



Abra **MenuKit** y haga clic en **recetas** .

DISH MENUKIT | Test Bistro Training

Search...
HD*Max | EN

Dashboard
Recipes
Ingredients

Menus
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
11 Recipes
12 Recipes
0 Not calculated

FOOD COST
Set new goals by redefining your food cost in %

0% 25% 68% 100%

Reset

Haga clic en **crear una receta** para crear una nueva.

DISH MENUKIT | Test Bistro Training

Search...

HD*Max | EN

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

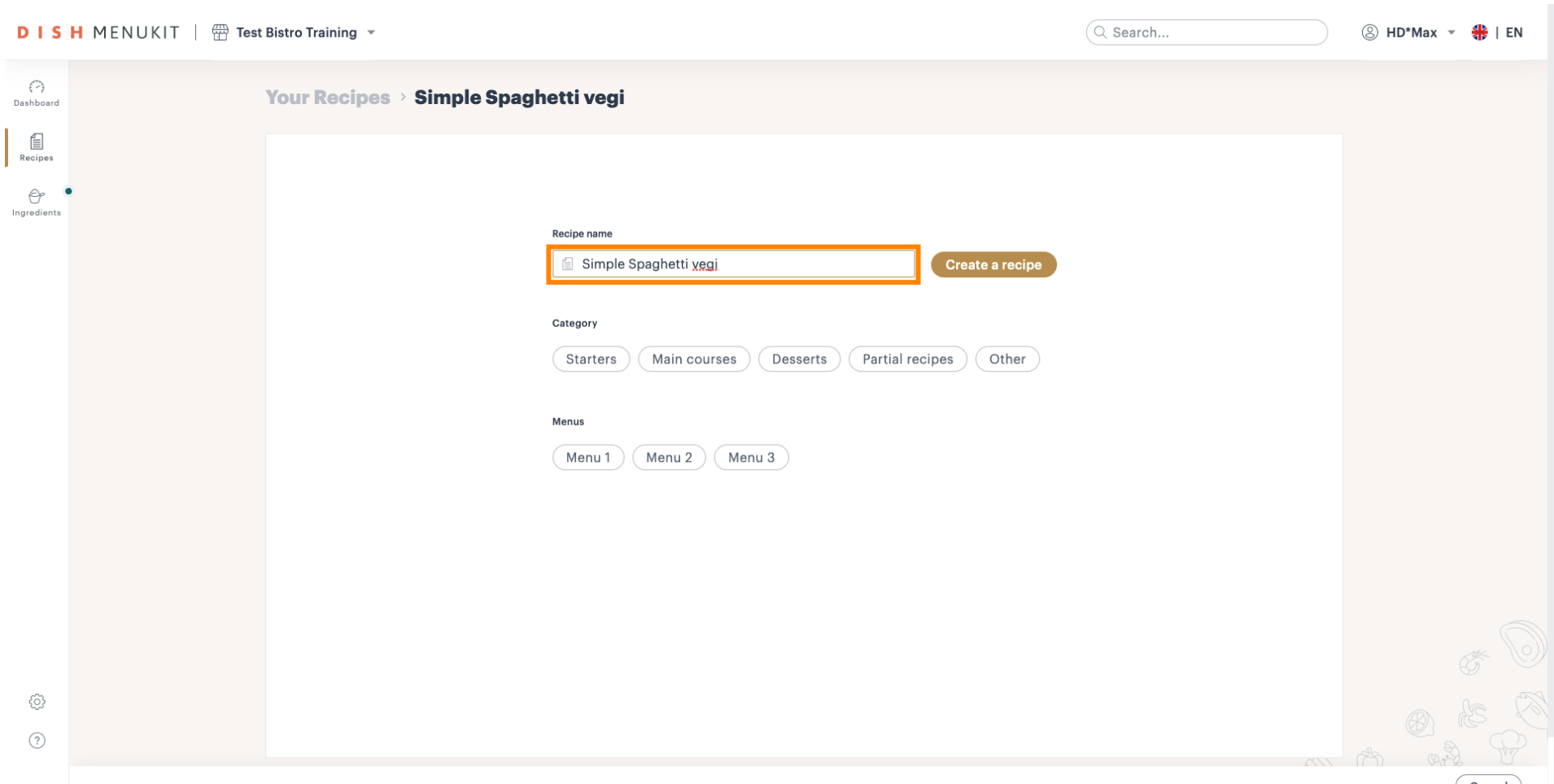
Rows displayed 50

1 of 1 pages

Got to page: 1



Dale un nombre a la receta. Introduzca el **nombre** en el campo de entrada.



