



5. KITCHEN Recipes - COMBINED

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

December 2.019

5. KITCHEN Recipes - COMBINED



5.1. Dishes Master File



A.6.

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)



A.5.



A.2.

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	prueba 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

Class One

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

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

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

5. KITCHEN Recipes - COMBINED

Class One

5.1. Dishes Master File

SPECIAL tab

Code: 041
Description: BROCHETA POLLO

Special

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 dishes, StarPL identifies them, calculates their costs, breaks down the components, etc.

5. KITCHEN Recipes - COMBINED



5.1. Dishes Master File

SPECIAL tab

Code: 0410
Description: BROCHETA POLLO

Special | General | Components | Elaboration | Allergens

Discount ☐ Assessable ☐
Ordered ☐ Ordered (Web) ☐

Rations: 20.0

Composite A:

Difficulty: ☒ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐

Spicy: ☒ ☐ ☐ ☐ ☐

Calories: 425 cal

Short desc.: BROCHETA POLLO
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

Class One

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

Edit Dish

Code: 0419
Description: BROCHETA POLLO

Components

Code	Description	Units	Units type	Last purch. pr.
022185	ALITAS POLLO	1.0000	1	0.00
0300001	PEPERONI COCINA	2.0000	1	7.30
0300102	POZO IMPERIAL FUET 230GR	1.0000	230GR	1.70
0300503	WEST-STEAK AMERICAN BOCAD	2.0000	PAQUET	1.63
0800106	ORBIT CARAMELO PROFESIONA	2.0000	1	0.69
0800211	ARLUY PHINEAS&FERB	2.0000	1	0.71
1100003	CHULETERO/CARRE CORDERO	2.0000	KILO	20.90
1100005	ENTRECOT A70JO (TERNERA)	1.0000	KG.	15.80
1100009	JAMON CERDO HORNO	2.0000	1	4.99
1100015	POLLOS FRESCOS/MUSLO	2.0000	1	2.04
1100028	SOLOMILLO CERDO	2.0000	1	6.84
1140003	FRESAS	1.0000	1	5.95
1140110	NETTADINA BANDEJA	1.0000	1	1.48

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

Coste 5.88 € **PVP** 10.00 € **Ratio** 58.80%

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

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5.1. Dishes Master File

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



ELABORATION tab

The screenshot shows a web application window titled "Edit Dish". At the top, there are input fields for "Code" (0419) and "Description" (BROCHETA POLLO). To the right is a photo of a dish with a red 'X' icon. Below these are five tabs: "General", "Special", "Components", "Elaboration" (which is selected and highlighted with a red box), and "Allergens". Under the "Elaboration" tab is a large text area labeled "Remarks". Below the text area is a table with columns "Step", "Action", "Description", and "Photo". At the bottom left of the form, there is a small icon of a pencil and the text "i: insert / m: Edit / d, supr: delete".

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



ALLERGENS tab

Edit Dish

Code: 0419
Description: BROCHETA POLLO

General Special Components Elaboration **Allergens**

<input type="checkbox"/> Crustáceos	<input type="checkbox"/> Trache
<input type="checkbox"/> Huevos	<input type="checkbox"/> Trache
<input type="checkbox"/> Pescado	<input type="checkbox"/> Trache
<input type="checkbox"/> Cereales que contienen gluten	<input type="checkbox"/> Trache
<input type="checkbox"/> Cacahuetes	<input type="checkbox"/> Trache
<input checked="" type="checkbox"/> Soja	<input type="checkbox"/> Trache
<input type="checkbox"/> Leche y derivados	<input type="checkbox"/> Trache
<input type="checkbox"/> Frutos de cáscara	<input type="checkbox"/> Trache
<input checked="" type="checkbox"/> Apio	<input type="checkbox"/> Trache
<input type="checkbox"/> Granos de sésamo	<input type="checkbox"/> Trache
<input type="checkbox"/> Dióxido de azufre	<input type="checkbox"/> Trache
<input type="checkbox"/> Altramucos	<input type="checkbox"/> Trache
<input type="checkbox"/> Moluscos	<input type="checkbox"/> Trache

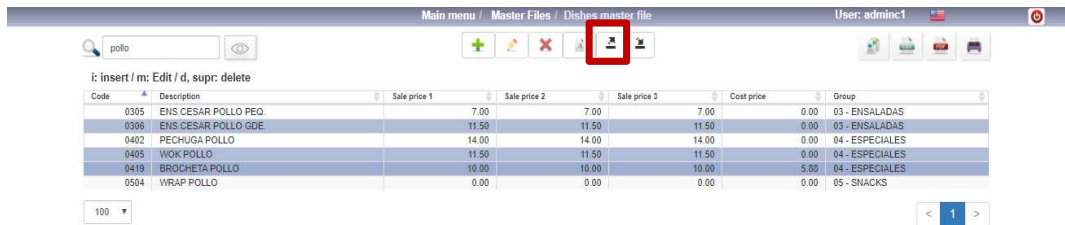
It is indicated if this dish has any allergens and which are

