



Open **MenuKit** and click on **recipes**.

**DISH MENUKIT** | Test Bistro Training ▾

Search...

HD\*Max ▾ | EN

Dashboard

**Recipes**

Ingredients

Menu Categories

**CREATE**

New Recipe + New Ingredient +

**POTENTIAL PROFIT**

Recipe	Servings sold	Additional potential monthly profit
X Rinderfilet Gänsestopfleber	100 serv.	+ 1,572.00 €
X Paytec	100 serv.	+ 1,109.00 €
X Currywurst	100 serv.	+ 647.00 €

**INGREDIENTS OVERVIEW**

Ingredient	Price	Consumption	Costs
Australisches Rinderfilet - 1,00 kg	133.98 € / 2.1 kg	20.00 kg	1,276.00 €
Seezunge ausgenommen mit Kopf frisch - 1,00 kg	6.78 € / 0.25 kg	40.00 kg	1,084.80 €
Thunfisch gekühlt 2 - 4 kg - je kg	47.85 € / 1000 gr	22.00 kg	1,052.70 €

**OVERVIEW OF RECIPES**

Your Ø food cost **24%**

1 Recipe (thumbs down)  
11 Recipes (thumbs up)  
12 Recipes (thumbs up)  
0 Not calculated

**FOOD COST**

Set new goals by redefining your food cost in %

0% 25% 68% 100%

Reset



Click on **create a recipe** to create a new one.

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Search...

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Dashboard

Recipes

Ingredients

24 / 24 Your Recipes

Create a recipe +

Menus Categories Calculation

Search...

RECIPE	YOUR SALES	FOOD COST (€)	FOOD COST (%)	CONTRIBUTION MARGIN	PROFIT
Currywurst	10.60 €	3.84 €	43%	5.07 €	5.07 €
Currywurst	15.30 €	3.21 €	25%	9.65 €	9.65 €
Currywurst im Brötchen	4.20 €	1.47 €	42%	2.06 €	2.06 €
dumplings	6.50 €	0.43 €	8%	5.03 €	5.03 €
Eierkuchen	5.00 €	0.04 €	1%	4.16 €	4.16 €
Flammkuchen	12.50 €	3.08 €	29%	7.42 €	7.42 €
Geschnetzeltes	5.70 €	2.53 €	53%	2.26 €	2.26 €
Justins Sandwich	4.50 €	0.49 €	13%	3.29 €	3.29 €
Lachsbrötchen	9.00 €	1.96 €	26%	5.60 €	5.60 €
Ostras à primavera	24.20 €	5.03 €	26%	14.64 €	14.64 €
Paytec	5.00 €	3.81 €	91%	0.39 €	0.39 €
Rinderfilet Gänsestopfleber	87.80 €	22.36 €	30%	51.42 €	51.42 €
Rinderroulade	14.50 €	4.33 €	32%	9.22 €	9.22 €

7 calculations have changed due to the updated METRO prices. Show recipes

Print list Select

Rows displayed 50

1 of 1 pages

Got to page: 1



Give the recipe a name. Enter the **name** in the input field.

DISH MENUKIT | Test Bistro Training

Search...
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Dashboard
Recipes
Ingredients

Your Recipes > Simple Spaghetti vegi

Recipe name
Create a recipe

Category

Starters
Main courses
Desserts
Partial recipes
Other

Menus

Menu 1
Menu 2
Menu 3



Choose the **category** your food recipe belongs to.

DISH MENUKIT | Test Bistro Training

Search...
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Dashboard
Recipes
Ingredients

Your Recipes > Simple Spaghetti vegi

Recipe name
Create a recipe

Category

Starters
Main courses
Desserts
Partial recipes
Other

Menus

Menu 1
Menu 2
Menu 3



If you have multiple menus. Choose the **menu** your food recipe belongs to.

**DISH MENUKIT** | Test Bistro Training ▾ Search... HD\*Max ▾ EN

**Your Recipes > Simple Spaghetti vegi**

**Recipe name**

Create a recipe

**Category**

Starters Main courses ✓ Desserts Partial recipes

Other

**Menus**

Menu 1 Menu 2 Menu 3

Cancel

Click on **create a recipe** to start adding your ingredients.

DISH MENUKIT | Test Bistro Training

Search...
HD\*Max | EN

Dashboard
Recipes
Ingredients

Your Recipes > Simple Spaghetti vegi

Recipe name

Simple Spaghetti vegi

Create a recipe

Category

Starters
Main courses ✓
Desserts
Partial recipes
Other

Menus

Menu 1
Menu 2 ✓
Menu 3



Specify the number of **servings**.

