Cost Analysis/Budgets

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We will decide between several options

➢**Warehouse Articles**
➢**Dishes of the Restaurant**
➢**Event Menus**
➢**Event Expense Chapters.**

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➤**Warehouse Articles**

Type		
Article		
Article		
Dish		
Menu		
Subject		

Product

Menu

Cos...

Un./Pax

Total cost price

Ratio

Charge

Num/Pax

Est. Cost/Un.

SO pr./Un.

Hall

Total units

Est. Cost

SO price

Margin

0.25 = Every 4 diners a bottle

Total diners

Estimated Cost Price as it may vary on the date of the Event

Application Ratio

Calculations that are made in the budget as we give you more data

Main menu / Cost analysis/Budgets   User: adminc1

SO	13	CENA GRUPO		Client	GRUPO NORUEGO		Pax	80
SO price	0.00	Calc. Price	0.00	Calc. Cost	347.20	Est. Cost	347.20	Margin calc.	-4.34
SO pr./Un.	0.00	Calc. Price/Un.	0.00	Calc. Cost/Un.	4.34	Est. Cost/Un.	4.34	Margin est.	-4.34

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

Type	Code	Description	Un./Pax	Total units	Calc. Cost/Un.	Calc. Cost	Est. Cost/Un.	Est. Cost	Price/Un.	Total price	Ratio	Menu
A	0800134	BELLA EASO PAN LECHE 10U	1.00	80.00	1.34	107.20	1.34	107.20	0.00	0.00	0.00	
A	1010255	VI?A ALBALI GRAN RESE.3/4	1.00	80.00	1.70	136.00	1.70	136.00	0.00	0.00	0.00	
A	0600022	ACEITE/VINAGRE 250ML BOT.	1.00	80.00	1.30	104.00	1.30	104.00	0.00	0.00	0.00	

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Glosario de términos:

MGB	Margen de Beneficios (existe MGB Total y por Persona)
Num/Pax	Número de Personas
PC Cal	Precio de Coste Calculado
PC Cal Tot	Precio de Coste Calculado Total
PC Est	Precio de Coste Estimado
PC Est Tot	Precio de Coste Estimado Total
PC Un	Precio de Coste Unidad
PCC	Precio de Coste Calculado
PCC Tot	Precio de Coste Calculado Total
PCC Un	Precio de Coste Unidad
PCE	Precio de Coste Estimado
PCE Tot	Precio de Coste Estimado Total
PCE Un	Precio de Coste Estimado Unidad
PV	Precio de Venta
PV /Un	Precio de Venta Unidad
PV OS	Precio de Venta Orden de Servicio
PV Tot	Precio de Venta Total
Tipo (A)	Tipo Artículo
Tipo (M)	Tipo Menú
Tipo (O)	Tipo Otros
Tipo (P)	Tipo Plato
Total Uns.	Total Unidades
Un. PAX	Unidades por Persona

Sell Price SO/BEO given

Unit Sales Price SO/BEO given

Diners SO/BEO

Total Sales Price Calculated

Calculated Unit Sales Price

Cost prices according to Warehouse Current

Estimated Cost Prices

Calculated CP margin

CP margin Estimated

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> **MENUS**

It works like a spreadsheet, let's see an example:
We say that we want a menu that we have predefined, but the dish "Sirloin with tender garlic" will be replaced by "Leg of lamb in the oven", and not happy we also want to add a CALDERETA DE LANGOSTA (lobster stew) for every two people who come to the event.

When we give the menu we ALWAYS assume the price of the MENU, even if we break it down into different dishes, of course the dishes are preserved so that you can make the costs analysis or issue in the breakdown of the menu in the bills, budgets, ...

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➤**MENUS**

If the MENU has the bullet of Choose components marked, when selecting the different DISHES it will ask us to mark those we want

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> **MENUS**

We will indicate that we want a pre-defined menu, but the dish "**Sirloin with tender garlic**" will be replaced by "**Leg of lamb in the oven**". In addition to this, a "**Caldereta de langosta" (lobster stew)** will be added for every two people.

Then you will see through the different screens how the previous assumption would be made.

The first step is to load the desired Service Order. It can be entered manually or you can search among the existing Service Orders using (**F3**).

With this you will be able to see the data of the **SO SP** (Service Order Sales Price) and **SO/Un SP** (Service Order Unit Sales Price).

We will then proceed to insert (**i**) the previously defined menu, either by typing it directly or by searching among the existing menus by means of (**F3**). It is also possible to insert independent items or dishes, as will be seen later.

