



Crie sua receita como de costume e adicione a **receita base** clicando no botão " **receita básica** ". Nota: Certifique-se de que já criou a receita base com antecedência, como uma receita normal.

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Search...

HD*Max | EN

Your Recipes > Simple Spaghetti

Calculation Details Preparation

Name of recipe: Simple Spaghetti

Recipe for 8 portion

Search for ingredient

Basic recipe Flat rate

Ingredients	Amount / Unit	Base price	Food cost
Rinder-Hackfleisch ca. 1.500 g	600.00 / g	13.38 € / 1.5 kg	5.35 € 33%
Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 67%

Food waste and peel loss

- Rinder-Hackfleisch ca. 1.500 g
- Aps Parmesan-Menage Economic

Allergens

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

Calculator

Gross sales price: 5.00 €

9.60 € for an optimal food cost

VAT: 19%

Net sales price: 4.20 €

Food cost: 2.01 € 48%

Profit per serving: 2.19 €

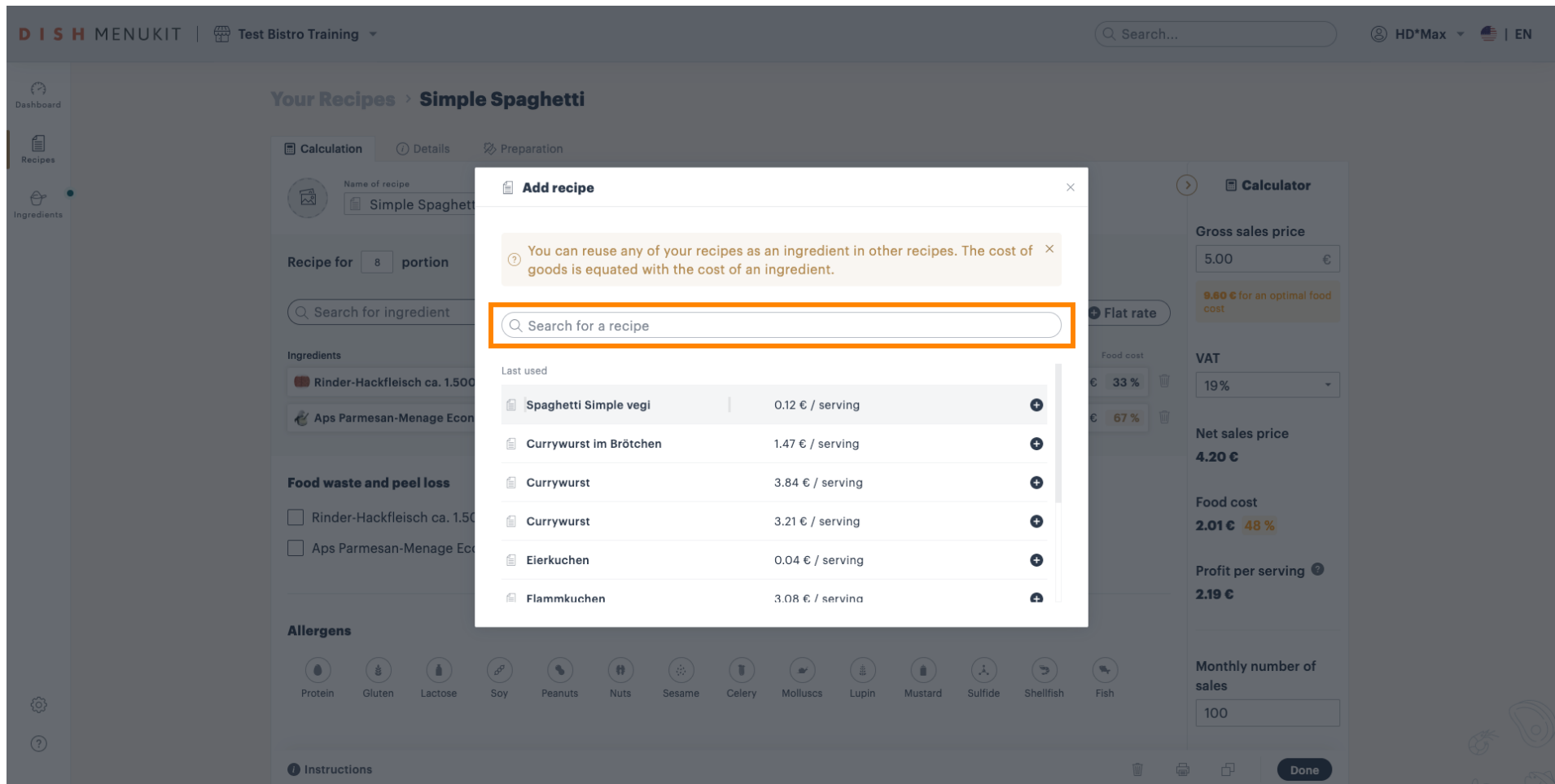
Monthly number of sales: 100

Instructions

Done



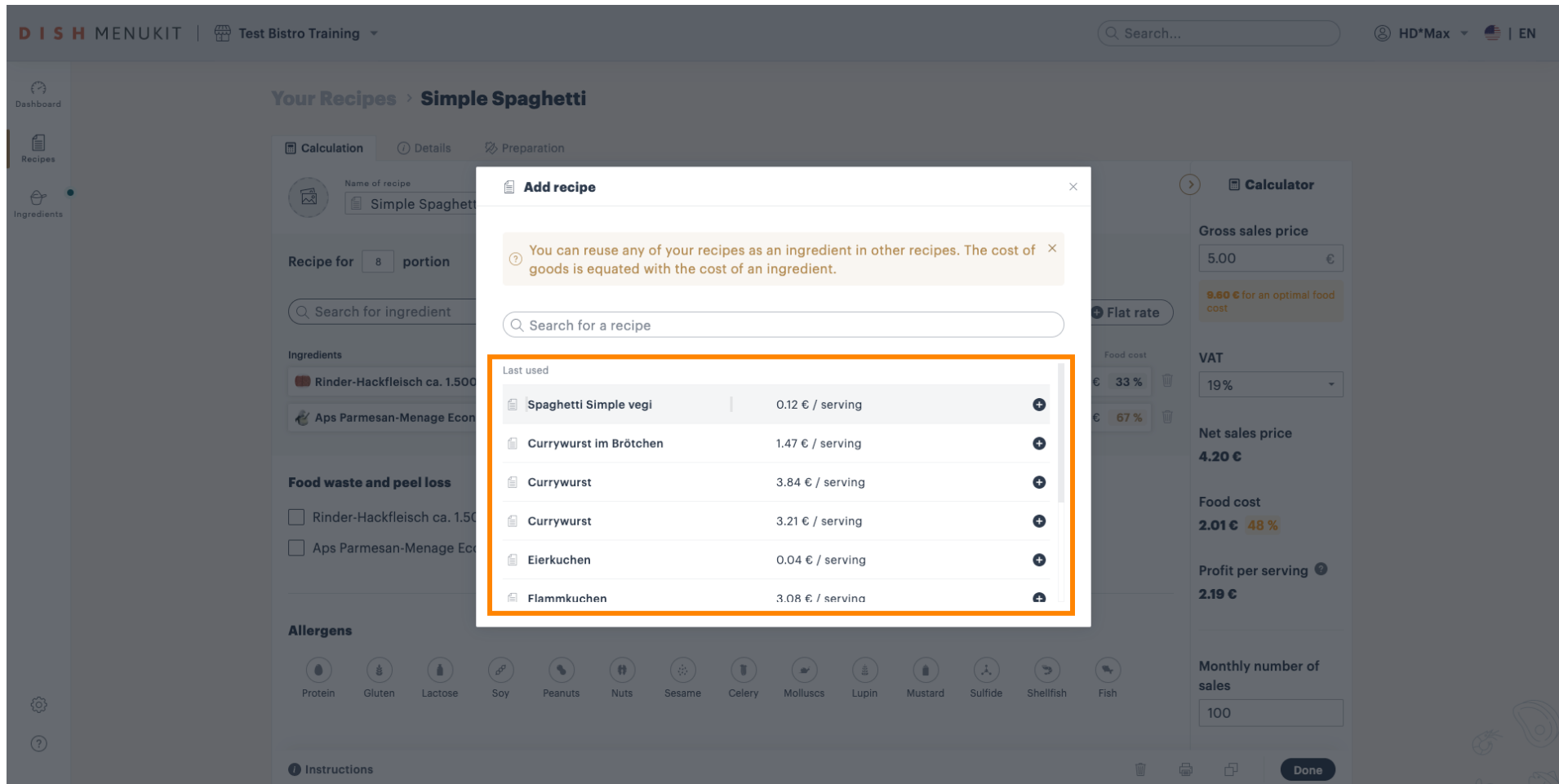
Uma janela se abrirá. **Digite** o nome da **receita base** que você vai usar na barra de pesquisa e adicione-a como um ingrediente.



The screenshot shows the DISH Menukit interface for editing a recipe named 'Simple Spaghetti'. A modal window titled 'Add recipe' is open, featuring a search bar (highlighted with an orange border) and a list of 'Last used' recipes. The background interface includes a sidebar with 'Dashboard', 'Recipes', and 'Ingredients' options, and a main area with tabs for 'Calculation', 'Details', and 'Preparation'. On the right, a 'Calculator' panel displays various cost metrics.