Dashboard

Recipes

Ingredients

Test Bistro Training

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Simple Spaghetti vegi

Calculation

Details

Preparation

Simple Spaghetti vegi

Recipe for 8 portion

Search for ingredient

Often searched ingredients

Zucchini 1kg

0.84 € / 1000 g

400000

5 Recipes

oro Spaghetti - 5 kg Beutel

8.54 € / 5000 g

50000

5 Recipes

oro Passierte Tomaten - 1 l Packung

0.92 € / 1000 ml

100000

5 Recipes

Eier (Otro)

0.20 € / 1000 quantity

100000

4 Recipes

Create a new ingredient

Add ingredients to your recipe

Fork

Plate

Knife

Food waste and peel loss

You have not added any ingredients to this recipe yet.

Instructions

Done

Calculator

Add the first ingredients to see the calculation.

add ingredient



Search for **ingredients** in the search bar. Start adding ingredients by selecting them.

DISH MENUKIT | Test Bistro Training

Search...

HD\*Max | EN

Dashboard
Recipes
Ingredients

Calculation
Details
Preparation

Name of recipe
Simple Spaghetti vegi

Recipe for 8 portion

spaghetti

+ Basic recipe
+ Flat rate

17 Matches

Horeca Select Spaghetti alla Chitarra frische Spaghetti mit E...	7.74 € / 1000 g	306456	+
Horeca Select Spaghetti alla Chitarra frische Spaghetti mi...	30.96 € / 4000 g	771094	+
METRO Chef Spaghetti - 5 kg Beutel	10.34 € / 5000 g	918145	+
METRO Chef Spaghetti - 3 x 5,00 kg Beutel	31.02 € / 15000 g	947154	+
Barilla Spaghetti n.5 - 5,00 kg	12.99 € / 5000 g	182737	+
Barilla Spaghetti n.5 - (3 x 5,00 kg)	39.18 € / 15000 g	702931	+
+ Create a new ingredient			

Food waste and peel loss

☐ aro Spaghetti - 5 kg Beutel
☐ aro Passierte Tomaten - 1 l Packung

Instructions

Calculator

Gross sales price
8.50 €

VAT
19%

Net sales price
7.14 €

Food cost
0.49 € 7%

Profit per serving
6.65 €

Monthly number of sales

Done





If the ingredient is already in the database it will be displayed. If an ingredient is not yet listed click on **create add new ingredient**.

DISH MENUKIT
Test Bistro Training

Search...
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EN

Dashboard
Recipes
Ingredients

Calculation
Details
Preparation

Name of recipe
Simple Spaghetti vegi

Recipe for 8 portion

spaghetti
Basic recipe
Flat rate

All
17 Matches

Horeca Select Spaghetti alla Chitarra frische Spaghetti mit E...	7.74 € / 1000 g	306456	+
Horeca Select Spaghetti alla Chitarra frische Spaghetti mi...	30.96 € / 4000 g	771094	+
METRO Chef Spaghetti - 5 kg Beutel	10.34 € / 5000 g	918145	+
METRO Chef Spaghetti - 3 x 5,00 kg Beutel	31.02 € / 15000 g	947154	+
Barilla Spaghetti n.5 - 5,00 kg	12.99 € / 5000 g	182737	+
Barilla Spaghetti n.5 - (3 x 5,00 kg)	39.18 € / 15000 g	702931	+

Create a new ingredient

Food waste and peel loss

☐ aro Spaghetti - 5 kg Beutel
☐ aro Passierte Tomaten - 1 l Packung

Instructions

Calculator

Gross sales price
8.50 €

VAT
19%

Net sales price
7.14 €

Food cost
0.49 € 7%

Profit per serving
6.65 €

Monthly number of sales

Done

 Specify the **amount** by simply entering the number of amount.

**DISH MENUKIT** | Test Bistro Training

Search...

HD\*Max | EN

**Your Recipes > Spaghetti Simple vegi**

**Calculation** | Details | Preparation

Name of recipe  
Spaghetti Simple vegi

Recipe for  portion

Search for ingredient

**Ingredients**

Ingredients	Amount / Unit	Base price	Food cost
aro Spaghetti - 5 kg Beutel	<input type="text" value="1000.00"/> g	9.54 € / 5000 g	1.91 € 100 %

**Food waste and peel loss**

☐ aro Spaghetti - 5 kg Beutel

**Allergens**

Protein **Gluten** Lactose Soy Peanuts Nuts Sesame Celery Molluscs Lupin Mustard Sulfide Shellfish Fish

**Calculator**

Gross sales price  
8.50 €

VAT  
19%

Net sales price  
**7.14 €**

Food cost  
**0.24 € 3 %**

Profit per serving  
**6.90 €**

Monthly number of sales  
120

Monthly profit  
**828.18 €**

Instructions

Done


 Specify the **unit** by using the given options in the drop-down menu.

