

QUICK COST

What is

Quick cost is a quick and simple way for you to cost your recipes and get a margin report by recipe. Management can use Quick cost to manage costs and staff will also be able to use the system to get a recipe and method out for any given production quantity.

If the cost of an ingredient changes, you just need to update the ingredient list and all recipes that use that ingredient will automatically recalculate based on the new cost – so an excellent way to see how your margin will be affected.

Getting started – admin functions

1. Ingredients need to be entered and then the cost per Kg or Ltr entered

Click on the  button


Select the tab “Ingredients” and put in your price per unit and the default unit (i.e. salt may usually be used per “tsp” in a recipe, cheese may be per gram, milk per ltr, herbs by “tsp”)

Note: all prices must be per Kg or Ltr so that the programme can accurately calculate costs (so if you buy saffron per g – then to input the kg price, you will times the price by gram by 1000 to get the kg price)

If you have an ingredient that is not bought as a kg, for example eggs, put the price of 1 egg on the ingredient list and then when you use “eggs” in the recipe, you will input the number you use.

2. Select the tab “Labour rates” – to enter different labour rates to assign to different recipes
3. Unit conversion – we have preset these amounts and if you need to add a different type of ingredient measure, then this is where you would enter this – i.e. we have entered an ingredient measure of “cup” and the conversion to ltrs is 0.25 as there are .25 ltrs to each cup

Entering a new Recipe

1. Click on 

If a recipe is to be used in another recipe – i.e. you make up 10 ltrs of chicken stock to be used in soups and various other recipes, then you need to tick the box “Use as an ingredient”

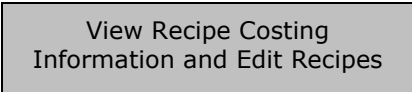
Then when you make soup, you will be able to select “chicken stock” as an ingredient.

Note: for a recipe to be used as an ingredient, the recipe must have a unit of “Kilograms” or “Ltrs” and have a Finished Quantity

What happens if you have a base ingredient, such as a mayonnaise and you make less than a ltr at a time, say a cup? Just select “ltr” as the unit and then input “0.25” as the quantity.

Note: the quantity that you make with a recipe must be the cooked finished quantity, i.e. you may start off with 10ltrs of chicken stock but when it is reduced, you end up with 5 ltrs to use in your other recipes.

2. to view a recipe and its costs (or to edit a recipe) click on



To make a recipe

Click on 

Click on the recipe you want to make, i.e. Mushroom and Chilli Carbonara
Enter the quantity you want to make (# serves)

Click 

You can then print out the recipe for the quantity you wish to make

To print a margin report for all products (you must have excel to do this)

To get a costing summary in excel of all recipes, click on 

So good luck with using the recipe costing programme, should you have any questions

Please email help@pasta.co.nz