



Abra o **MenuKit** e clique em **receitas**.

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

Clique em **criar uma receita** para criar uma nova.

DISH MENUKIT | Test Bistro Training

Search...

HD*Max | EN

Dashboard

Recipes

Ingredients

24 / 24 Your Recipes

Create a recipe

Menu 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

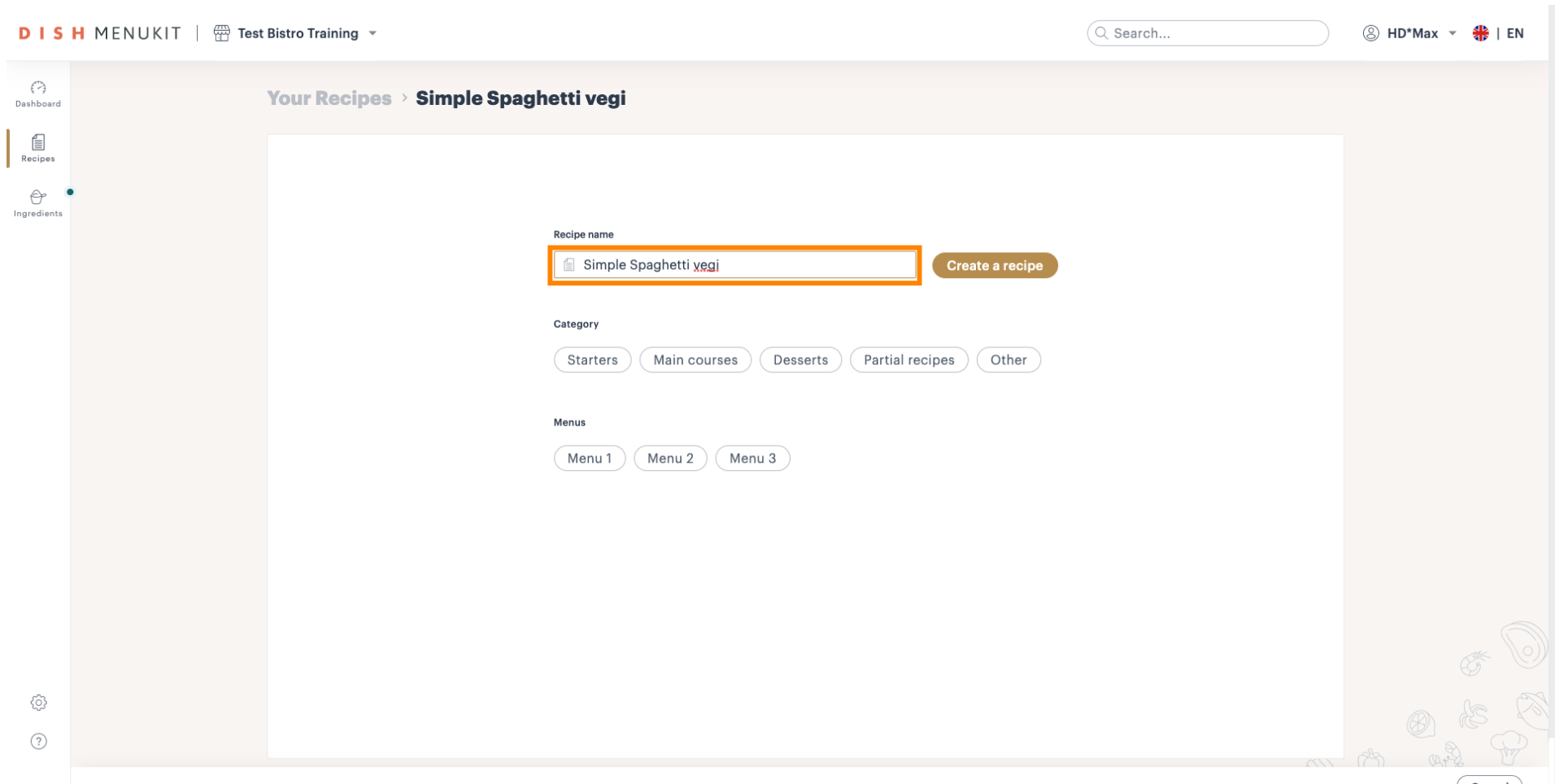
Print list Select

Rows displayed 50

1 of 1 pages

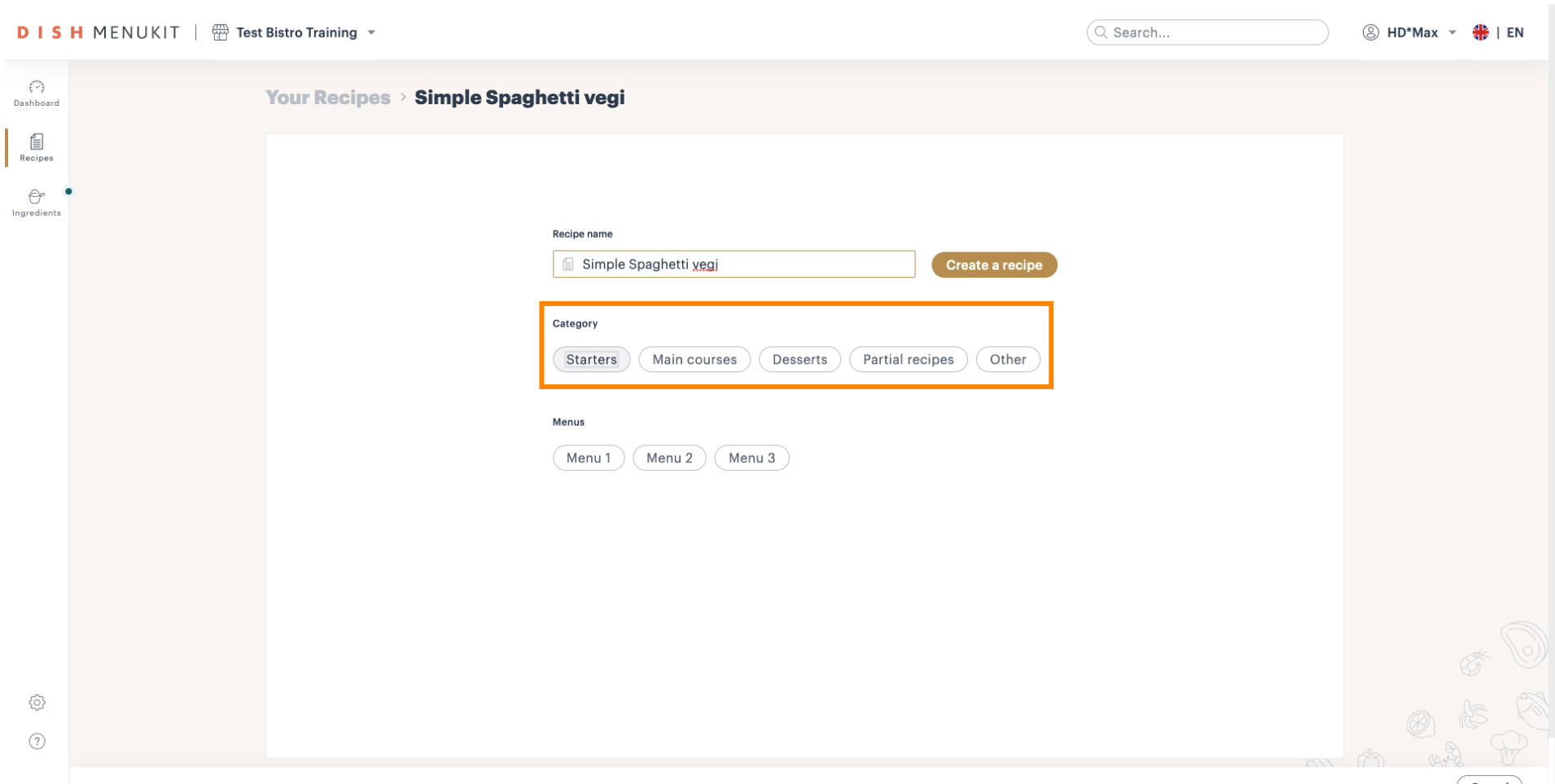
Got to page: 1

 Dê um nome à receita. Digite o **nome** no campo de entrada.