DISH MENUKIT
Test Bistro Training
Search...
HD\*Max
EN

Dashboard
Recipes
Ingredients

## Your Recipes > Simple Spaghetti vegi



Calculation
Details
Preparation


Name of recipe
Simple Spaghetti vegi

Recipe for
8
portion

Search for ingredient

Ingredients

	Amount / Unit	Base price	Food cost
 aro Spaghetti - 5 kg Beutel	1000.00 <div> g g kg </div>	 9.54 € / 5000 g	1.91 € 100 %

Food waste and peel loss

☐ aro Spaghetti - 5 kg Beutel

Allergens

Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Instructions

Calculator

Gross sales price
5.00 €

VAT
7%

Net sales price
4.20 €

Food cost
0.24 € 6 %

Profit per serving
3.96 €

Monthly number of sales
100

Monthly profit
396.15 €

Done



When finished adding the ingredient it is possible to add pre defined flat rates. **Note: A fat rate can only be added once a recipe.**

**DISH MENUKIT** | Test Bistro Training

Search...

HD\*Max | EN

**Your Recipes > Simple Spaghetti vegi**

**Calculation** | Details | Preparation

Name of recipe: Simple Spaghetti vegi

Recipe for 8 portion

Search for ingredient

**Ingredients**

Ingredients	Amount / Unit	Base price	Food cost
aro Spaghetti - 5 kg Beutel	1000.00 / g	9.54 € / 5000 g	1.91 € 66 %
aro Passierte Tomaten - 1 l Packung	1000.00 / ml	0.92 € / 1000 ml	0.92 € 32 %
Zwiebeln 1kg	80.00 / g	0.84 € / 1000 g	0.07 € 2 %

**Food waste and peel loss**

- ☐ aro Spaghetti - 5 kg Beutel
- ☐ aro Passierte Tomaten - 1 l Packung
- ☐ Zwiebeln 1kg

