



Crea la tua ricetta come di consueto e aggiungi la **ricetta base** cliccando sul pulsante "**ricetta base**".
Nota: assicurati di aver già creato in anticipo la ricetta base, come di consueto.

DISH MENUKIT | Test Bistro Training

Search...

HD*Max | EN

Dashboard
Recipes
Ingredients

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

Instructions

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 %

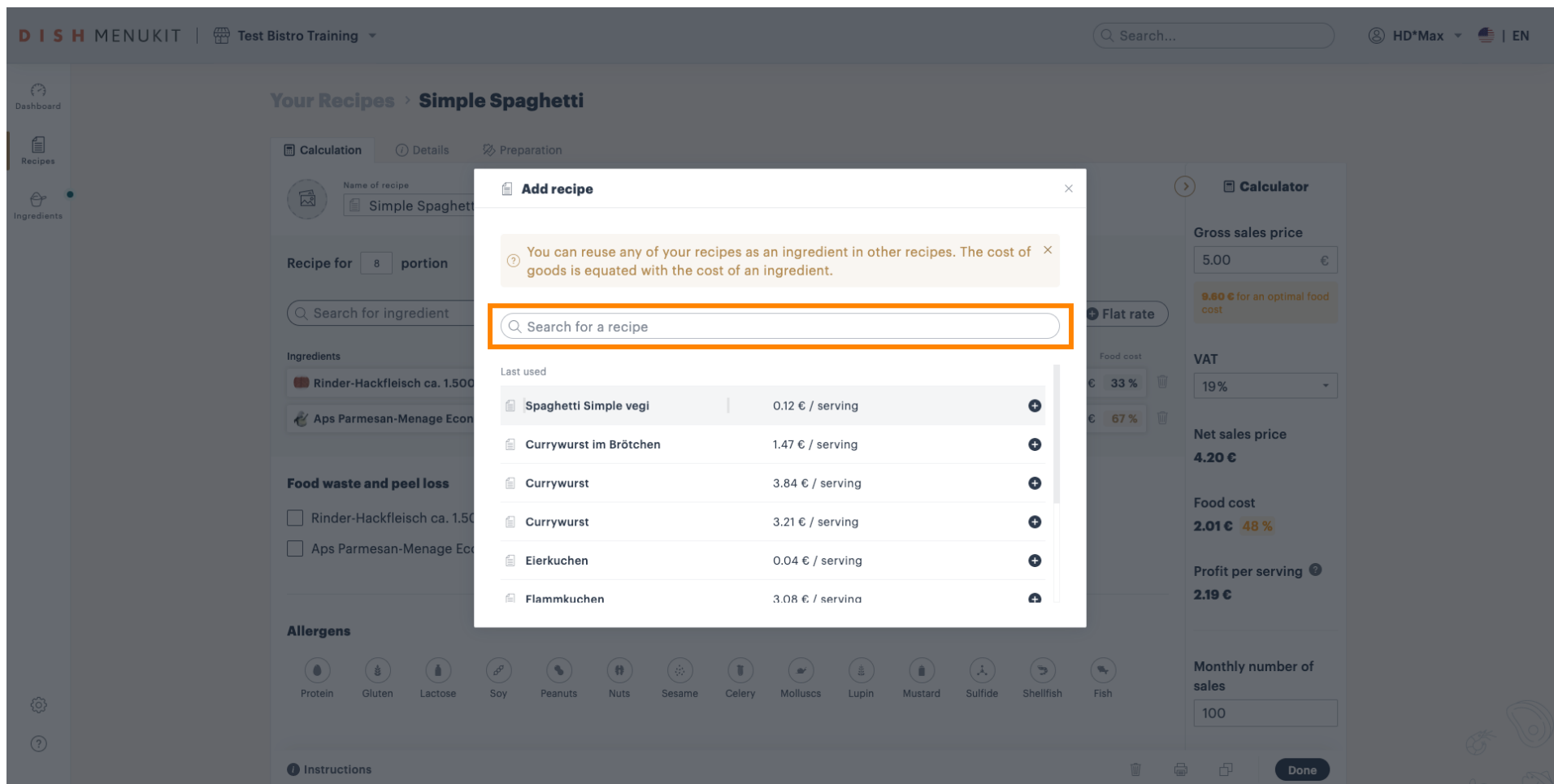
Profit per serving
2.19 €

Monthly number of sales
100

Done



Si aprirà una finestra. **Inserisci** il nome della **ricetta base** che intendi utilizzare nella barra di ricerca e aggiungila come ingrediente.

