

**Monday, January 07, 2008**

**Sunday, January 13, 2008**

POS Code	Main	Sold	Current Cost	Theoretical Cost
2032	Fish & Chips	15	3.28	49.26
2031	French Dip	25	2.23	55.85
2028	Fish Tacos	10	3.37	33.74
2034	Top Dog	10	1.55	15.46
2029	Tri Tip Steak	10	4.71	47.15
2123	Fish & Chips	10	3.28	32.84
2035	Chili Dog	5	1.68	8.41

POS Code	Soup/Salad	Sold	Current Cost	Theoretical Cost
2000	Cobb Salad	5	2.42	12.09
2332	Black & Blue Salad	10	4.42	44.19
2006	Asian Salad	15	3.33	49.94
2008	Gorgonzola Chick Salad	20	2.56	51.25
2293	Tri Tip Salad	25	4.25	106.17

POS Code	Sandwich	Sold	Current Cost	Theoretical Cost
2016	Club	10	6.85	68.55
2325	BBQ Pork Sandwich	10	4.978	49.78
2017	Pastrami	10	4.453	44.53
2065	BLT	10	8.026	80.26
2014	Pub Cheese Sandwich	10	6.949	69.49
2015	Fish Sandwich	10	3.171	31.71
2020	Tuna Sandwich	10	8.07	80.70
2115	1/2 Sandwich & Soup	10	1.75	17.50

Once ACTUAL FOOD COSTS have been established by completing the flash, the operator prints a POS generated "Sales by Item" report and enters the units sold for each item.

This portion of the program then locates the CURRENT cost for each item (based on the RECIPE MAPPING portion of the program) and calculates a THEORETICAL FOOD COST.

Now the operator knows exactly what he should have spent and compare it with what he actually spent.

**Total Theoretical Cost** **771.12**

**Actual Food Cost (linked from FLASH Report)** **823.00**

**Over/Under** **-51.88**