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Search...

HD*Max ▾ | EN

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

Elija la **categoría** a la que pertenece su receta de comida.

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

Your Recipes > Simple Spaghetti vegi

Recipe name

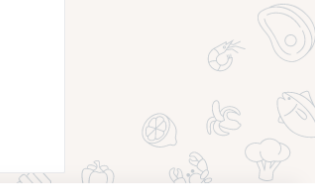
Create a recipe

Category

Starters Main courses Desserts Partial recipes Other

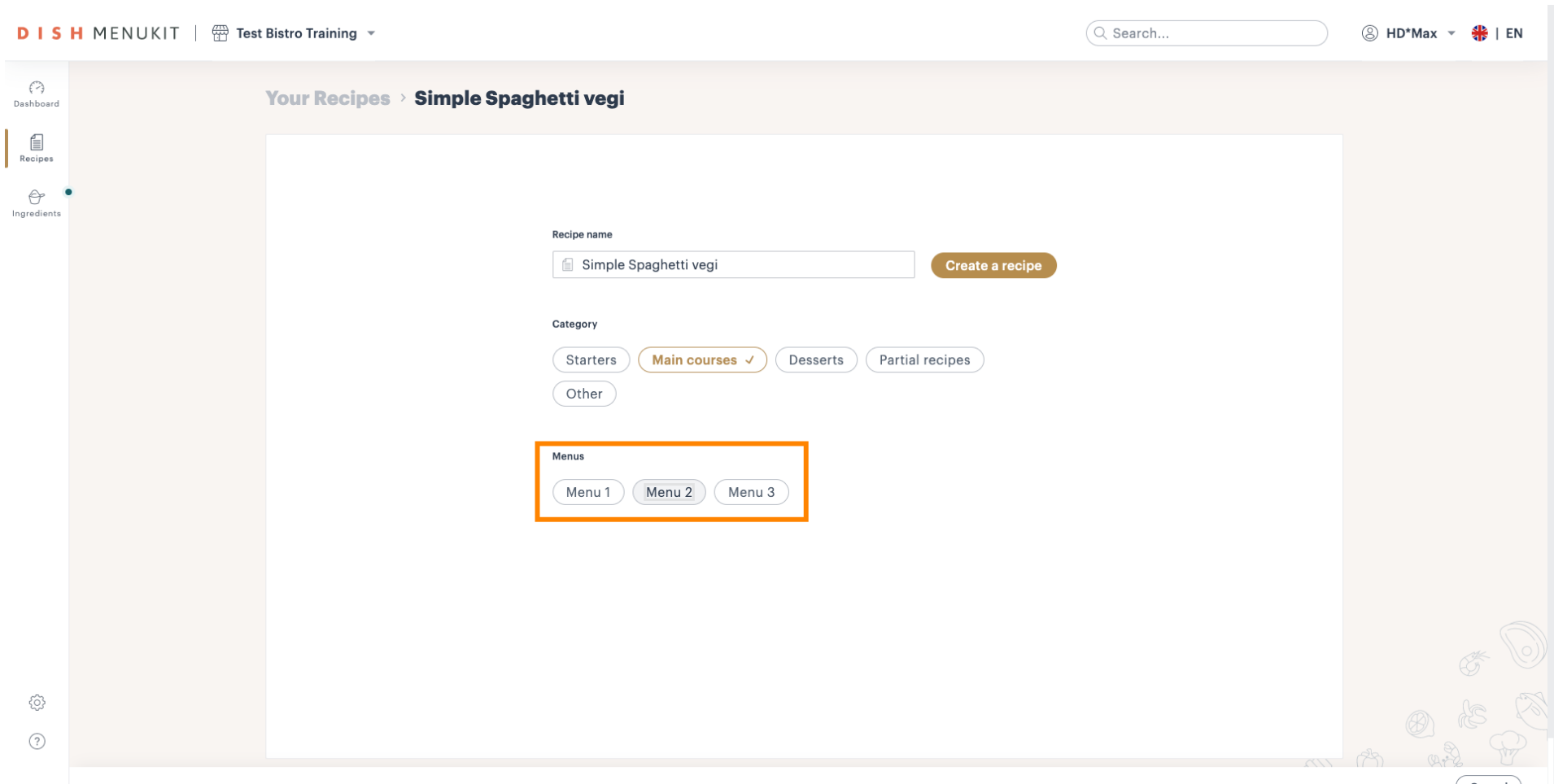
Menus

Menu 1 Menu 2 Menu 3





Si tienes varios menús. Elige el **menú** al que pertenece tu receta de comida.