The screenshot displays the DISH Menukit interface for creating a recipe. The header 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 navigation icons for Dashboard, Recipes, and Ingredients. The main content area is titled 'Your Recipes > Simple Spaghetti vegi'. It features a 'Recipe name' field with the text 'Simple Spaghetti vegi' and a 'Create a recipe' button. Below this, there are 'Category' buttons: Starters, Main courses, Desserts, Partial recipes, and Other. At the bottom, there are 'Menus' buttons: Menu 1, Menu 2, and Menu 3. The interface is clean and modern, with a light beige background and orange accents.

Escolha a **categoria** à qual sua receita de comida pertence.



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



Se você tiver vários menus. Escolha o **menu** ao qual sua receita de comida pertence.

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

Dashboard
Recipes
Ingredients

Your Recipes > Simple Spaghetti vegi

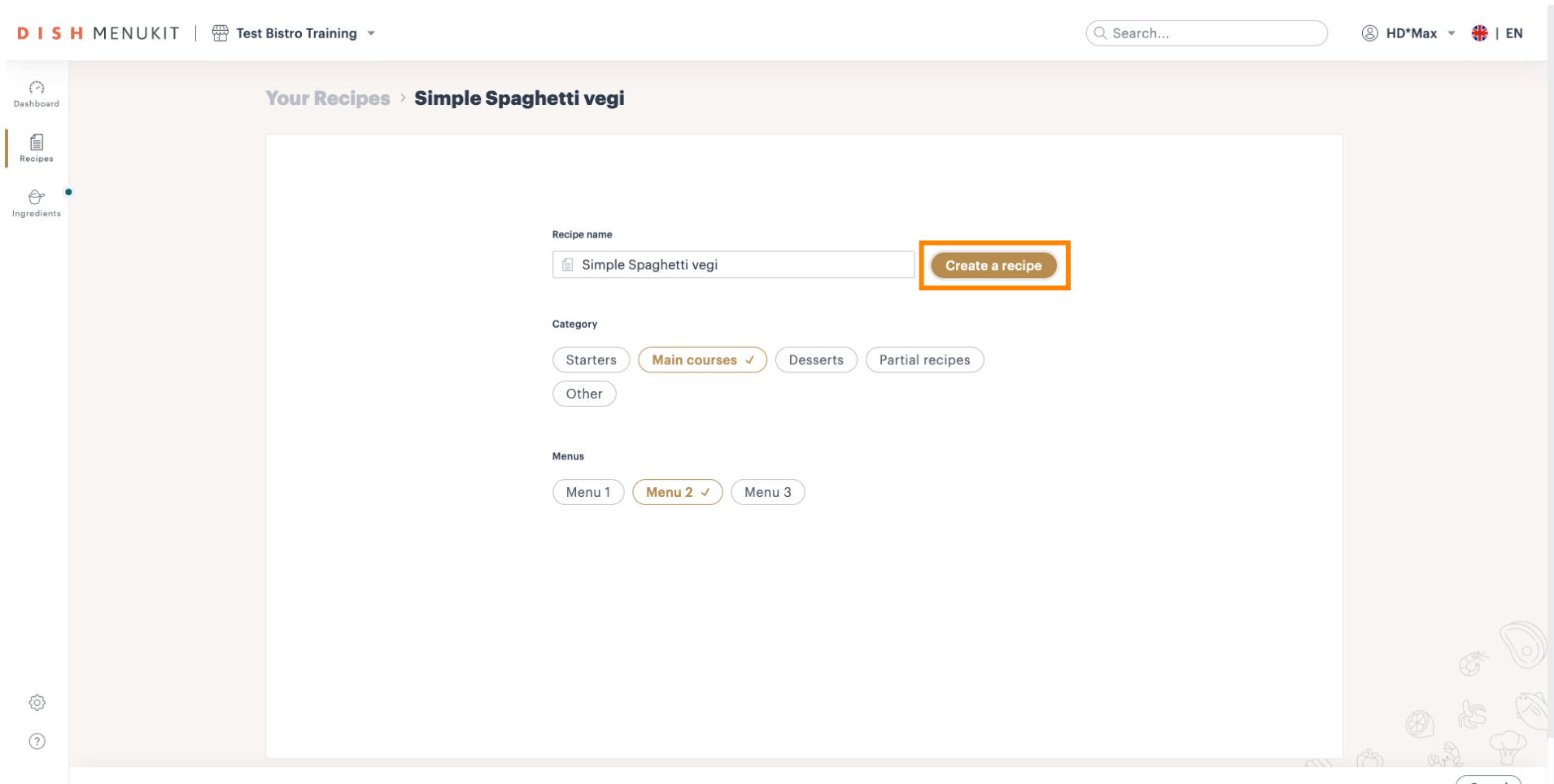
Recipe name
Create a recipe

Category
Starters
Main courses ✓
Desserts
Partial recipes
Other

Menus
Menu 1
Menu 2
Menu 3



Clique em **criar uma receita** para começar a adicionar seus ingredientes.



