Product Master

Anytown Grille

Item	Case Pack Size	Purchase Unit (PU)		Inventory Unit (IU)			Recipe Cost Unit (RU)			
		UM	Price	UM	# of IU per PU	Price per Unit	UM	# of RU per PU	Yield	Cost
Meat										
Bacon, Sliced, Slab 14/18	1/15 lb	case	40.75	pound	15.00	2.72	each	225.0	100%	0.18
Beef, Angus Patty, 2x1	30/ 8 oz	case	38.86	each	30.00	1.30	each	30.0	100%	1.30
Beef, Angus Patty, 3x1	45/ 5.3 oz	case	38.83	each	45.00	0.86	each	45.0	100%	0.86
Beef, Corned Brisket Raw	2/ 11 # avg	pound	2.28	pound	1.00	2.28	wt oz	16.0	100%	0.14
Beef, Flat Iron Steak	16/ 10 oz	pound	7.95	pound	1.00	7.95	wt oz	16.0	87%	0.57
Beef, Ground Chuck 80/20	8/ 5 # avg	pound	2.23	pound	1.00	2.23	wt oz	16.0	100%	0.14
Poultry & Seafood										
Calamari, Sea Wave, Tube & Tent	10/ 5 lb				50.00	2.13	wt oz	800.0	73%	0.18
Chicken Breast, B/S, Whole RAW	48/ 7 o					70	each	48.0	100%	1.18
Chicken Wing, Drumet	1/ 15 l					87	wt oz	240.0	100%	0.18
Clams, Fresh	pound					00	wt oz	16.0	100%	0.19
Clams, White, Frozen	10/ 1 l					58	wt oz	160.0	100%	0.16
Cod Fillet, Battered 2-3 oz	10 lbs					87	wt oz	160.0	100%	0.30
Crab Meat, Dungeness	6/ 5 lb					86	wt oz	80.0	100%	1.18
Shrimp, Bay	2/ 5 lb					59	wt oz	160.0	100%	0.29
Shrimp, Breaded Fantail	6/ 2.5					00	wt oz	240.0	100%	0.44
Shrimp, P & D, 21/25	4/ 2.5					71	wt oz	160.0	100%	0.42
Dairy										
Butter Solid, Unsalted	30/1 lb					70	wt oz	480.0	100%	0.11
Buttermilk 1% Lowfat	6/ .5 g					52	fl oz		100%	0.02
Cheese Parmesan Grated	4/ 5 lb					54	wt oz	320.0	100%	0.22
Cheese, Blue Cheese Crumbles	4/ 5 lb					20	wt oz	16.0	100%	0.20
Cheese, Cheddar Block	1/ 42 # avg	pound	2.16	pound	1.00	16		16.0	100%	0.14
Cheese, Cheddar/Jack Shredded	4/ 5 lb	case	50.46	pound	20.00	2.52	wt oz	320.0	100%	0.16
Cheese, Feta Crumbled	4/ 2.5 lb	case	36.38	pound	1.00	3.64	wt oz	160.0	100%	0.23
Cheese, Gorgonzola Crumble	4/ 2.5 lb	case	34.81	pound	10.00	3.48	wt oz	160.0	100%	0.22
Cheese, Jack Hot Pepper	1/ 9-10 # avg	pound	2.75	pound	1.00	2.75	wt oz	16.0	100%	0.17
Cheese, Mont Jack	1/ 10 lb	each	24.37	pound	10.00	2.44	wt oz	160.0	100%	0.15
Produce										
Apple, Red	5 lb	bag	8.45	pound	5.00	1.69	wt oz	80.0	70%	0.15
Avocado, Frozen Processed	8/ 2 lb	case	46.33	tub	8.00	5.79	wt oz	256.0	100%	0.18
Avocado, HASS, 60's California	60 ct	case	33.40	case	1.00	33.40	each	60.0	100%	0.56
Broccoli, Crowns	1/ 20 lb	case	19.81	case	1.00	19.81	wt oz	320.0	85%	0.07
Cabbage, Bok Choy	1/ 10 lb	box	16.66	box	1.00	16.66	wt oz	160.0	88%	0.12
Cabbage, Chinese	1/ 30 lb	case	24.40	case	1.00	24.40	wt oz	480.0	85%	0.06
Cabbage, Green	24 ct	case	12.90	each	24.00	0.54	wt oz	960.0	80%	0.02

The PRODUCT MASTER is the
HEART and the START
of the entire Cost Control System.

CCF&B creates the PRODUCT MASTER for you!

