

Ingredient & Recipe Management Module



The Final Ingredient

- The last step in complete restaurant profitability control.
- Profittek IRM integrates with Profittek RMW Sales and Timeclock to complete the profit picture.
- Sends food costs to, and receives item information from, Profittek RMW.
- Calculates profit margin including both labour and materials.

Ingredient Definition

- Allows unlimited number of Groups (i.e. Food, Beverage, Snack, Beer, Wine, Liquor, etc.) and Categories (i.e. Seafood, Vegetables, Meat, Poultry, Condiments, Bottled Beer, Draft Beer, Red Wine, White Wine, Juice, Pop, etc.).
- Allows multiple units of measure for ingredient purchasing (e.g. kg, lb, dozen, case, litre, etc.) and portion usage (e.g. gm, oz, each, ml, etc.).
- Allows par inventory for re-ordering.
- User definable wastage loss (percentage) for bulk items.

Ingredient Receiving

- Ingredients can be purchased in pounds from one supplier and kilograms from another. The program handles the conversions properly.
- Easy to modify or cancel invoices and receipts with audit trail.
- Optional Purchase Order Module for generating orders and quick receiving by PO#.
- Multiple Vendors

Profittek

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Profittek Ingredient & Recipe Management

Menu Explosion

- Creates recipes for menu items.
- Allows costing of menu items easily.
- Import new menu items from Profittek RMW
- Allows recipes-in-recipes by creating pre-made recipes such as sauces.
- Depletes ingredients automatically as menu items are sold.

Inventory Control

- Simple and flexible way to enter ending inventory.
- Physical count can take place after the month-end by creating an image inventory and freezing update of ingredient depletion for as long as you need to complete the count.
- Variance and Usage reports are available, with variance amounts updated to total actual cost of sale.
- Wastage reporting
- Flexible user-definable “accounting periods” for reporting.

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