The screenshot shows the DISH Menukit interface for creating a recipe. The header 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 navigation icons for 'Dashboard', 'Recipes', and 'Ingredients'. The main content area is titled 'Your Recipes > Simple Spaghetti vegi'. It features a form with 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 box.
- Category:** A set of buttons including 'Starters', 'Main courses ✓', 'Desserts', 'Partial recipes', and 'Other'. 'Main courses' is selected.
- Menus:** A set of buttons including 'Menu 1', 'Menu 2 ✓', and 'Menu 3'. 'Menu 2' is selected.

Decorative food icons are visible in the bottom right corner of the interface.



Especifique o número de **porções**.

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

Dashboard
Recipes
Ingredients

Your Recipes > Simple Spaghetti vegi

Calculation
Details
Preparation

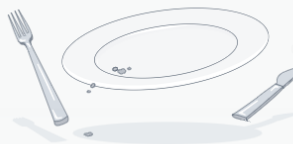

Name of recipe

Recipe for portion

+ Basic recipe
+ Flat rate

Frequently searched ingredients

Add ingredients to your recipe



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



Procure **ingredientes** na barra de pesquisa. Comece a adicionar ingredientes selecionando-os.

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%

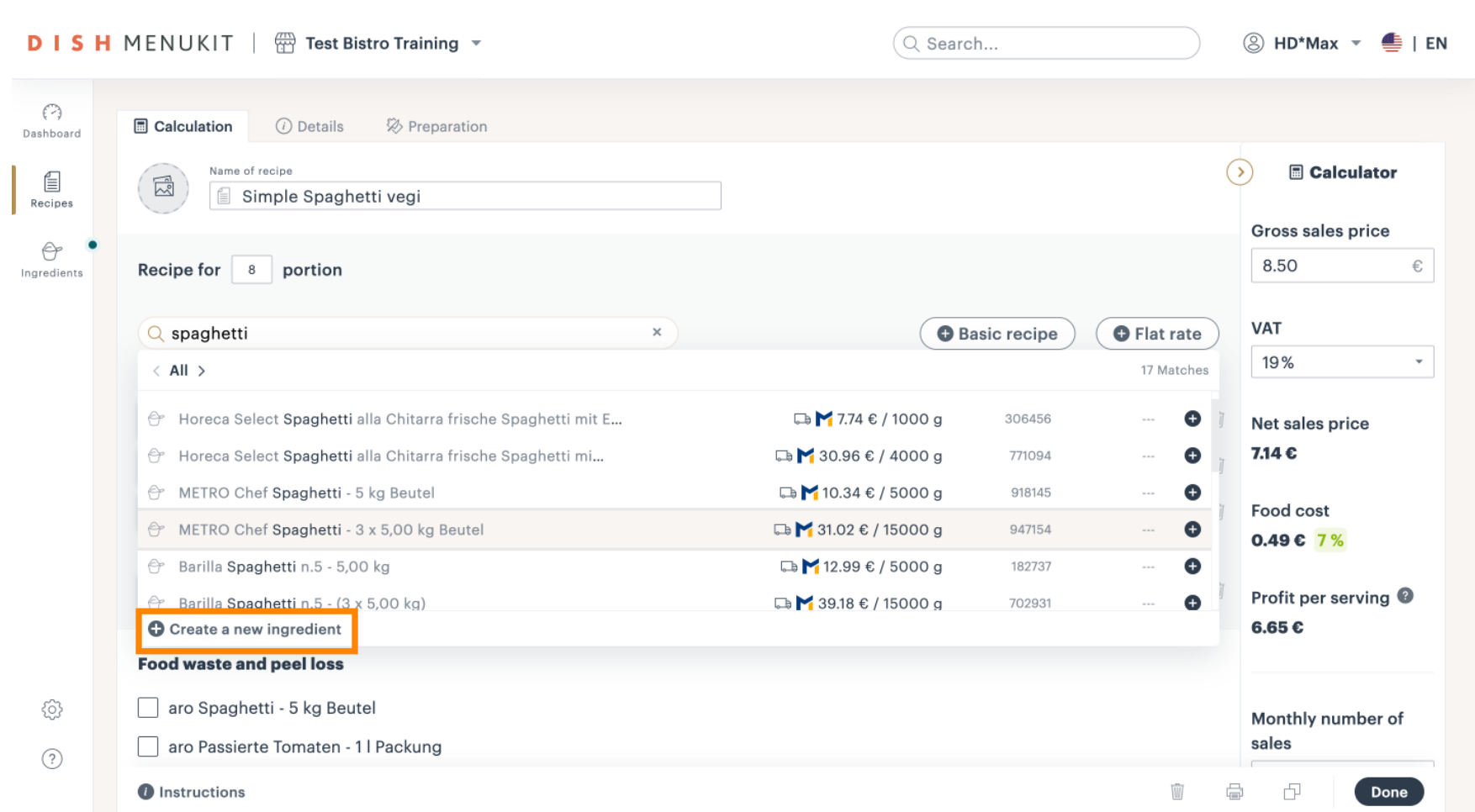
Profit per serving
6.65 €

Monthly number of sales

Done



Se o ingrediente já estiver no banco de dados, ele será exibido. Se um ingrediente ainda não estiver listado, clique em **criar adicionar novo ingrediente**.



The screenshot displays the DISH Menukit interface for creating a recipe. The main section is titled 'Calculation' and shows the recipe name 'Simple Spaghetti vegi' and the portion size '8 portion'. A search bar with 'spaghetti' entered shows 17 matches. The list of ingredients includes:

Ingredient	Price	Weight	Quantity	Action
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	+

Below the list, there is a button 'Create a new ingredient' highlighted with an orange box. The right sidebar shows the 'Calculator' section with the following values:

- 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: (empty)

The bottom of the interface includes a 'Done' button and a 'Instructions' section.

 Especifique o valor simplesmente digitando o número do valor.

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 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 € 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 a unidade usando as opções fornecidas no menu suspenso.

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 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



Ao terminar de adicionar o ingrediente, é possível adicionar taxas fixas pré-definidas. Nota: Uma taxa de gordura só pode ser adicionada uma vez a uma receita.

