



Erstellen Sie Ihr Rezept wie gewohnt und fügen Sie das **Grundrezept** hinzu, indem Sie auf den Button „**Grundrezept**“ klicken. Hinweis: Stellen Sie sicher, dass Sie das Basisrezept bereits im Voraus als gewöhnliches Rezept erstellt haben.

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

+ 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 %**

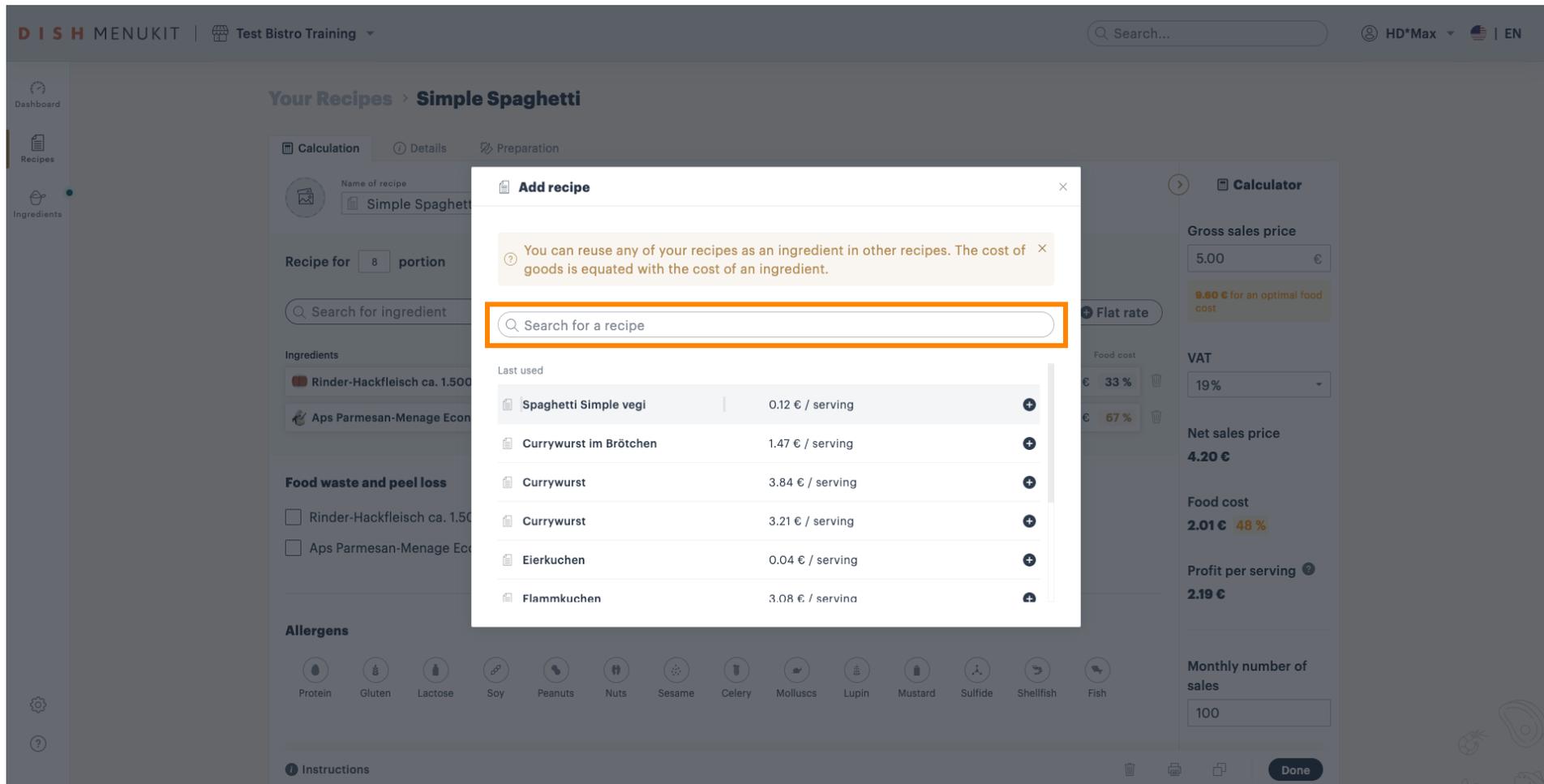
Profit per serving: **2.19 €**

Monthly number of sales: 100

Done



Es öffnet sich ein Fenster. **Geben Sie** den Namen des **Basisrezepts**, das Sie verwenden möchten, in die Suchleiste ein und fügen Sie es wie eine Zutat hinzu.