**Allergens**

Instructions

**Calculator**

Gross sales price: 5.00 €

VAT: 7%

Net sales price: 4.20 €

Food cost: 0.36 € 9%

Profit per serving: 3.84 €

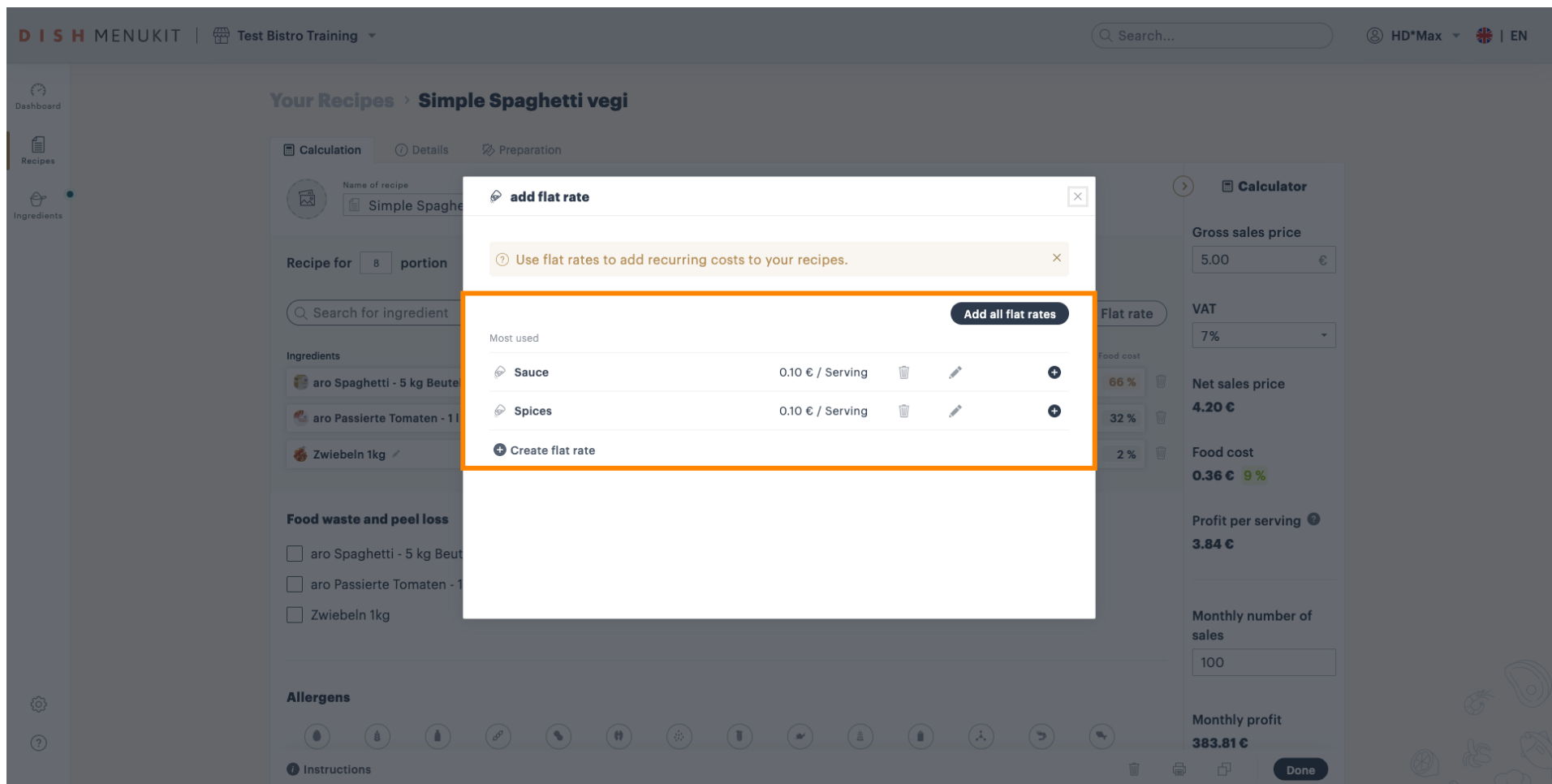
Monthly number of sales: 100

Monthly profit: 383.81 €

Done



Simply **add** and **create** them by clicking and specifying them. **Note: If you want to add a new flat rate click on create flat rate.**



The screenshot shows the DISH Menukit interface for creating a recipe. The main window displays the 'Simple Spaghetti vegi' recipe. A modal dialog titled 'add flat rate' is open, showing a list of flat rates. The dialog includes a search bar, a list of flat rates, and a 'Create flat rate' button. The flat rates listed are:

Flat rate	Cost	Unit
Sauce	0.10 €	/ Serving
Spices	0.10 €	/ Serving

The 'Create flat rate' button is highlighted with an orange border. The background interface shows the recipe details, including ingredients, food waste, and allergens. The right sidebar displays the calculator with various cost and price metrics.

 Food waste and peel loss can be taken into account. The loss will be added to the cost.

**DISH MENUKIT** | Test Bistro Training

Search...

HD\*Max | EN

Dashboard  
Recipes  
Ingredients

Name of recipe  
Simple Spaghetti vegi

Recipe for 8 portion

Search for ingredient

Basic recipe Flat rate

Ingredients	Amount / Unit	Base price	Food cost
aro Spaghetti - 5 kg Beutel	1000.00 / g	9.54 € / 5000 g	1.91 € 66 %
aro Passierte Tomaten - 1 l Packung	1000.00 / ml	0.92 € / 1000 ml	0.92 € 32 %
Zwiebeln 1kg	80.00 / g	0.84 € / 1000 g	0.07 € 2 %

**Food waste and peel loss**

☐ aro Spaghetti - 5 kg Beutel

☐ aro Passierte Tomaten - 1 l Packung

☐ Zwiebeln 1kg

**Allergens**

Protein Gluten Lactose Soy Peanuts Nuts Sesame Celery Molluscs Lupin Mustard Sulfide Shellfish Fish

**Instructions**

**Calculator**

Gross sales price  
5.00 €

VAT  
7%

Net sales price  
4.20 €

Food cost  
0.36 € 9 %

Profit per serving  
3.84 €

Monthly number of sales  
100

Monthly profit  
383.81 €

Done

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Choose the **ingredient** and define the **loss**.

DISH MENUKIT
Test Bistro Training

Search...
HD\*Max
EN

Dashboard
Recipes
Ingredients

Name of recipe
Simple Spaghetti vegi

Recipe for 8 portion

Search for ingredient

Basic recipe
Flat rate

Ingredients	Amount / Unit	Base price	Food cost
aro Spaghetti - 5 kg Beutel	1000.00 / g	9.54 € / 5000 g	1.91 € 66 %
aro Passierte Tomaten - 1 l Packung	1000.00 / ml	0.92 € / 1000 ml	0.92 € 32 %
Zwiebeln 1kg	80.00 / g	0.84 € / 1000 g	0.07 € 2 %

Food waste and peel loss

☐ aro Spaghetti - 5 kg Beutel
☐ aro Passierte Tomaten - 1 l Packung
☒ Zwiebeln 1kg

10.00 % + 0.01 € Food cost

Allergens

Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Instructions

Calculator

Gross sales price
5.00 €

VAT
7%

Net sales price
4.20 €

Food cost
0.36 € 9 %

Profit per serving
3.84 €

Monthly number of sales
100

Monthly profit
383.81 €

Done

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 Allergens of a recipe are added by simply clicking on the designated icon.