After we build the PRODUCT MASTER
all pricing and product changes are made on this page
and will flow through (or link) to your
Inventory Worksheets, Recipe Costing, Order Guides

Inventory Worksheet

Anytown Grille

Monday, January 17, 2011

Sunday, January 23, 2011

Location	Meat	Case/Pack/Size	Inventory Unit	Count from WS	Unit Price	Extended Value
Freezer 2	Beef, Angus Patty, 2x1	30/ 8 oz	each	15.00	1.30	19.43
Freezer 2	Beef, Angus Patty, 3x1	45/ 5.3 oz	each	8.00	0.86	6.90
Freezer 2	Beef, Corn Brisket Cooked	Yield 50%	pound	5.00	4.56	22.80
Freezer 2	Beef, Corned Brisket Raw	2/ 11 # avg	pound	10.00	2.28	22.80
Freezer 2	Beef, Flat Iron Steak	16/ 10 oz	pound	8.00	7.95	63.58
Freezer 2	Beef, Ground Chuck 80/20	8/ 5 # avg	pound	5.00	2.23	11.15
Location	Poultry/Seafood	Case/Pack/Size	Inventory Unit	Count from WS	Unit Price	Extended Value
Freezer 2	Calamari, Sea Wave, Tube & Tent	10/ 5 lb	pound	12.00	2.13	25.53
Freezer 2	Chicken Breast, B/S, Whole RAW	48/ 7 oz (21 lb)	pound	25.00	2.70	67.52
Freezer 2	Chicken Wing, Drumet					14.33
Walk In 1	Clams, Fresh					57.00
Freezer 1	Clams, White, Frozen					64.50
Walk In 1	Cod Fillet, Battered 2-3 oz					58.49
Walk In 1	Crab Meat, Dungeness	6/ 5 lb cans	pound	5.00	18.86	94.30
Walk In 1	Shrimp, Bay	2/ 5 lb	pound	12.00	.59	55.08
Freezer 1	Shrimp, Breaded Fantail	6/ 2.5 lb	pound	0.00	7.00	
Freezer 1	Shrimp, P & D, 21/25	4/ 2.5 lb	pound	12.00	6.71	80.54
Location	Dairy	Case/Pack/Size	Inventory Unit	Count from WS	Unit Price	Extended Value
Walk In 1	Butter Solid, Unsalted	36/ 1 lb	pound	8.00	1.70	13.57
Walk In 1	Buttermilk 1% Lowfat	6/ .5 gal	1/2 gallon	4.00	1.52	6.09
Walk In 1	Cheese, Parmesan Grated	4/ 5 lb	pound	4.50	3.54	15.91
Walk In 1	Cheese, Blue Cheese Crumbles	4/ 5 lb	pound	2.75	3.20	8.80
Walk In 1	Cheese, Cheddar Block	1/ 42 # avg	pound	8.00	2.16	17.28
Walk In 1	Cheese, Cheddar/Jack Shredded	4/ 5 lb	pound	3.00	2.52	7.57
Walk In 1	Cheese, Feta Crumbled	4/ 2.5 lb	pound	1.00	3.64	3.64

> On this page the user simply enters the Inventory Count for each product.
>
> The program will automatically find the current cost and extend the value!

For Inventory taken on: **Sunday, January 23, 2011**

Food Inventory Values

Meat	458.85
Poultry/Seafood	517.29
Produce	129.95
Dairy	258.65
Grocery	457.23
Total Food Inventory	**1,821.97**

Here the program produces an Inventory Summary Report using the inventory counts entered on the previous page.

The user isn't required

Beverage Inventory Values

Non Alcoholic Beverages	136.36
Beer	425.85
Wine	321.21
Liquor	201.65
Total Beverage Inventory	**1,085.07**

Front of the House Labor

Anytown Grille

Monday, January 17, 2011

Sunday, January 23, 2011

[This worksheet calculates time over 40 hours overtime paid at time and a half]

#		Employee	Rate of Pay	Hours Worked	Regular Hours	OT Hours	Raw Cost	Cost w/ Burden
1	Server	Jane	8.00	21.0	21.0	0.0	168.00	197.32
2	Server	Sarah	8.00	25.0	25.0	0.0	200.00	234.90
3	Busser	Kelley	7.00	40.0	40.0	0.0	280.00	328.86
4	Hostess	Laura	10.00	42.0	40.0	2.0	430.00	505.04
5					0.0	0.0	0.00	0.00
6					0.0	0.0	0.00	0.00
7					0.0	0.0	0.00	0.00
8					0.0	0.0	0.00	0.00
9					0.0	0.0	0.00	0.00
10					0.0	0.0	0.00	0.00
11								0.00
12								0.00
13								0.00
14								0.00
15								0.00
16								0.00
17								0.00
18					0.0	0.0	0.00	0.00
19					0.0	0.0	0.00	0.00
20					0.0	0.0	0.00	0.00
Totals				**128.0**	**126.0**	**2.0**	**1,078.00**	**1,266.11**

Current Labor Burden   **17.45%**

Incomplete Sample

Many restaurants have POS Systems that calculate labor but for those who don't, this worksheet will do it for them!

After we do the initial set up,
all you have to do is enter employee hours.

The program will calculate the gross payroll (including overtime) and even add in your specific labor burden.