DISH MENUKIT | Test Bistro Training ▾

Search...

HD*Max ▾ | EN

Your Recipes > Simple Spaghetti vegi

Recipe name

Simple Spaghetti vegi **Create a recipe**

Category

Starters **Main courses ✓** Desserts Partial recipes

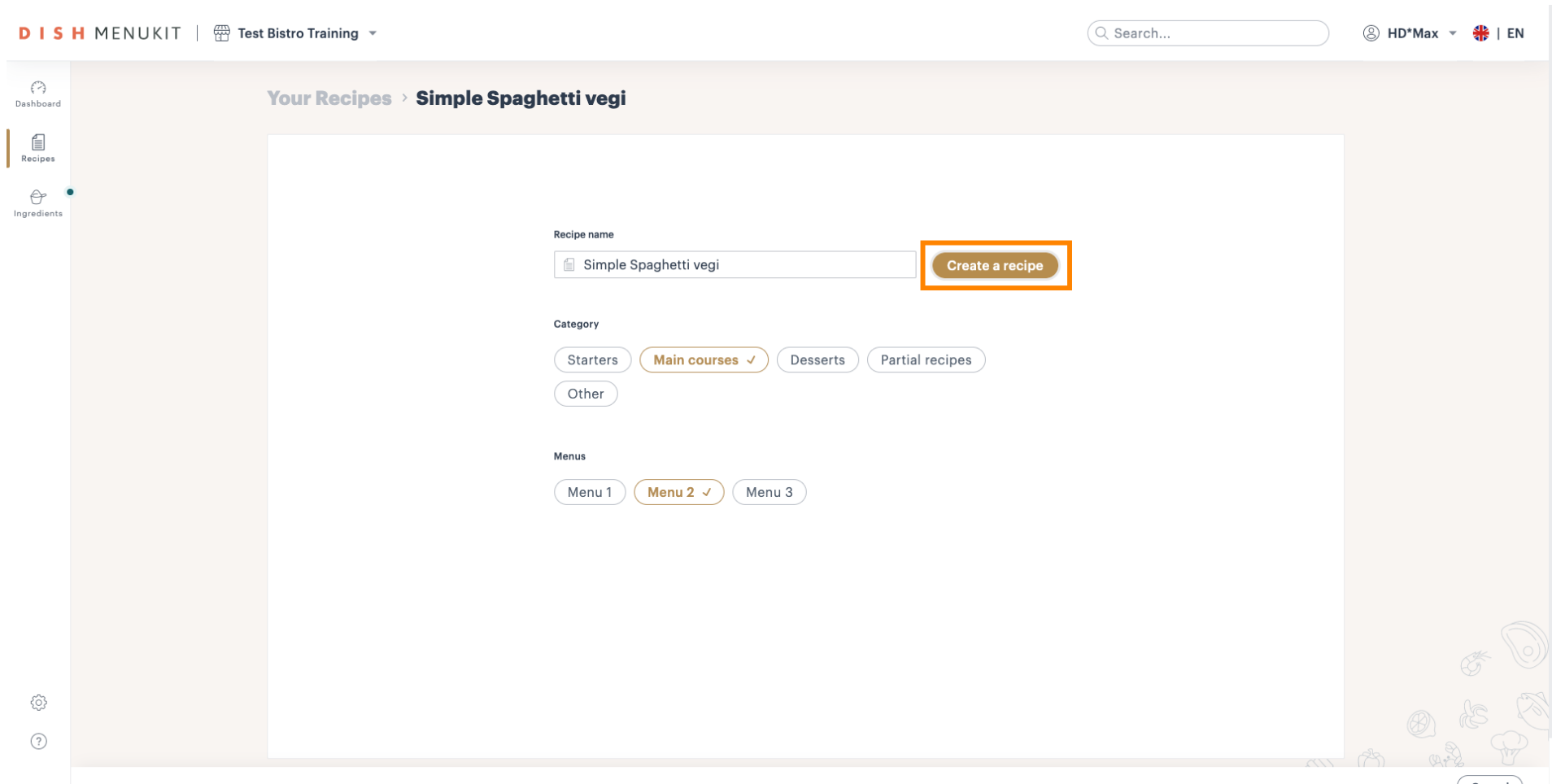
Other

Menus

Menu 1 **Menu 2** Menu 3



Haga clic en **crear una receta** para comenzar a agregar sus ingredientes.



