the information from the Menu Item Page for the Guacamole Burger (in our previous example) automatically posts to this page.

Burgers	#	Menu Item	MSP	Cost	FC %	Profit %
	1	<u>All American Hamburger</u>	10.00	3.52	35.2%	64.8%
	2	<u>The All American w/ Cheese</u>	9.00	3.04	33.8%	66.2%
	3	<u>Turkey Burger</u>	10.00	2.43	24.3%	75.7%
	4	<u>The Guacamole Burger</u>	10.00	3.65	36.5%	63.5%
	5	<u>The BBQ Burger</u>	10.00	3.46	34.6%	65.4%
	6	<u>The Gorgonzola Burger</u>	10.00	3.61	36.1%	63.9%
	6	AVERAGE	9.83	3.29	33.4%	66.6%

Again, no double entry and up to the minute costs!