5. KITCHEN Recipes - COMBINED

5.1. Diches Master File.
5.2. Recalculate Dishes Cost.
5.3. See Dish Record.

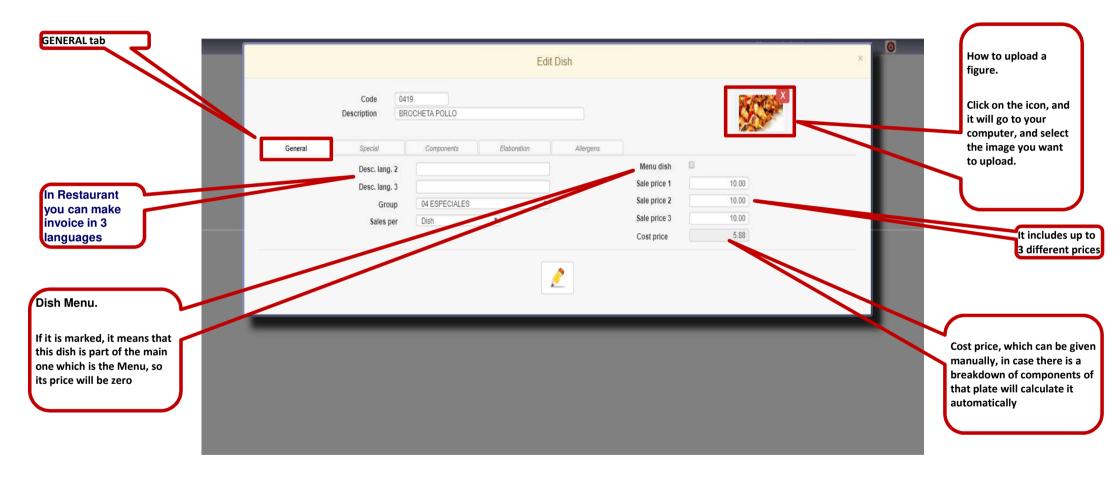# 5. KITCHEN Recipes - COMBINED

5.1. Dishes Master File

A.6.

A.5.

A.2.

As it is the most complete, we are going to use the usability of Warehouse where you will find the possibility of making Technical Cards (Recipes/Combined)

Main menu / Kitchen Recipes - Combined / Dishes   User: adminc1

i: insert / m: Edit / d, supr: delete

Code	Description	Sale price 1	Sale price 2	Sale price 3	Cost price	Group
0000	preuba plato	0.40	0.00	0.00	0.00	01 - MENUS
0002	Prueba para lista 2	2.00	2.00	2.00	14.60	01 - MENUS
0101	TIERNEY ADULTO	16.00	16.00	16.00	0.00	01 - MENUS
0102	TIERNEY NIÑO	8.00	8.00	8.00	0.00	01 - MENUS
0103	BBQ PERSONAL	20.00	20.00	20.00	0.00	01 - MENUS
0104	CANAPE	5.00	5.00	5.00	0.00	01 - MENUS
0105	MENU GOLF GROUP	30.00	0.00	0.00	0.00	01 - MENUS
0106	MENU KENDALL	45.00	45.00	45.00	0.00	01 - MENUS
0107	MENU 3 OPCIONES	30.00	30.00	30.00	0.00	01 - MENUS
0108	MENU ESTELA	40.00	40.00	40.00	0.00	01 - MENUS
0109	MENU NIÑO	13.00	13.00	13.00	0.00	01 - MENUS
0110	EXTRA VARIOS	5.00	5.00	5.00	0.00	01 - MENUS
0111	MENU ADULTO	31.50	31.50	31.50	0.00	01 - MENUS
0112	MENU BBQ ADULTO	16.00	16.00	16.00	0.00	01 - MENUS
0113	MENU BBQ NIÑO	8.00	8.00	8.00	0.00	01 - MENUS
0114	MENU BEBIDAS	4.00	4.00	4.00	0.00	01 - MENUS
0201	PATATAS FRITAS	3.50	3.50	3.50	0.00	02 - PRIMEROS
0202	GAJOS PATATAS	4.60	4.60	4.60	0.00	02 - PRIMEROS
0203	QUESADILLA	8.60	8.60	8.60	0.00	02 - PRIMEROS
0204	CALAMARES FRITOS	6.60	6.60	6.60	0.00	02 - PRIMEROS
0205	COCTEL PIÑA	7.75	7.75	7.75	0.00	02 - PRIMEROS
0206	CRUJIENTE	6.60	6.60	6.60	0.00	02 - PRIMEROS
0207	ROLLITOS	5.75	5.75	5.75	0.00	02 - PRIMEROS
0208	SELEC.FRITOS LUNA	15.00	15.00	15.00	0.00	02 - PRIMEROS
0210	CRUJIENTE	7.50	7.50	7.50	0.00	02 - PRIMEROS
0211	FISHCAKE ENTRANTE	7.50	7.50	7.50	0.00	02 - PRIMEROS

5. KITCHEN Recipes - COMBINED

5.1. Dishes Master File

GENERAL tab

In Restaurant you can make invoice in 3 languages

Dish Menu.

If it is marked, it means that this dish is part of the main one which is the Menu, so its price will be zero

How to upload a figure.

Click on the icon, and it will go to your computer, and select the image you want to upload.