The screenshot shows the 'DISH MENUKIT' interface for 'Test Bistro Training'. The main heading is 'Your Recipes > Simple Spaghetti vegi'. The form contains the following sections:

- Recipe name:** A text input field containing 'Simple Spaghetti vegi' and a 'Create a recipe' button, which is highlighted with an orange border.
- Category:** A row of buttons: 'Starters', 'Main courses ✓', 'Desserts', and 'Partial recipes'. Below this is an 'Other' button.
- Menus:** A row of buttons: 'Menu 1', 'Menu 2 ✓', and 'Menu 3'.

A sidebar on the left contains icons for 'Dashboard', 'Recipes', and 'Ingredients'. The bottom right corner features a decorative pattern of food icons.



Especifique el número de **porciones** .

Dashboard

Recipes

Ingredients

DISSH 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

Frequently searched ingredients

Ingredients

Zucchini 1kg

0.84 € / 1000 g

400000

5 Recipes

oro Spaghetti - 5 kg Beutel

8.84 € / 5000 g

50000

5 Recipes

oro Passierte Tomaten - 1 l Packung

0.92 € / 1000 ml

100000

5 Recipes

Blar (Otro)

0.20 € / 1000 quantity

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



Busca **ingredientes** en la barra de búsqueda. Comience a agregar ingredientes seleccionándolos.