Purchase Log

Anytown Grille

Date	Vendor	Meat	Poultry Seafood	Produce	Dairy	Grocery	NA Bevs	Beer	Wine	Liquor	Total
01/15/10	Mark's Meat Packing	352.65	336.58	0.00	0.00	0.00	0.00	0.00	0.00	0.00	689.23
01/16/10	The Bread Place	0.00	0.00	0.00	0.00	57.88	0.00	0.00	0.00	0.00	57.88
01/16/10	Joe's Seafood	0.00	95.01	0.00	0.00	0.00	0.00	0.00	0.00	0.00	95.01
01/17/10	Cowpie Dairy	0.00	0.00	0.00	235.99	0.00	0.00	0.00	0.00	0.00	235.99
01/18/10	Sharie's Produce	0.00	0.00	384.55	0.00	0.00	0.00	0.00	0.00	0.00	384.55
01/20/10	Sysco	38.00	58.66	15.65	14.00	858.00	125.55	0.00	0.00	0.00	1,109.86
01/20/10	Lassen Beverage	0.00	0.00	0.00	0.00	0.00	84.00	546.66	352.22	128.55	1,111.43
											0.00
											0.00
											0.00
											0.00
											0.00
											0.00
											0.00
											0.00
											0.00
Totals by Category		390.65	490.25	400.20	249.99	915.88	209.55	546.66	352.22	128.55	3,683.95
% of Food Purchases		11%	13%	11%	7%	25%	6%	15%	10%	3%	100%

Here the user simply enters all purchases for the week so the program can total and post them into Cost of Goods.

Many operators also elect to use this report as an Accounts Payable aide.

Incomplete Sample

Flash Report   ## Anytown Grille

Incomplete Sample

Sales

NET Food Sales	6,899.00	58.7% of Sales from FOOD
NET Beverage Sales	4,856.00	41.3% of Sales from BEVS
Total Sales	**11,755.00**	

Cost of Goods

	Beginning Inventory	Purchases	Ending Inventory	Useage	
Food					
Meat	456.56	390.65	458.85	388.36	
Poultry & Seafood	495.66	490.25	517.29	468.62	
Produce	200.56	400.20	129.95	470.81	
Dairy	505.87	249.99	258.65	497.21	
Grocery	653.24	915.88	457.23	1,111.89	
Total Food Cost	2,311.89	2,446.97	1,821.97	**2,936.89**	
Beverage					
NA Beverages	185.65	209.55	136.36	258.84	
Beer	403.58	546.66	425.85	524.39	
Wine	200.66	352.22	321.21	231.67	
Liquor	125.55	128.55	201.65	52.45	
Total Beverage Cost	915.44	1,236.98	1,085.07	**1,067.35**	**22.0%** % of BEV Sales
Total Cost of Goods				**4,004.24**	**34.1% % of ALL Sales**

All that has to be entered here are your sales for the week.

You can see that the program is automatically posting purchases, inventory and labor from data the user has already entered.

Now the program calculates the Cost of Sales and Cost of Labor arriving at a Prime Cost figure for the operator!

Labor

	Raw Labor	Labor Burden	Total Labor	
Management	875.00	152.69	1,027.69	8.7% % of ALL Sales
Front of the House	1,078.00	188.11	1,266.11	18.4% % of FOOD Sales
Back of the House	1,000.00	174.50	1,174.50	17.0% % of FOOD Sales
Bar Labor	325.00	56.71	381.71	7.9% % of BAR Sales
Total Labor			**3,850.01**	
Taxes on (Declared Tips	940.40		51.25	
Total Labor & Taxes			**3,901.26**	**33.2% % of ALL Sales**

Total Prime Costs	**7,905.50**	**67.3% % of ALL Sales**
Profit/Loss	**3,849.50**	**32.7% % of ALL Sales**

Historical Prime Costs

Week #	Week Begin	Week End	Food Sales	Bar Sales	Total Sales	Food Costs	Food Cost %	Bar Costs	Bar Cost %	Total COGS	Total Labor	Labor %	Total Prime Costs	Prime Cost %
1	01/01/10	01/07/10	7,205	4,569	11,774	2,758	38.3%	1,100	24.1%	3,858	4,565	38.8%	8,423	71.5%
2	01/08/10	01/14/10	6,999	4,250	11,249	3,110	44.4%	1,201	28.3%	4,311	5,698	50.7%	10,009	89.0%
3	01/15/10	01/21/10	6,899	4,856	11,755	2,995	43.4%	1,273	26.2%	4,268	4,344	37.0%	8,612	73.3%
4	01/22/10	01/28/10												
5	01/29/10	02/04/10												
6	02/05/10	02/11/10												
7	02/12/10	02/18/10												
Totals			21,103	13,675	34,778	8,863	42%	3,574	26%	12,437	14,607	42%	27,044	78%
Averages	3		7,034	4,558	11,593	2,954		1,191		4,146	4,869		9,015	

This report produces a historical summary of all sales and costs.

As weeks go by, the data is posted here so the operator can quickly see the flucutions in sales & costs each week.

In addition the program calculates rolling averages as shown here.

Incomplete Sample