Last used		
Spaghetti Simple vegi	0.12 € / serving	+
Currywurst im Brötchen	1.47 € / serving	+
Currywurst	3.84 € / serving	+
Currywurst	3.21 € / serving	+
Eierkuchen	0.04 € / serving	+
Flammkuchen	3.08 € / servina	+

Basta **clique** na **receita base** que você deseja usar.



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Search...

HD*Max | EN

Your Recipes > Simple Spaghetti

Calculation | Details | Preparation

Name of recipe: Simple Spaghetti

Recipe for: 8 portion

Search for ingredient

Ingredients: Rinder-Hackfleisch ca. 1.500, Aps Parmesan-Menage Econ

Food waste and peel loss

Rinder-Hackfleisch ca. 1.500, Aps Parmesan-Menage Econ

Allergens

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

Add recipe

You can reuse any of your recipes as an ingredient in other recipes. The cost of goods is equated with the cost of an ingredient.

Search for a recipe

Last used

Spaghetti Simple vegi	0.12 € / serving	+
Currywurst im Brötchen	1.47 € / serving	+
Currywurst	3.84 € / serving	+
Currywurst	3.21 € / serving	+
Eierkuchen	0.04 € / serving	+
Flammkuchen	3.08 € / serving	+

Calculator

Gross sales price: 5.00 €

Flat rate: 9.80 € for an optimal food cost

Food cost: 33%

VAT: 19%

Net sales price: 4.20 €

Food cost: 2.01 € 48%

Profit per serving: 2.19 €

Monthly number of sales: 100

Done



Sua receita base será listada separada pelos ingredientes em **Receitas básicas**. Nota: Você pode ajustar a quantidade de sua receita base como está acostumado para os ingredientes. A unidade é determinada como porções e não é ajustável.

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Search for ingredient

Recipe for **8** portion

Ingredients

Ingredient	Amount / Unit	Base price	Food cost
Rinder-Hackfleisch ca. 1.500 g	600.00 / g	13.38 € / 1.5 kg	5.35 € 31%
Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 63%
Basic recipes			
Spaghetti Simple vegi	8.00 / serving	0.12 € / serving	0.99 € 6%

Food waste and peel loss

- Rinder-Hackfleisch ca. 1.500 g
- Aps Parmesan-Menage Economic

Allergens

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

Summary:

- Gross sales price: 5.00 €
- VAT: 19%
- Net sales price: **4.20 €**
- Food cost: **2.14 € 51%**
- Profit per serving: **2.06 €**
- Monthly number of sales: 100
- Monthly profit: **206.45 €**

Instructions

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Done

✓ The basic recipe was added successfully ✕



Depois de ter adicionado todos os **ingredientes** e a **receita base**, bem especificado o **desperdício de alimentos e perda de casca** e adicionado os **alérgenos**, você pode ajustar o preço de acordo com o cálculo.

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Search... HD*Max | EN

Dashboard | Recipes | Ingredients

Calculation | Details | Preparation

Name of recipe: Simple Spaghetti

Recipe for 8 portion

Search for ingredient

Basic recipe | Flat rate

Ingredients	Amount / Unit	Base price	Food cost
Rinder-Hackfleisch ca. 1.500 g	600.00 / g	13.38 € / 1.5 kg	5.35 € 31%
Aps Parmesan-Menage Economic	400.00 / g	7.49 € / 279 g	10.74 € 63%
Basic recipes			
Spaghetti Simple vegi	8.00 / serving	0.12 € / serving	0.99 € 6%

Food waste and peel loss

Rinder-Hackfleisch ca. 1.500 g

Aps Parmesan-Menage Economic

Allergens

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

Instructions

Calculator

Gross sales price: 12.00 €

VAT: 19%

Net sales price: **10.08 €**

Food cost: **2.14 € 21%**

Profit per serving: **7.94 €**

Monthly number of sales: 120

Monthly profit: **953.34 €**

Done

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Na etapa final clique em **concluído** e a nova receita, utilizando uma receita básica, será adicionada ao seu banco de dados.

The screenshot shows the DISH MENUKIT interface for creating a recipe. The main area is titled 'Calculation' and shows the recipe 'Simple Spaghetti' for 8 portions. The ingredients list includes Rinder-Hackfleisch (600.00 g) and Aps Parmesan-Menage Economic (400.00 g). A 'Basic recipe' is selected, and the 'Spaghetti Simple vegi' is added as a basic recipe component. The 'Food waste and peel loss' section is empty. The 'Allergens' section shows Protein, Gluten, and Lactose. The 'Instructions' section is empty. On the right, the 'Calculator' panel shows the following values:

Gross sales price	12.00 €
VAT	19%
Net sales price	10.08 €
Food cost	2.14 € 21%
Profit per serving	7.94 €
Monthly number of sales	120
Monthly profit	953.34 €

The 'Done' button at the bottom right of the calculator panel is highlighted with an orange border.