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%

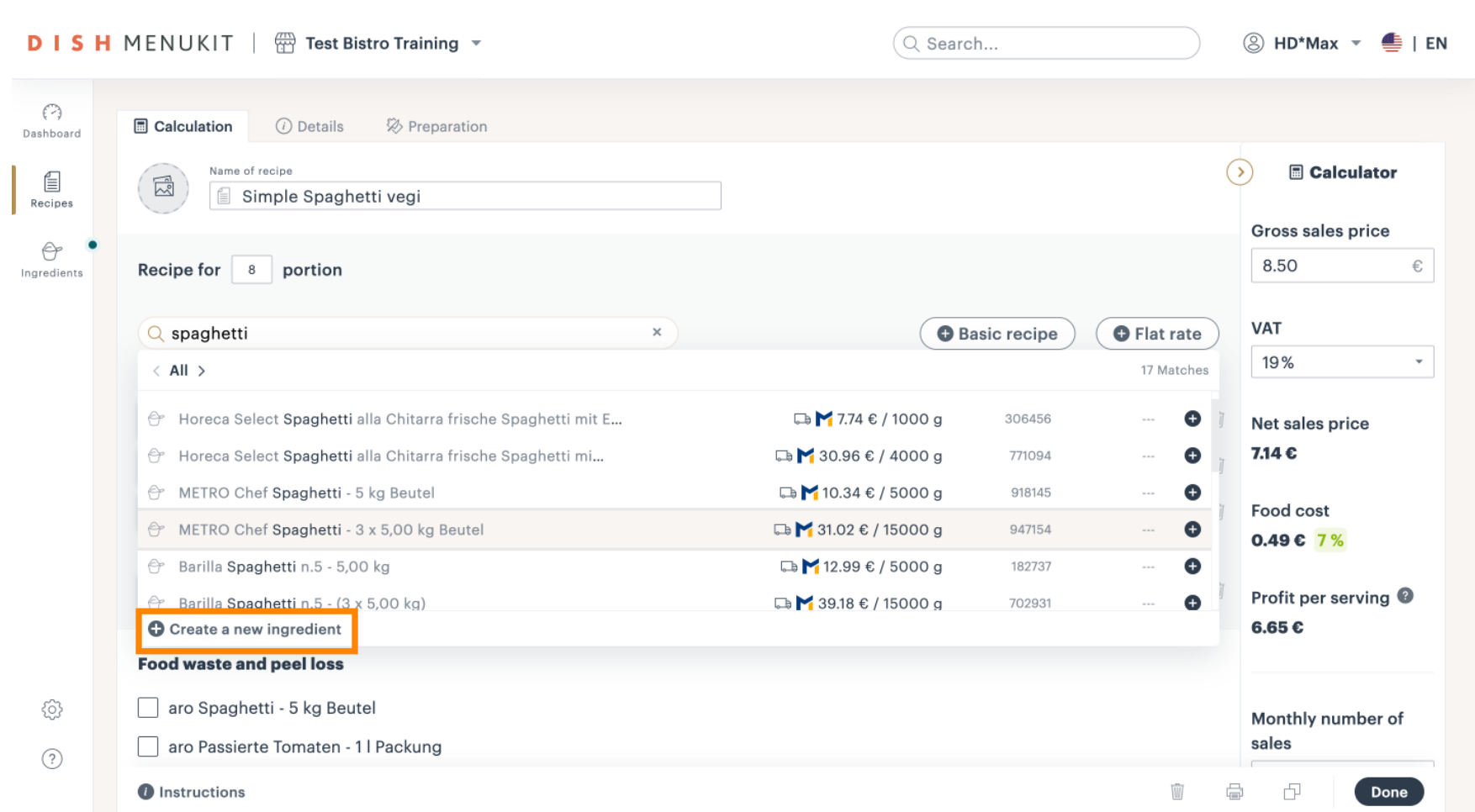
Profit per serving
6.65 €

Monthly number of sales

Done



Si el ingrediente ya está en la base de datos, se mostrará. Si un ingrediente aún no está en la lista, haga clic en **crear agregar un nuevo ingrediente**.



The screenshot shows the DISH Menukit interface for creating a recipe. The main section is titled 'Calculation' and includes tabs for 'Details' and 'Preparation'. The recipe name is 'Simple Spaghetti vegi' and it is for 8 portions. A search bar shows 'spaghetti' with 17 matches. The search results list various spaghetti products with their prices and quantities. A button labeled 'Create a new ingredient' is highlighted in orange. On the right, a 'Calculator' panel shows the gross sales price (8.50 €), VAT (19%), net sales price (7.14 €), food cost (0.49 € at 7%), and profit per serving (6.65 €). The bottom of the interface includes a 'Food waste and peel loss' section with checkboxes for 'aro Spaghetti - 5 kg Beutel' and 'aro Passierte Tomaten - 1 l Packung', and an 'Instructions' section.

 Especifique la cantidad simplemente ingresando el número de cantidad.

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	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

 Especifique la **unidad** usando las opciones dadas en el menú desplegable.

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 g g kg	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



Cuando termine de agregar el ingrediente, es posible agregar tarifas planas predefinidas. Nota: Solo se puede agregar una tasa de grasa una vez por receta.