DISH MENUKIT
Test Bistro Training
Search...
HD\*Max
EN

Dashboard
Recipes
Ingredients

Name of recipe  
Simple Spaghetti vegi

Recipe for 8 portion

Search for ingredient
Basic recipe
Flat rate

Ingredients	Amount / Unit	Base price	Food cost
aro Spaghetti - 5 kg Beutel	1000.00 / g	9.54 € / 5000 g	1.91 € 66 %
aro Passierte Tomaten - 1 l Packung	1000.00 / ml	0.92 € / 1000 ml	0.92 € 32 %
Zwiebeln 1kg	80.00 / g	0.84 € / 1000 g	0.07 € 2 %

**Food waste and peel loss**

- ☐ aro Spaghetti - 5 kg Beutel
- ☐ aro Passierte Tomaten - 1 l Packung
- ☒ Zwiebeln 1kg 10.00 % + 0.01 € Food cost

**Allergens**

Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

**Calculator**

Gross sales price: 5.00 €

VAT: 7%

Net sales price: 4.20 €

Food cost: Calculate...

Profit per serving: Calculate...

Monthly number of sales: Calculate...

Monthly profit: 383.73 €

Done





The calculator shows you where the **gross sales price** can be set. DISH MenuKit will then tell you how profitable the recipe is calculated.

DISH MENUKIT
Test Bistro Training

Search...
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EN

Dashboard
Recipes
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Calculation
Details
Preparation

Name of recipe
Simple Spaghetti vegi

Recipe for 8 portion

Search for ingredient
Basic recipe
Flat rate

Ingredients	Amount / Unit	Base price	Food cost
aro Spaghetti - 5 kg Beutel	1000.00 / g	9.54 € / 5000 g	1.91 € 66 %
aro Passierte Tomaten - 1 l Packung	1000.00 / ml	0.92 € / 1000 ml	0.92 € 32 %
Zwiebeln 1kg	80.00 / g	0.84 € / 1000 g	0.07 € 2 %

Food waste and peel loss

☐ aro Spaghetti - 5 kg Beutel
☐ aro Passierte Tomaten - 1 l Packung
☒ Zwiebeln 1kg

10.00 % + 0.01 € Food cost

Allergens

Protein
Gluten
Lactose
Soy
Peanuts
Nuts
Sesame
Celery
Molluscs
Lupin
Mustard
Sulfide
Shellfish
Fish

Instructions

Calculator

Gross sales price
8.50 €

VAT
19 %

Net sales price
7.14 €

Food cost
0.36 € 5 %

Profit per serving
6.78 €

Monthly number of sales
120

Monthly profit
813.27 €

Done



Click on **details** to add further information and an image regarding the recipe.

**DISH MENUKIT** | Test Bistro Training

Search...

HD\*Max | EN

**Your Recipes > Simple Spaghetti vegi**

Calculation **Details** Preparation

Name of recipe  
Simple Spaghetti vegi

Recipe for 8 portion

Search for ingredient

**Ingredients**

Ingredients	Amount / Unit	Base price	Food cost
aro Spaghetti - 5 kg Beutel	1000.00 / g	9.54 € / 5000 g	1.91 € 66 %
aro Passierte Tomaten - 1 l Packung	1000.00 / ml	0.92 € / 1000 ml	0.92 € 32 %
Zwiebeln 1kg	80.00 / g	0.84 € / 1000 g	0.07 € 2 %

**Food waste and peel loss**

☐ aro Spaghetti - 5 kg Beutel

☐ aro Passierte Tomaten - 1 l Packung

☒ Zwiebeln 1kg 10.00 % + 0.01 € Food cost

**Allergens**

Instructions

**Calculator**

Gross sales price  
8.50 €

VAT  
19 %

Net sales price  
**7.14 €**

Food cost  
**0.36 € 5 %**

Profit per serving  
**6.78 €**

Monthly number of sales  
120

Monthly profit  
**813.27 €**

Done



It is also possible to change the information regarding the menu and categories.

DISH MENUKIT

Test Bistro Training

Search...HD\*MaxEN

Dashboard

Recipes

Ingredients

Settings

Help

Your Recipes > Simple Spaghetti vegi

Calculation

Details

Preparation

Add image

Name of recipe  
Simple Spaghetti vegi

On the menus below

Edit menus

Menu 1Menu 2 ✓Menu 3

Categories

Edit categories

StartersMain courses ✓DessertsPartial recipesOther

Done



Click on **preparation** to add an instruction for the preparation of the recipe.