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 €

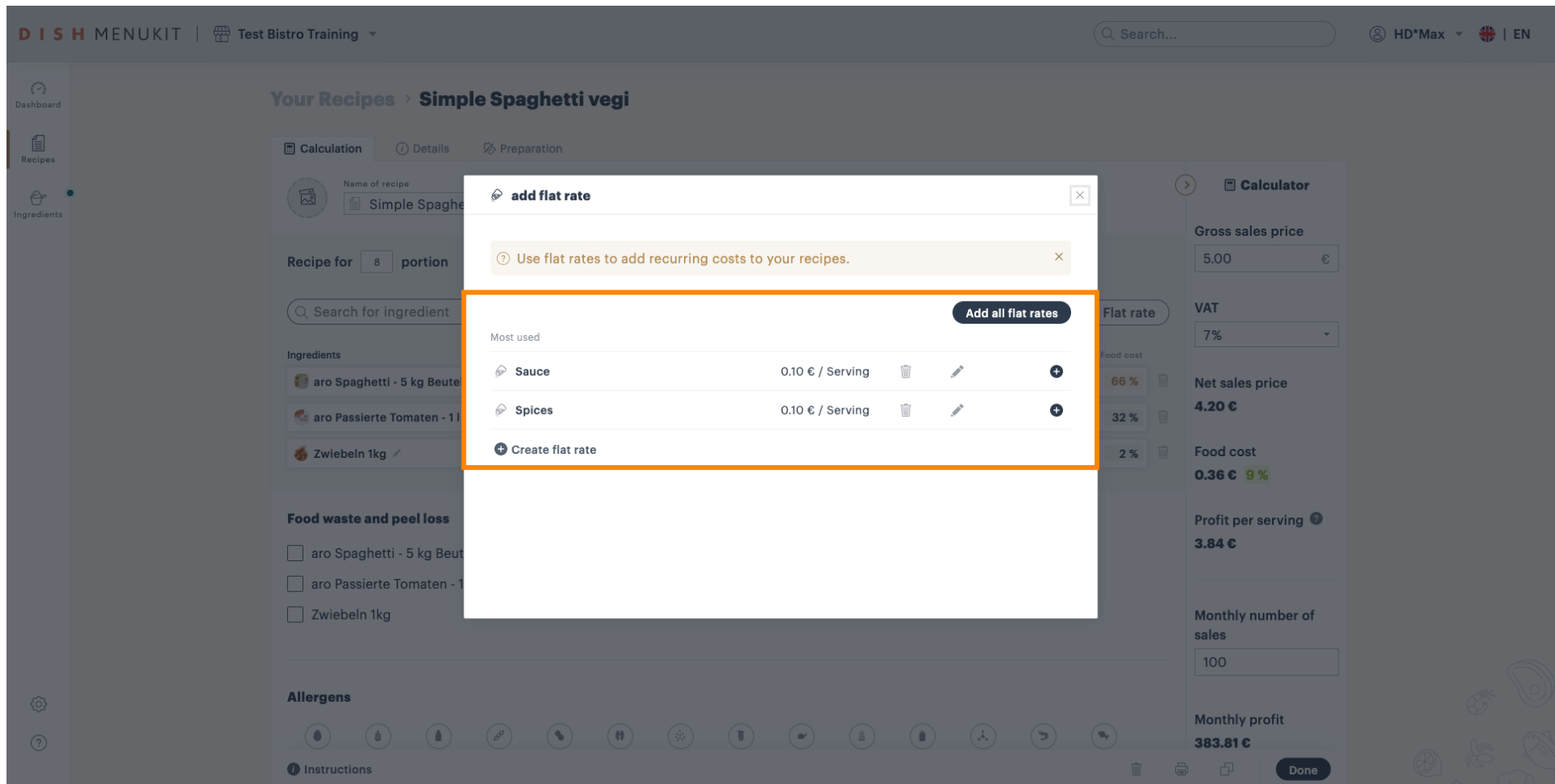
Monthly number of sales
100

Monthly profit
383.81 €

Done



Basta **adicionar** e **criá**-los clicando e especificando-os. Nota: Se você deseja adicionar uma nova taxa fixa, clique em criar taxa fixa.



The screenshot shows the DISH Menukit interface for creating a recipe named 'Simple Spaghetti vegi'. A modal dialog titled 'add flat rate' is open, displaying a list of flat rates under the heading 'Most used'. The list includes 'Sauce' and 'Spices', both priced at 0.10 € / Serving. A 'Create flat rate' button is visible at the bottom of the list. The background interface shows the recipe details, including ingredients like 'aro Spaghetti - 5 kg Beute' and 'aro Passierte Tomaten - 11', and a 'Calculator' section on the right showing various price calculations.

Most used			
Sauce	0.10 € / Serving		+
Spices	0.10 € / Serving		+
+ Create flat rate			



O desperdício de alimentos e a perda de casca podem ser levados em consideração. A perda será adicionada ao custo.

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 €

Legal Information
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FAQ
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Escolha o **ingrediente** e defina a **perda**.

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 €

Legal Information
Data Privacy Policy
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FAQ
Help-videos

Os alérgenos de uma receita são adicionados simplesmente clicando no ícone 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



A calculadora mostra onde o **preço bruto de venda** pode ser definido. O DISH MenuKit então lhe dirá o quão lucrativa a receita é calculada.

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

Done

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 €

Clique nos **detalhes** para adicionar mais informações e uma imagem da receita.

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



Também é possível alterar as informações referentes ao menu e categorias.

DISH MENUKIT |  Test Bistro Training

 HD*Max
 | EN

Dashboard

Recipes

Ingredients

Your Recipes > Simple Spaghetti vegi

Calculation

Details

Preparation

 Add image

Name of recipe

On the menus below

Edit menus

Menu 1
Menu 2 ✓
Menu 3

Categories

Edit categories

Starters
Main courses ✓
Desserts
Partial recipes
Other





Done



Clique em **preparação** para adicionar uma instrução para a preparação da receita.

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



Em seguida, comece a adicionar suas **instruções** .