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

+ 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

Instructions

Calculator

Gross sales price
5.00 €

VAT
7%

Net sales price
4.20 €

Food cost
0.36 € 9 %

Profit per serving
3.84 €

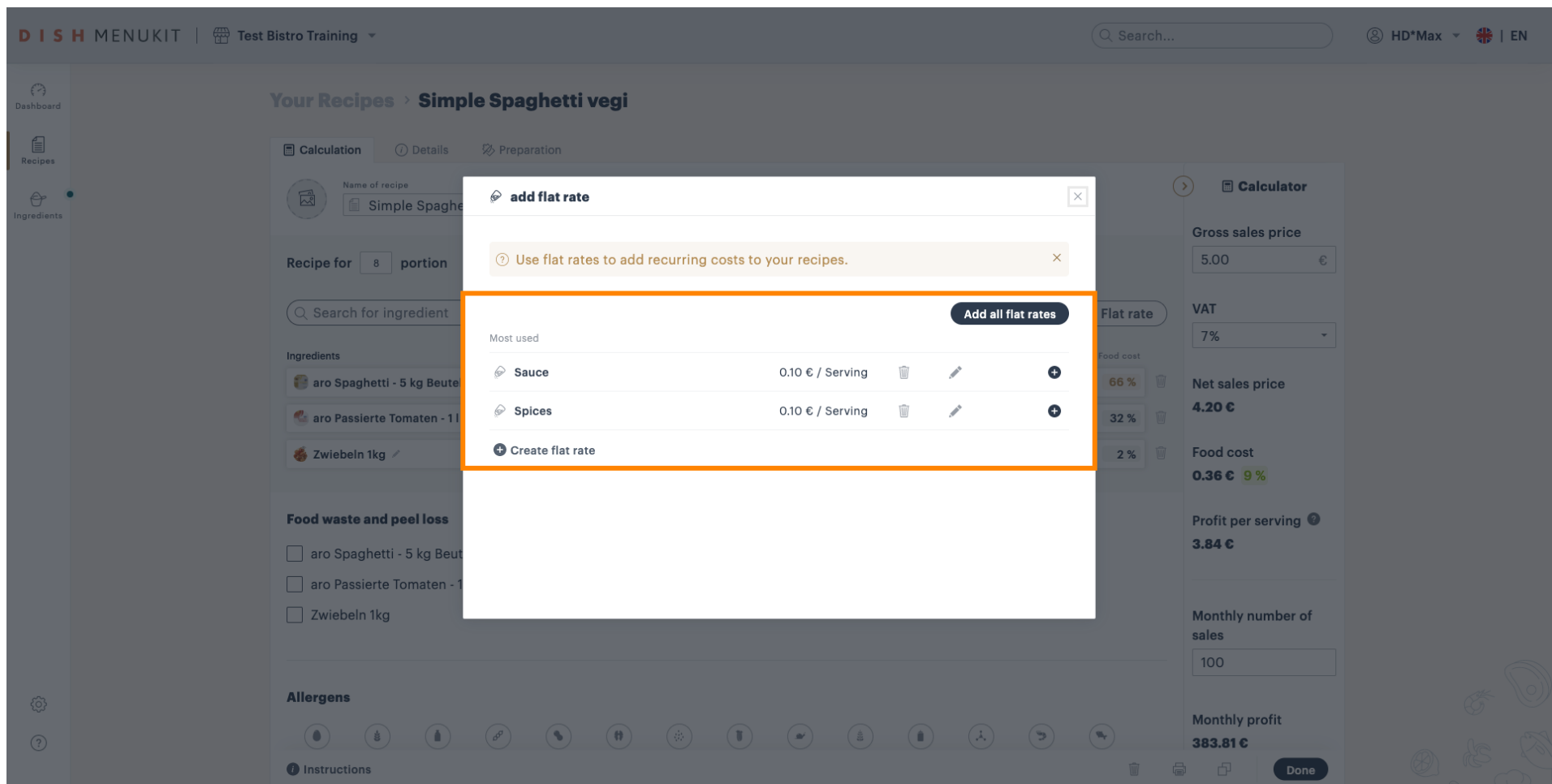
Monthly number of sales
100

Monthly profit
383.81 €

Done



Simplemente **agréguelos** y **créelos** haciendo clic y especificándolos. Nota: Si quieres añadir una nueva tarifa plana pulsa en crear tarifa plana.



The screenshot shows the DISH Menukit interface for creating a recipe. The main page is titled 'Your Recipes > Simple Spaghetti vegi'. A modal window titled 'add flat rate' is open, displaying a list of 'Most used' flat rates:

Item	Cost	Action
Sauce	0.10 € / Serving	[Trash] [Edit] [Add]
Spices	0.10 € / Serving	[Trash] [Edit] [Add]
[Add] Create flat rate		

The modal also includes a button 'Add all flat rates' and a message: 'Use flat rates to add recurring costs to your recipes.' The background interface shows the recipe details for 'Simple Spaghetti vegi', including ingredients like 'aro Spaghetti - 5 kg Beute', 'aro Passierte Tomaten - 1 l', and 'Zwiebeln 1kg'. The right sidebar displays a 'Calculator' with various price points: Gross sales price (5.00 €), VAT (7%), Net sales price (4.20 €), Food cost (0.36 €), Profit per serving (3.84 €), and Monthly profit (383.81 €).



Se pueden tener en cuenta el desperdicio de alimentos y la pérdida de piel. La pérdida se sumará al costo.

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 €

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Elige el **ingrediente** y define la **pérdida**.

DISH MENUKIT | Test Bistro Training

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

Legal Information
Data Privacy Policy
General Terms and Conditions
FAQ
Help-videos

 Los alérgenos de una receta se agregan simplemente haciendo clic en el **icono** designado.

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 €
Calculate...

VAT
7%

Net sales price
4.20 €

Food cost
Calculate...

Profit per serving
Calculate...

Monthly number of sales
Calculate...

Monthly profit
383.73 €

Done



La calculadora le muestra dónde se puede establecer el **precio de venta bruto**. DISH MenuKit le dirá qué tan rentable se calcula la receta.

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

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

Haga clic en los **detalles** para agregar más información y una imagen sobre la receta.

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



También es posible cambiar la información relativa al menú y categorías.

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

Menu 1
Menu 2 ✓
Menu 3

Edit menus

Categories

Starters
Main courses ✓
Desserts
Partial recipes
Other

Edit categories

Done

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Haga clic en **preparación** para agregar una instrucción para la preparación de la receta.

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

Menu 1
Menu 2 ✓
Menu 3

Categories

Starters
Main courses ✓
Desserts
Partial recipes
Other

Edit menus
Edit categories

Done



Luego comience a agregar sus **instrucciones** .

DISH MENUKIT |
Test Bistro Training

Search...