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5.1. Dishes Master File

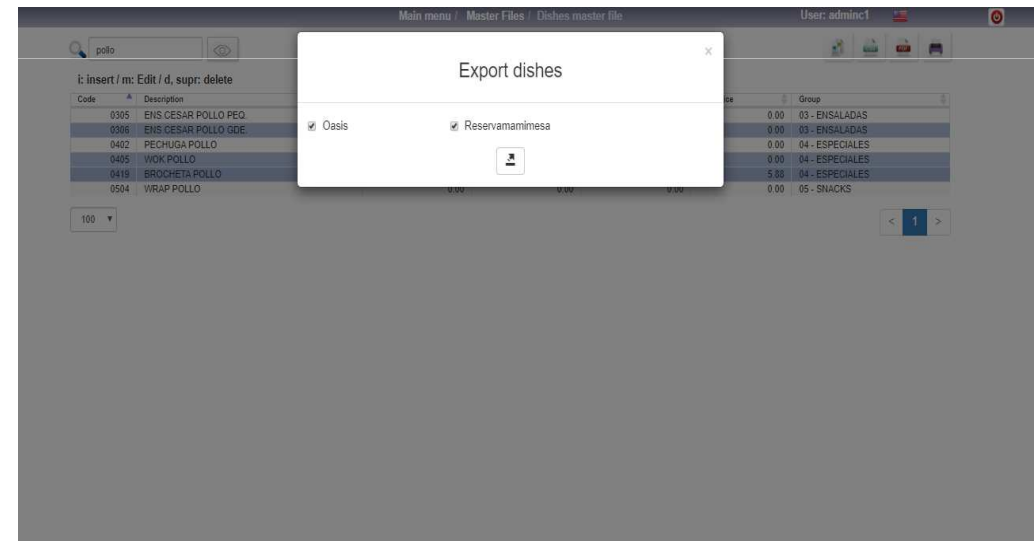
Class One

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.




Main menu / Kitchen Recipes - Combined / Recalculate dishes cost User: admin1  

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

Main menu / Kitchen Recipes - Combined / Recalculate dishes cost User: admin1  

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

Successful operation

 Recalculate dishes cost

5. KITCHEN Recipes - COMBINED

5.3. See Dish Record.



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

Q

A Z

From To

Dish Group

From To

Q

BROCHETA POLLO

ESPECIALES

Coste 5,88 € PVP 10,00 € Ratio 58.80 %

425 cal

Brochetas de pollo con verduras y nuestra salsa picante

Allergens: Contiene Soja, Contiene Apio

1.0000	1	ALITAS POLLO	0.00	0.00
1.0000	1	FRESAS	5.95	5.95
1.0000	230GR	POZO IMPERIAL FUET 230GR	1.70	1.70
1.0000	KG.	ENTRECOT A?OJO (TERNERA)	15.80	15.80
2.0000		NECTARINA BANDEJA	1.48	2.96
2.0000	1	PEPERONI COCINA	7.30	14.60
2.0000	KILO	CHULETERO/CARRE CORDERO	20.90	41.80
2.0000		PAQUET PAJITAS FASHION	0.51	1.02
2.0000		PAQUET WEST-STEAK AMERICAN BOCAD	1.63	3.26
2.0000	1	ORBIT CARAMELO PROFESIONA	0.69	1.38
2.0000	1	ARLUY PHINEAS&FERB	0.71	1.42
2.0000	1	JAMON CERDO HORNO	4.99	9.98
2.0000	1	SOLOMILLO CERDO	6.84	13.68

PASTEL DE PESCADO

ENTRADAS

Coste 4.83 €

Pastel de Pescado Gallina Blanca

Allergens: Contiene Pescado

0.0000	LATA	ORLANDO TOMATE FRITO BRUX	0.38	0.01
0.0000	1	GAMBAS CRUDA PELADA	7.00	0.70
0.0000	1	NATA LIQUIDA 200 c c OLDE	0.52	0.10
0.0000	1/2DOC	HUEVOS EXTRA 1/2DOC	0.60	0.30
0.0000	KILO	MERLUZA COCINA	6.64	3.32

1. Precalienta el horno a 200°. Cuece la merluza y las gambas en un cazo durante 4 minutos con la nata y la pastilla de Azeitrem Pescado -30% de Sal desmenzrada.

2. Cuando este listo el pescado, déjalo templar, añade los huevos batidos y el Tomate Frito Gallina Blanca y tritúralo todo con la batidora.

SALMON SUPREMA

PESCADOS

Coste 5.82 € PVP 14.50 € Ratio 40.14 %

214 cal

SALMON SUPREMA

Allergens: Contiene Frutos de cáscara, Contiene Pescado, Contiene Leche y derivados

0.0000	1KG.	SAL FINA PO. 1 Kg	0.34	0.00
0.0300	700GR.	NUEZ MOSCADA T 1 Kg	15.63	0.47
0.0000	KILO	AJOS PELADOS	4.28	0.21
0.0000	1KG.	PIPIENTA NEGRA MDA./TRIT.	10.58	0.53
0.0000	1.	HIJERBA BUENA	0.98	0.00
0.1000	1.	FUERROS/NABOS	0.87	0.00
0.1300	1.	CAJENA-CLAURO-CILANDRO	1.07	0.14
0.2000	400 GR	JV/ GUISANTES F. 400GR	0.58	0.12
0.2500	1	SALMON FRESCO	8.25	2.00

1. Introdúcelo en un molde en el horno y cuécelo al baño María durante 50 minutos. Pasado el tiempo, resérvalo en la nevera hasta el momento de servir.

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