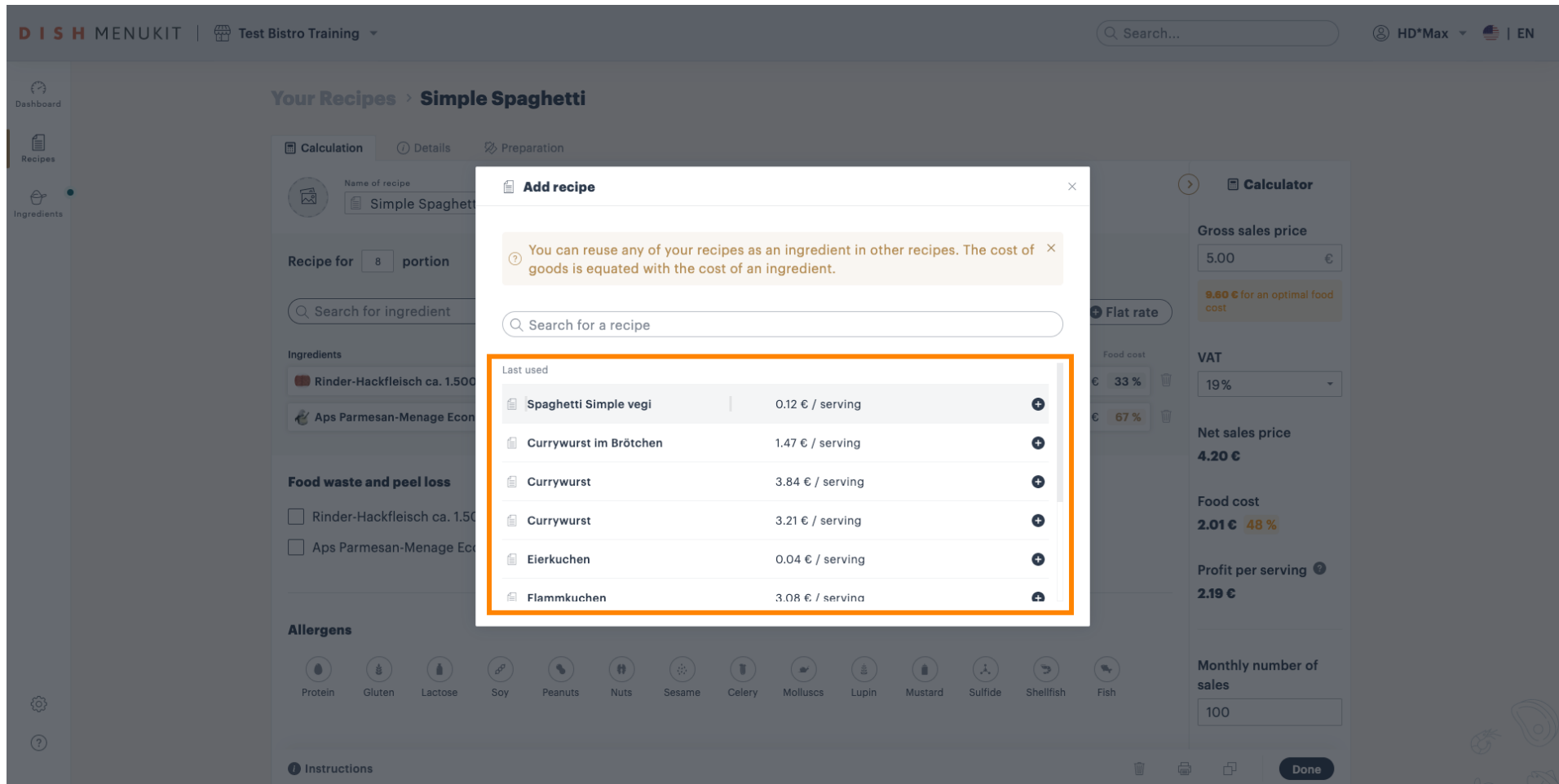


The screenshot shows the DISH Menukit interface with the 'Simple Spaghetti' recipe selected. A modal window titled 'Add recipe' is open, displaying a search bar and a list of 'Last used' recipes. The search bar is highlighted with an orange border. The list of recipes includes:

Recipe Name	Cost / serving	Action
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	+

The background interface shows the 'Simple Spaghetti' recipe details, including the 'Calculation' tab, 'Recipe for 8 portion', and a 'Calculator' section on the right with fields for Gross sales price (5.00 €), Net sales price (4.20 €), and Food cost (2.01 €).

Basta **clickare** sulla **ricetta base** che si desidera utilizzare.



DISH MENUKIT | Test Bistro Training

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

Instructions

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: 9.60 € 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



La tua ricetta base sarà elencata separata dagli ingredienti in **Ricette base**. Nota: puoi regolare la quantità della tua ricetta base come sei abituato per gli ingredienti. L'unità è determinata come porzioni e non è regolabile.

DISH MENUKIT
Test Bistro Training

Search...
HD*Max
EN

Dashboard
Recipes
Ingredients

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

Gross sales price
5.00 €

10.20 € for an optimal food cost

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 €

The basic recipe was added successfully

Done



Una volta aggiunti tutti gli **ingredienti** e la **ricetta base**, così come specificato lo **spreco alimentare e la perdita di buccia** e aggiunti gli **allergeni** è possibile adeguare il prezzo in base al calcolo.

DISH MENUKIT
Test Bistro Training

Search...
HD*Max
EN

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Recipes
Ingredients

Calculation
Details
Preparation

Name of recipe
Simple Spaghetti

Recipe for 8 portion

Search for ingredient
Basic recipe
Flat rate

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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 €

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Al passaggio finale clicca su **Fatto** e la nuova ricetta, utilizzando una ricetta base, verrà aggiunta al tuo database.

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Simple Spaghetti

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Search for ingredient

Basic recipe
Flat rate

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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

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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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