HD*Max
|
EN

Dashboard
Recipes
Ingredients

Your Recipes > Simple Spaghetti vegi

Calculation
Details
Preparation

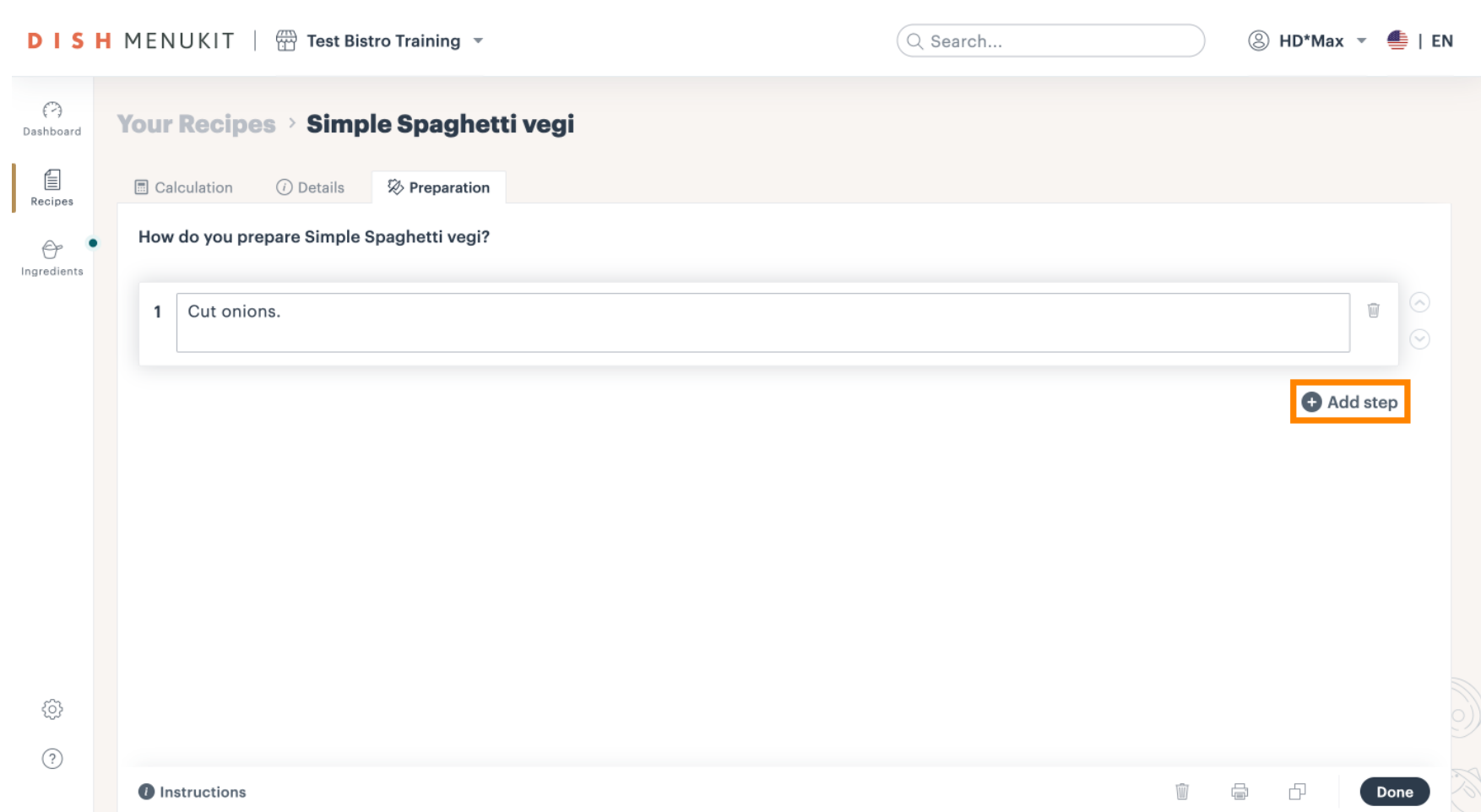
How do you prepare Simple Spaghetti vegi?