DISH MENUKIT | Test Bistro Training

Search...
HD*Max | EN

Dashboard
Recipes
Ingredients

Your Recipes > Simple Spaghetti vegi

Calculation
Details
Preparation

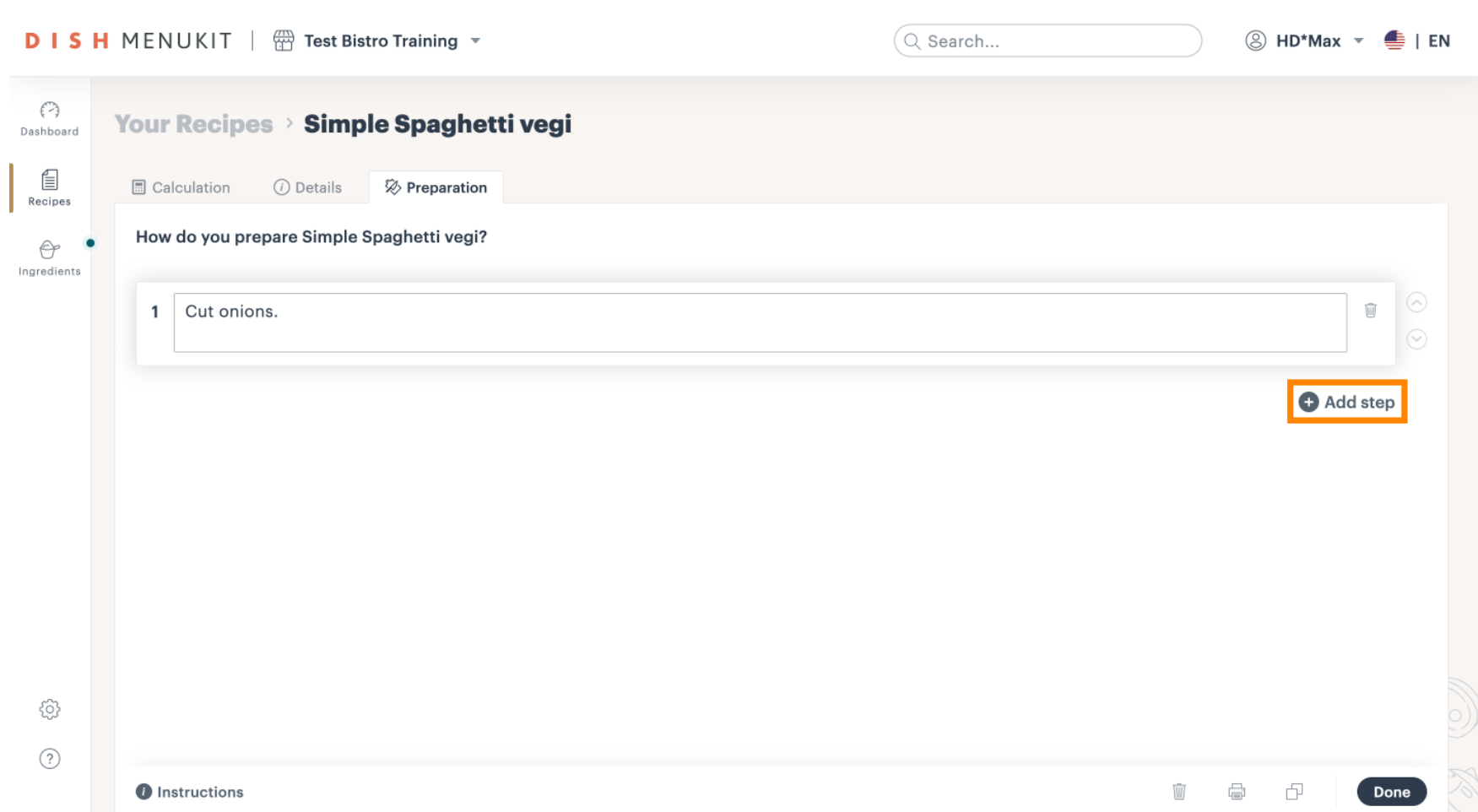
How do you prepare Simple Spaghetti vegi?