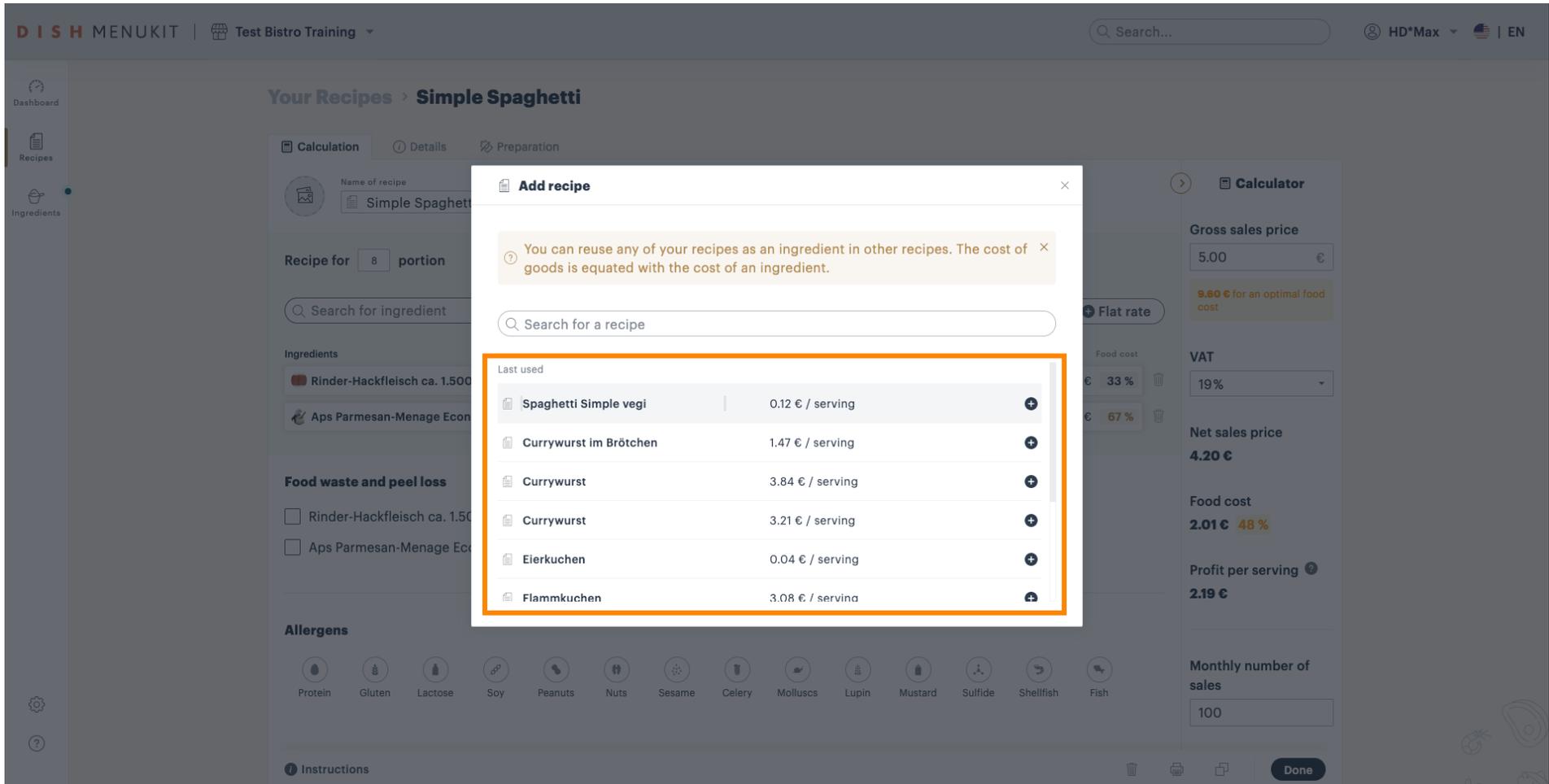


The screenshot shows the 'DISH MENUKIT' interface for 'Test Bistro Training'. The main recipe being edited is 'Simple Spaghetti'. A modal window titled 'Add recipe' is open, displaying a search bar (highlighted with an orange border) and a list of 'Last used' recipes:

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 ingredients like 'Rinder-Hackfleisch ca. 1.500' and 'Aps Parmesan-Menage Econ', and a 'Calculator' panel on the right showing a gross sales price of 5.00 € and a net sales price of 4.20 €.

 Klicken Sie einfach auf das **Grundrezept**, das Sie verwenden möchten.



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 €

9.80 € for an optimal food cost

Flat rate

Food cost: € 33% (trash icon), € 67% (trash icon)

VAT: 19%

Net sales price: **4.20 €**

Food cost: **2.01 € 48%**

Profit per serving: **2.19 €**

Monthly number of sales: 100

Done



Ihr Grundrezept wird nach Zutaten getrennt unter Grundrezepte **aufgelistet**. Hinweis: Sie können die Menge Ihres Basisrezepts so anpassen, wie Sie es von Zutaten gewohnt sind. Die Einheit wird als Portionen bestimmt und ist nicht einstellbar.

DISH MENUKIT | Test Bistro Training

Search... HD*Max | EN

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

Legal Information Data Privacy Policy FAQ Help-videos

Summary:

- 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 €

Done

✔ The basic recipe was added successfully ✕