1 Cut onions.

+ Add step

Instructions

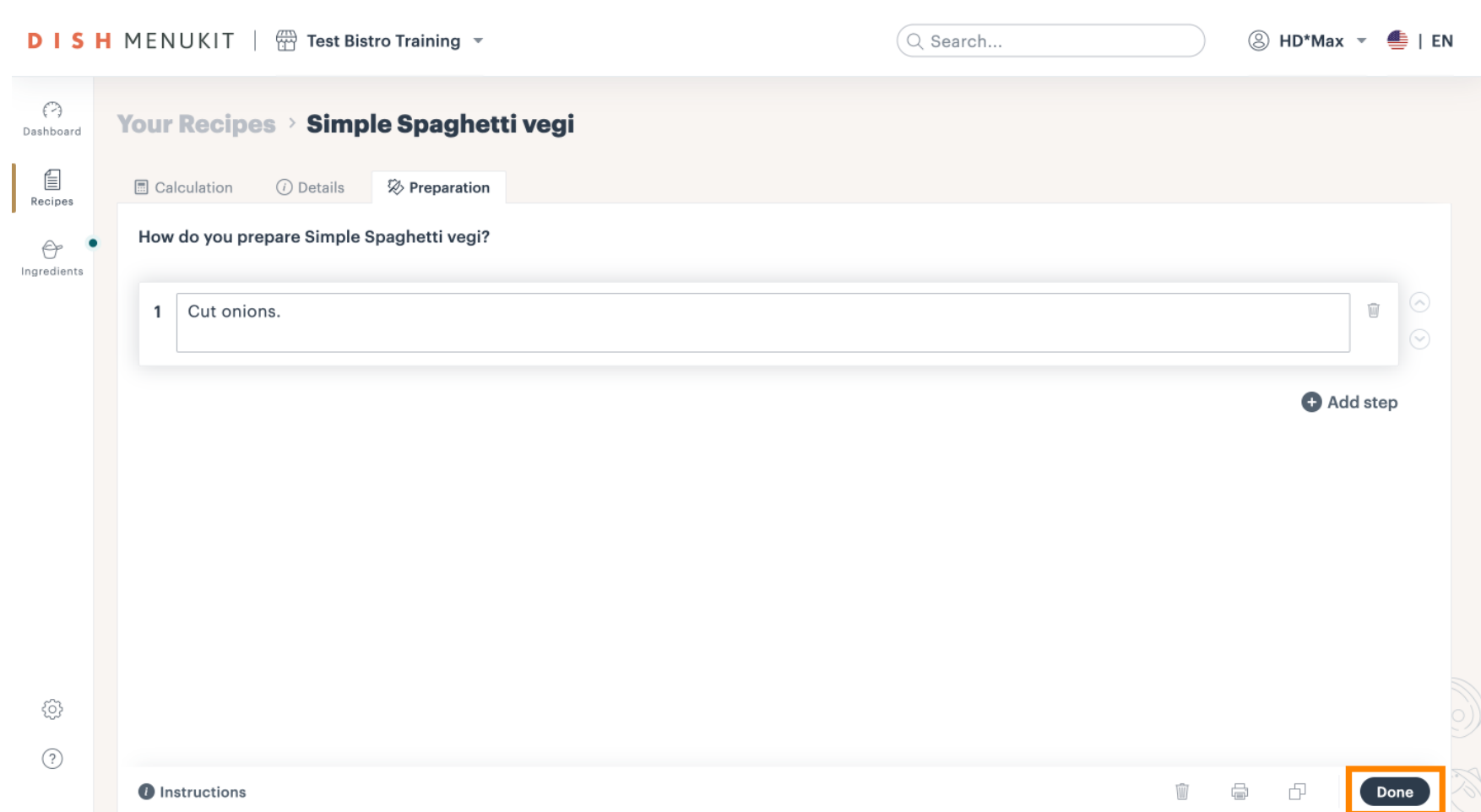
Para agregar pasos adicionales, haga clic en **agregar paso**.



The screenshot displays 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 set to 'EN'. The left sidebar contains icons for 'Dashboard', 'Recipes', and 'Ingredients'. The main content area is titled 'Your Recipes > Simple Spaghetti vegi' and features three tabs: 'Calculation', 'Details', and 'Preparation'. The 'Preparation' tab is active, showing the question 'How do you prepare Simple Spaghetti vegi?'. Below this, a list of steps is shown, with the first step being '1 Cut onions.'. To the right of the step list is a trash icon and up/down arrows. A red box highlights the '+ Add step' button. At the bottom of the interface, there is an 'Instructions' section with a question mark icon, and a footer bar with icons for deleting, printing, and copying, along with a 'Done' button.



Una vez que haya terminado, haga clic en **Listo** y la receta se mostrará en la base de datos.



The screenshot shows the DISH Menukit interface. At the top, there's a header with the DISH MENUKIT logo, a dropdown menu for 'Test Bistro Training', a search bar, and user information 'HD*Max' with a language selector 'EN'. On the left, there's a sidebar with icons for Dashboard, Recipes, and Ingredients. 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 the question 'How do you prepare Simple Spaghetti vegi?'. A list of steps is shown, with the first step being '1 Cut onions.'. To the right of the list, there are icons for deleting, moving up, and moving down. At the bottom right of the list, there is a '+ Add step' button. At the bottom of the screen, there is a 'Done' button highlighted with an orange box, along with icons for trash, print, and share.