DISH MENUKIT | Test Bistro Training

Search...
HD\*Max
EN

Dashboard
Recipes
Ingredients

Your Recipes > Simple Spaghetti vegi

Calculation
Details
Preparation

Add image

Name of recipe  
Simple Spaghetti vegi

On the menus below
Edit menus

Menu 1
Menu 2 ✓
Menu 3

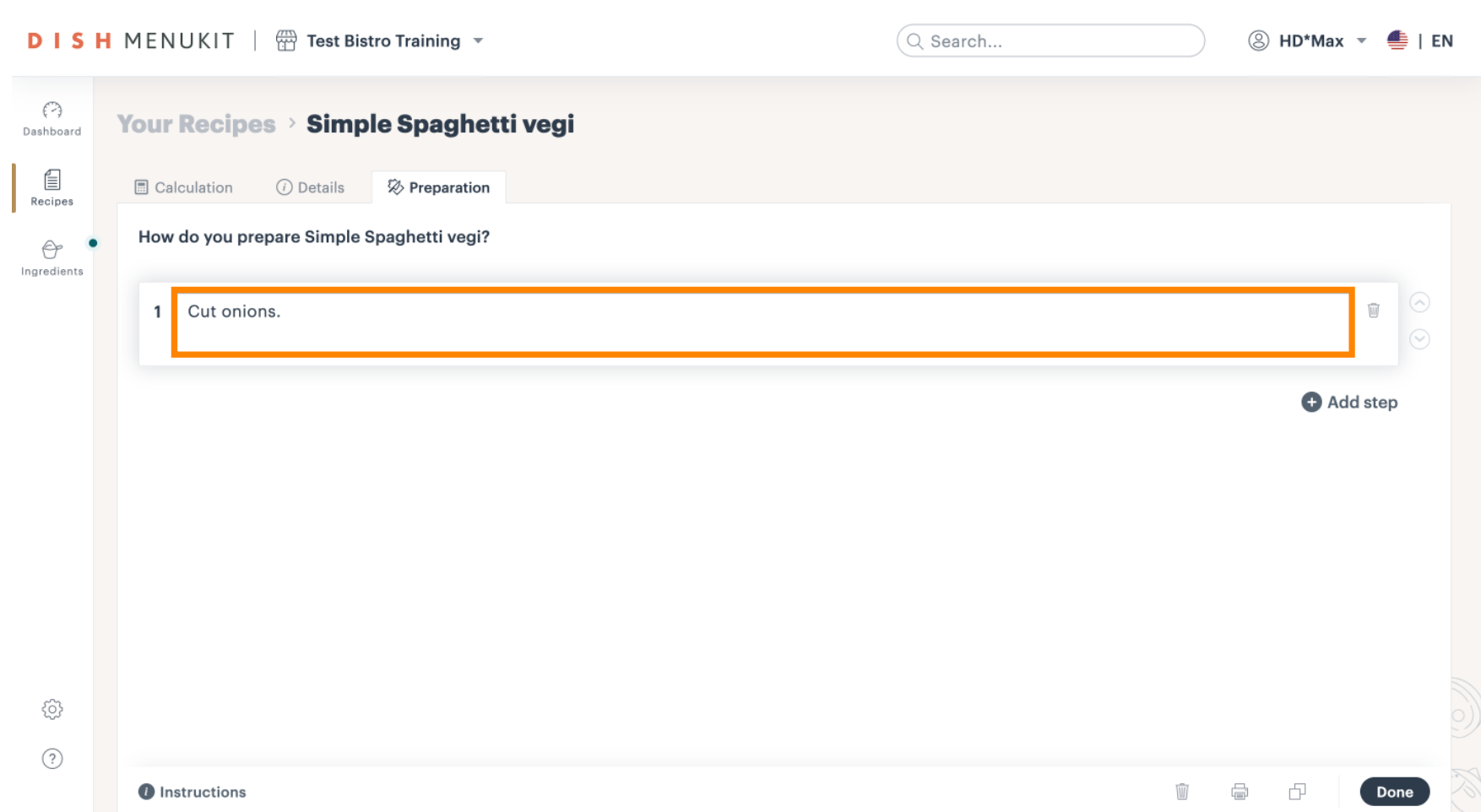
Categories
Edit categories

Starters
Main courses ✓
Desserts
Partial recipes
Other

Done



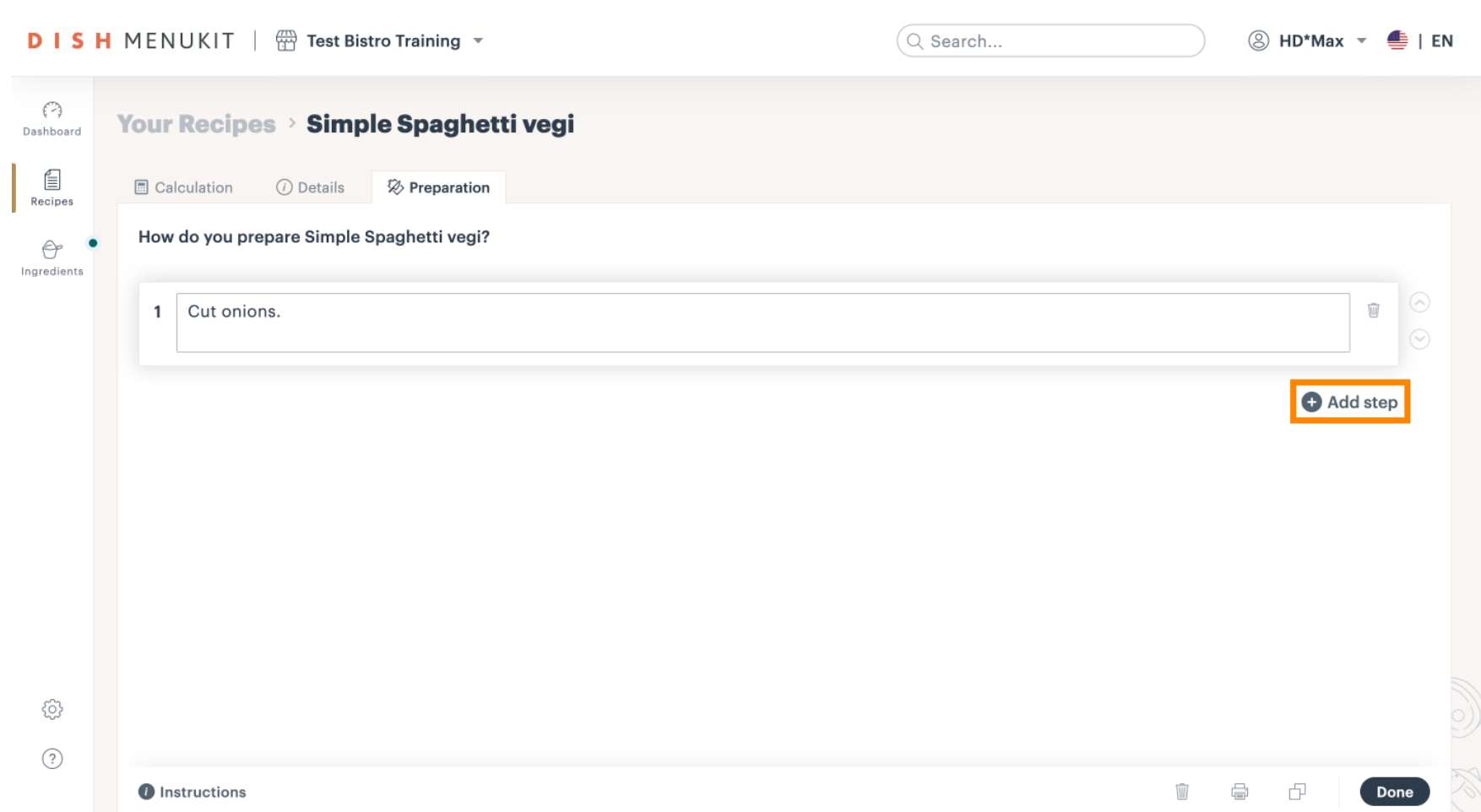
Then start adding your **instructions**.



The screenshot shows the DISH MENUKIT interface for creating a recipe. The top navigation bar includes the DISH MENUKIT logo, a dropdown menu for 'Test Bistro Training', a search bar, and user information 'HD\*Max' with a language selector 'EN'. The left sidebar contains icons for 'Dashboard', 'Recipes', and 'Ingredients'. The main content area is titled 'Your Recipes > Simple Spaghetti vegi' and has three tabs: 'Calculation', 'Details', and 'Preparation'. The 'Preparation' tab is active, showing the question 'How do you prepare Simple Spaghetti vegi?'. Below this, there is a list of steps. The first step, '1 Cut onions.', is highlighted with an orange border. To the right of the step list are icons for adding, deleting, and reordering steps. At the bottom right of the step list is a '+ Add step' button. The bottom of the interface features a footer with an 'Instructions' label, icons for deleting, printing, and copying, and a 'Done' button.