It includes up to 3 different prices

Cost price, which can be given manually, in case there is a breakdown of components of that plate will calculate it automatically

Edit Dish

Code 0419
Description BROCHETA POLLO

General | Special | Components | Elaboration | Allergens

Desc. lang. 2
Desc. lang. 3
Group 04 ESPECIALES
Sales per Dish

Menu dish
Sale price 1 10.00
Sale price 2 10.00
Sale price 3 10.00
Cost price 5.88

5. KITCHEN Recipes - COMBINED

5.1. Dishes Master File

SPECIAL tab

Edit Dish

Code 04...
Description ...ROCHETA POLLO

| General | Special | Components | Elaboration | Allergens |

Discount ☐   Assessable ☐
Ordered ☐   Ordered (Web) ☐

Short desc.
BROCHETA POLLO

Long desc.
Brochetas de pollo con verduras y nuestra salsa picante

Rations 20.0
Composite A.

Difficulty 🟢🟢🟢🟡🟡🟠🟤⚪⚪
Spicy 🌶🌶 🌶 🌶 🌶
Calories 425   cal

Discount: Whether or not applicable to this Article
Orderable: If you can order from the Restaurant's internal Web Client
Valuable: If it can be valued from Web Client
Web orderable: If it can be ordered from Web External Client
Short Description: For Web Client
Long Description: For Web Client

Rations: Number of rations when composed. The number of dishes for which the recipe/technical sheet is to be made. For example, for a gazpacho you usually study the recipe for 100 people/rations.

Compound Article: You can have articles that are part of others. A very simple example is the different sauces. In this case, a support article should be created so that it can be included in another technical file. You should create a family of articles called for example ZZA that is for Sauces and Complements, and the article codes are for example ZZA.0001, etc.

When there are articles within a dish that are also diches, StarPL identifies them, calculates their costs, breaks down the components, etc.
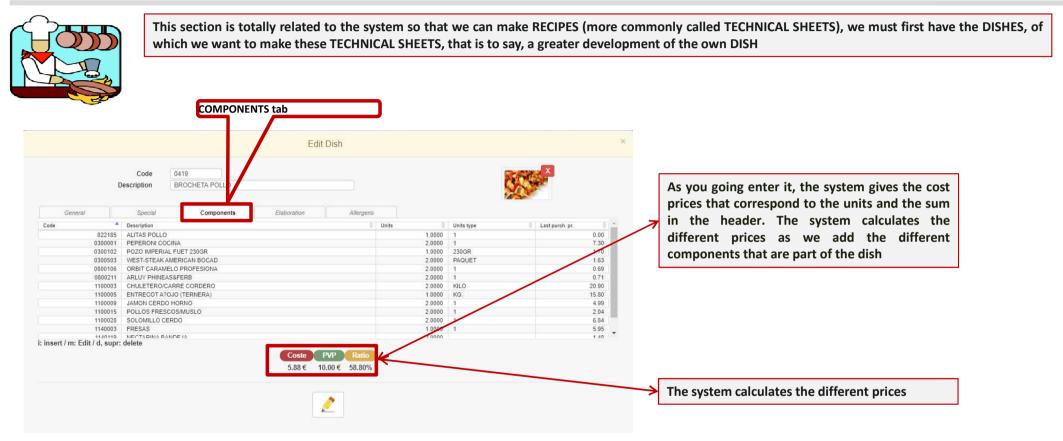
5. KITCHEN Recipes - COMBINED

5.1. Dishes Master File

SPECIAL tab

Edit Dish

Code 041...
Description BROCHETA POLLO

| General | Special | Components | Elaboration | Allergens |

Discount ☐   Assessable ☐   Rations 20.0
Ordered ☐   Ordered (Web) ☐   Composite A.

Short desc.
BROCHETA POLLO

Difficulty
Spicy
Calories 425   cal

Long desc.
Brochetas de pollo con verduras y nuestra salsa picante

Difficulty: Degree of
Spicy: Degree of
Calories: The calories that the dish has, if there is a breakdown, it calculates them for us.
Unit of Calories to be used

5. KITCHEN Recipes - COMBINED

5.1. Dishes Master File

This section is totally related to the system so that we can make RECIPES (more commonly called TECHNICAL SHEETS), we must first have the DISHES, of which we want to make these TECHNICAL SHEETS, that is to say, a greater development of the own DISH

COMPONENTS tab

As you going enter it, the system gives the cost prices that correspond to the units and the sum in the header. The system calculates the different prices as we add the different components that are part of the dish

The system calculates the different prices

One of the questions that arises will be, do the costs of the dishes update every time an entry is made? The answer is no.

It is not common for cost prices to vary constantly, usually weekly, fortnightly, monthly, etc.

To make this readjustment we have the option 5.2.

which will perform the update at the time. Customers who want an almost online update will be able to go through this process as many times as they want, even several times a day.

5. KITCHEN Recipes - COMBINED

5.1. Dishes Master File

It consists of some literal ones to which photos of the different phases of the elaboration of a Dish are added.

5. KITCHEN Recipes - COMBINED
5.1. Dishes Master File

It is indicated if this dish has any allergens and which are

5. KITCHEN Recipes - COMBINED

5.1. Dishes Master File

In case we are in a warehouse, we can Export or Import Dishes to the different Restaurants that are related to this warehouse. This option is very useful when we have a Corporate Warehouse.

We will select below to which restaurants we want to export. In this example we have only one Restaurant

Previamente se deben de seleccionar los platos que deseamos exportar

5. KITCHEN Recipes - COMBINED
5.2. Recalculate Dishes Cost.

This option recalculates the costs of the dishes according to the current costs of the articles.

↻ Recalculate dishes cost

Once all the recalculations have been completed, this indicates that the operation has been carried out correctly

This option recalculates the costs of the dishes according to the current costs of the articles.

Successful operation

↻ Recalculate dishes cost

C l a s s O n e | H o s p i t a l i t y S o f t w a r e & A d v i s o r y

5. KITCHEN Recipes - COMBINED
5.3. See Dish Record.

We will be able to visualize all those recipes that we have previously created