i Nachdem Sie alle **Zutaten** und das **Basisrezept** hinzugefügt, sowie die **Speisereste und Schälverluste** angegeben und die **Allergene** hinzugefügt haben, können Sie den Preis entsprechend der Kalkulation anpassen.

The screenshot displays the 'DISH MENUKIT' interface for 'Test Bistro Training'. The main content area is titled 'Calculation' and shows the recipe 'Simple Spaghetti' for 8 portions. The ingredients list includes 'Rinder-Hackfleisch ca. 1.500 g' and 'Aps Parmesan-Menage Economic'. The 'Basic recipes' section shows 'Spaghetti Simple vegi' with a base price of 0.12 €/serving and a food cost of 0.99 € (6%).

The 'Food waste and peel loss' section has checkboxes for 'Rinder-Hackfleisch ca. 1.500 g' and 'Aps Parmesan-Menage Economic', both of which are currently unchecked.

The 'Allergens' section lists various allergens: Protein, Gluten, Lactose, Soy, Peanuts, Nuts, Sesame, Celery, Molluscs, Lupin, Mustard, Sulfide, Shellfish, and Fish.

On the right side, a 'Calculator' panel is highlighted with an orange border, showing 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 €**

At the bottom of the calculator panel is a 'Done' button. The footer of the interface includes links for 'Legal Information', 'Data Privacy Policy', 'General Terms and Conditions', 'FAQ', and 'Help-videos'.



Klicken Sie im letzten Schritt auf **Fertig** und das neue Rezept, basierend auf einem Grundrezept, wird Ihrer Datenbank hinzugefügt.

The screenshot displays 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' base recipe is chosen. 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, indicating the final step in the process.