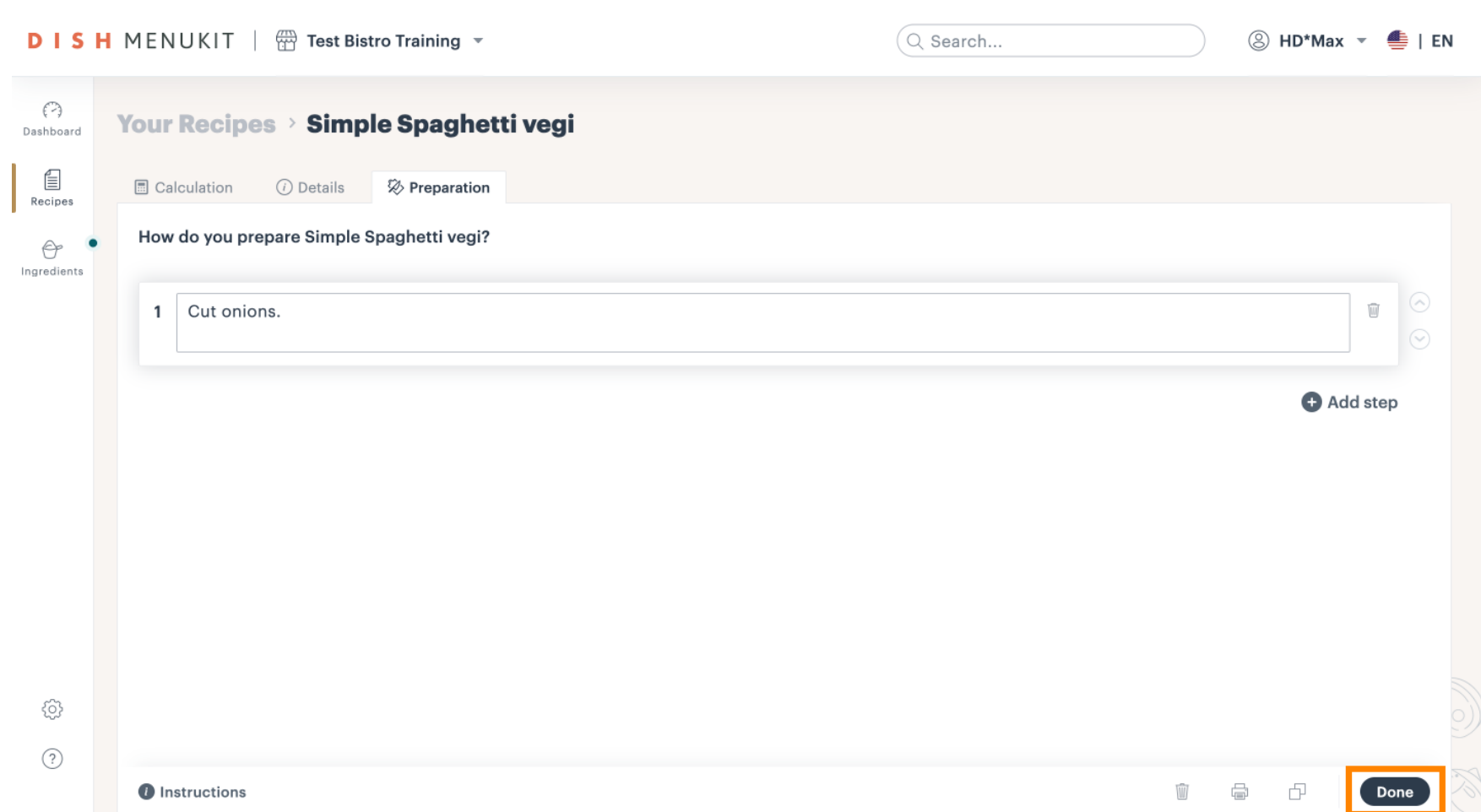
To add additional steps click on **add step**.



The screenshot shows the DISH Menukit interface. At the top, there's a header with the logo, a search bar, and user information. The main area is titled 'Your Recipes > Simple Spaghetti vegi'. Below this, there are tabs for 'Calculation', 'Details', and 'Preparation'. The 'Preparation' tab is active, showing a list of steps. The first step is '1 Cut onions.' To the right of the steps list is a button labeled '+ Add step', which is highlighted with an orange box. At the bottom of the interface, there are icons for trash, print, and a 'Done' button.



Once you are finished click on **done** and the recipe will be displayed in the database.



**DISH MENUKIT** | Test Bistro Training

Search...

HD\*Max | EN

**Your Recipes > Simple Spaghetti vegi**

Calculation Details Preparation

How do you prepare Simple Spaghetti vegi?

1 Cut onions.

+ Add step

Instructions

Done