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> **MENUS**

T	Codigo	Descrip	Un. PAX	Total Uns.	PC Cal	PC Cal Tot	PC Ext	PC Est Tot	PV / Un	PV Tot	Ratio
P	0401	ALMEJAS AL AJILLO	1,00	8,00	0,00	0,00	0,00	0,00	4,21	33,68	0,00
P	0402	ARROZ A BANDA	1,00	8,00	0,00	0,00	0,00	0,00	6,01	48,08	0,00
P	0403	SOLOMILLO CON AJOS TIERNO	1,00	8,00	0,00	0,00	0,00	0,00	8,41	67,28	0,00
P	0404	DULCE DE CAFE	1,00	8,00	0,00	0,00	0,00	0,00	2,70	21,60	0,00

i: insert / m: modif / d: del / p: print

Once the Save button is pressed, the menu is expanded.

The generic menu will now be customized to suit the needs of the individual customer.

The "Sirloin with tender garlic" will be replaced by "Leg of lamb in the oven". To do this, the sirloin will be removed by placing us on it and pressing the key (d).

The system will remove it after asking for confirmation.

ESTA SEGURO DE QUE DESEA BORRAR ESTE REGISTRO?

Sí   No
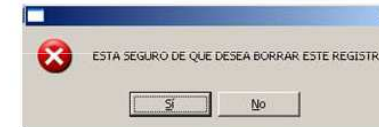
A new item will now be added by pressing the (i) key.

Tipo	P	Producto	0405	PIERNA DE CABRITO AL HORN
[P.A.M.0]				

		Un/PAX	1,00	PCC Tot	0,00	PV OS	1,23
PCC Un	0,00	Num/PAX	8			PV Un	8,00
Cobro				PCE Un	6,50	PV Tot	64,00
		Total Uns.	8,00	PCE Tot	52,00	Margen	12,00

Pressing the Save button will add the dish to the list.

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➤**MENUS**

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A "Caldereta de langosta" (lobster stew) will then be added for every two people.

Let us now suppose that it is necessary to reinforce with more waiters, and to control at the same time expenses of flowers, music, etc. Some will be charged and some will not.

All this can be done as long as you have the corresponding Chapter master files for the service orders. Four waiters will be added:

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> **Expense Chapters**

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> **Expense Chapters**

And an orchestra:

Tipo	O	Producto	1.2	ORQUESTA			
(P,A,M,O)							

		Un/PAX	1,00	PCC Tot	0,00	PV OS	0,00
PCC Un	8,00	Num/PAX	1			PV Un	2,00
Cobro				PCE Un	500,00	PV Tot	2,00
		Total Uns.	1,00	PCE Tot	500,00	Margen	498,00

The resulting order of service would be as follows:

| Orden Serv. | 5 | | | PV OS | 320,00 | 274,68 |
| Cliente | PACO GOMEZ | | | PV/Un OS | 40,00 | 34,34 |

T	Codigo	Descrip	Un. PAX	Total Uns.	PC Cal	PC Cal Tot	PCEst	PC Est Tot	PV / Un	PV Tot	Ratio
O	1.2	ORQUESTA	1,00	1,00	9,00	9,00	500,00	500,00	2,00	2,00	0,00
O	1.3	CAMARERO	0,50	4,00	6,31	25,00	6,31	25,24	6,31	25,24	1,00
P	0401	ALMEJAS AL AJILLO	1,00	8,00	0,00	0,00	4,00	32,00	4,21	33,68	1,05
P	0402	ARROZ A BANDA	1,00	8,00	0,00	0,00	5,54	44,32	6,01	48,08	1,08
P	0404	DULCE DE CAFE	1,00	8,00	0,00	0,00	1,00	8,00	2,70	21,60	2,70
P	0405	PIERNA DE CABRITO AL HORN	1,00	8,00	0,00	0,00	8,77	70,16	13,20	105,60	1,51
P	0406	CALDERETA DE LANGOSTA	0,50	4,00	0,00	0,00	7,82	31,28	7,82	31,28	1,00
P	0407	CAFE CON LECHE	1,00	8,00	0,00	0,00	0,20	1,60	0,90	7,20	4,50

i: insert / m: modif / d: del / p: print

PAX	8	PCC	34,00	PC Un	4,25	MGB	30,09
		PV	274,68	PV Un	34,34		
		PCE	712,60	PCE Un	89,08	MGB	54,74

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> But now we are asked to strengthen it with more waiters and to control expenses for flowers, music, and some will be charged and others not, ...
>
> You can do all this, provided that you have the corresponding Chapter master files for the S.O., with the basic data.

Screens from the previous application have been preserved because the examples were valid, practically not changing the operation in the new Web 4.0 systems

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DISHES ASSOCIATED TO MENU 2507

WHEN THERE ARE SEVERAL HALSS AND THEY HAVE DIFFERENT MENUS, THIS IS WHERE YOU HAVE TO INDICATE IT