1 Cut onions.

+ Add step

Instructions
Done

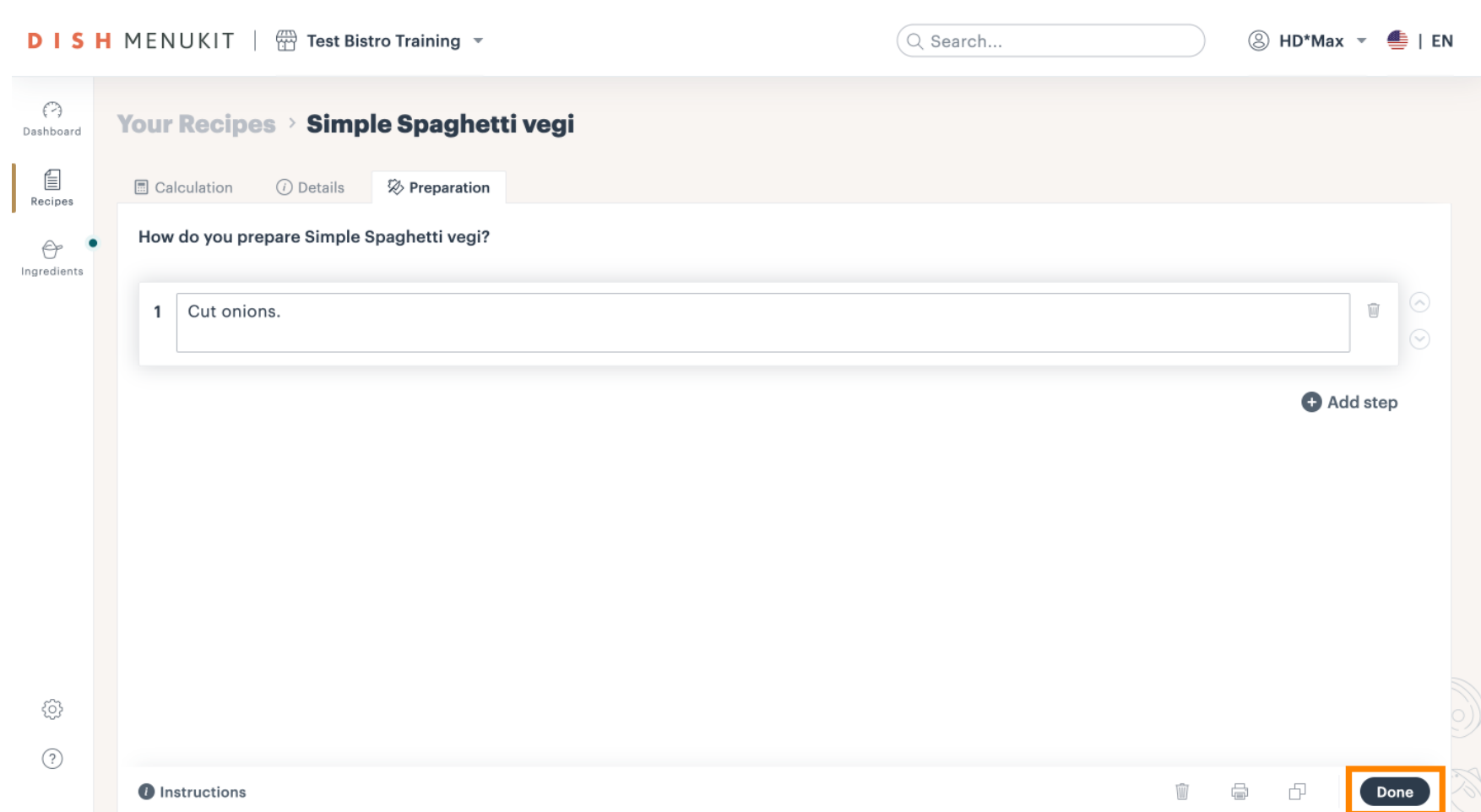
Para adicionar etapas adicionais, clique em **adicionar etapa**.



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 is '1 Cut onions.' with a trash icon and up/down arrows. A button labeled '+ Add step' is highlighted with an orange box. At the bottom, there is an 'Instructions' section with a question mark icon and a 'Done' button.



Quando terminar, clique em **concluído** e a receita será exibida no banco de dados.



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 features three tabs: Calculation, Details, and Preparation. The Preparation tab is active, displaying the question 'How do you prepare Simple Spaghetti vegi?'. Below this, a single step is listed: '1 Cut onions.' with a trash icon and up/down arrows. A '+ Add step' button is visible. At the bottom right, the 'Done' button is highlighted with an orange border. The bottom left corner shows an 'Instructions' icon.