

The first step is to open **MenuKit**. You are now at the dashboard.

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

Dashboard

Recipes

Ingredients

Menus ▾
Categories ▾

CREATE

**New Recipe** +

**New Ingredient** +

OVERVIEW OF RECIPES

Your Ø food cost  
**27%**

1 Recipe

10 Recipes

10 Recipes

- 2 Not calculated

POTENTIAL PROFIT

Recipe	Servings sold	Additional potential monthly profit
✕ Rinderfilet Gänsestopfleber	100 serv.	<b>+1,530.00 €</b>
✕ Seezunge	100 serv.	<b>+1,260.00 €</b>
✕ Paytec	100 serv.	<b>+1,177.00 €</b>

INGREDIENTS OVERVIEW

Ingredient	Price	Consumption	Costs
Australisches Rinderfilet - 1,00 kg	133.98 € / 2.1 kg	20.00 kg	<b>1,276.00 €</b>
Seezunge ausgenommen mit Kopf frisch - 1,...	7.84 € / 0.25 kg	40.00 kg	<b>1,254.40 €</b>
Thunfisch gekühlt 2 - 4 kg - je kg	51.04 € / 1000 gr	22.00 kg	<b>1,122.88 €</b>

FOOD COST

Set new goals by redefining your food cost in %

0% 25% 68% 100%

Reset

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1 of 12

The first step is to click on **New Recipe**.

The screenshot shows the DISH MenuKit interface. At the top, there's a search bar and user information (HD\*Max, EN). The main area is divided into several sections:

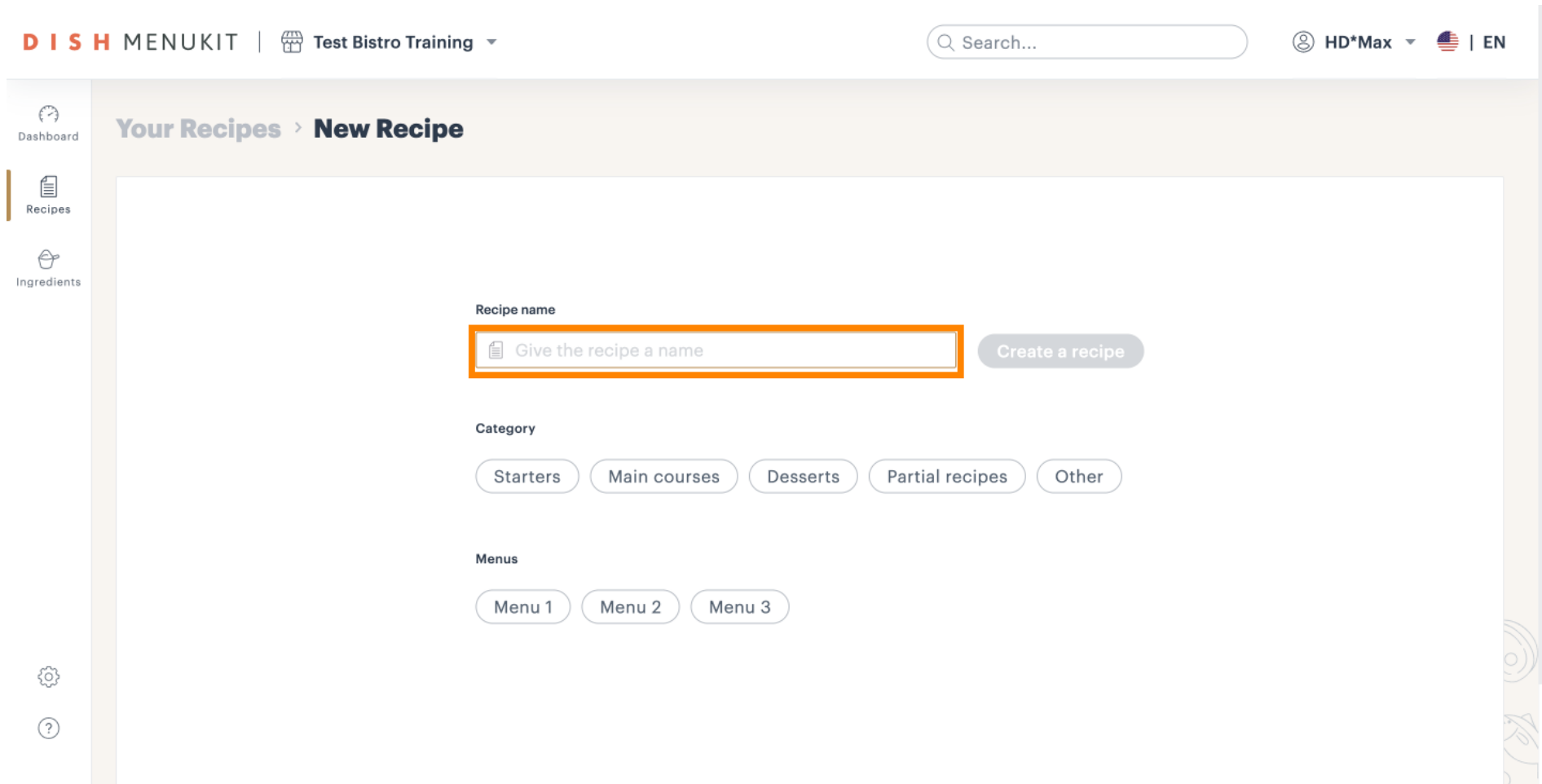
- CREATE:** Contains two buttons: "New Recipe +" (highlighted with an orange border) and "New Ingredient +".
- POTENTIAL PROFIT:** A table listing recipes and their potential monthly profit.
 

Recipe	Servings sold	Additional potential monthly profit
X Rinderfilet Gänsestopfleber	100 serv.	<b>+1,530.00 €</b>
X Seezunge	100 serv.	<b>+1,260.00 €</b>
X Paytec	100 serv.	<b>+1,177.00 €</b>
- OVERVIEW OF RECIPES:** A donut chart showing "Your Ø food cost 27%". To the right, it lists: 1 Recipe (thumbs down), 10 Recipes (thumbs up), 10 Recipes (thumbs up), and 2 Not calculated (minus sign).
- INGREDIENTS OVERVIEW:** A table listing ingredients, their prices, consumption, and costs.
 

Ingredient	Price	Consumption	Costs
Australisches Rinderfilet - 1,00 kg	133.98 € / 2.1 kg	20.00 kg	<b>1,276.00 €</b>
Seezunge ausgenommen mit Kopf frisch - 1,...	7.84 € / 0.25 kg	40.00 kg	<b>1,254.40 €</b>
Thunfisch gekühlt 2 - 4 kg - je kg	51.04 € / 1000 gr	22.00 kg	<b>1,122.88 €</b>
- FOOD COST:** A horizontal slider bar showing a range from 0% to 100%. The current value is 68%. It includes icons for thumbs up, thumbs down, and a "Reset" button.



Now **name** the new recipe.

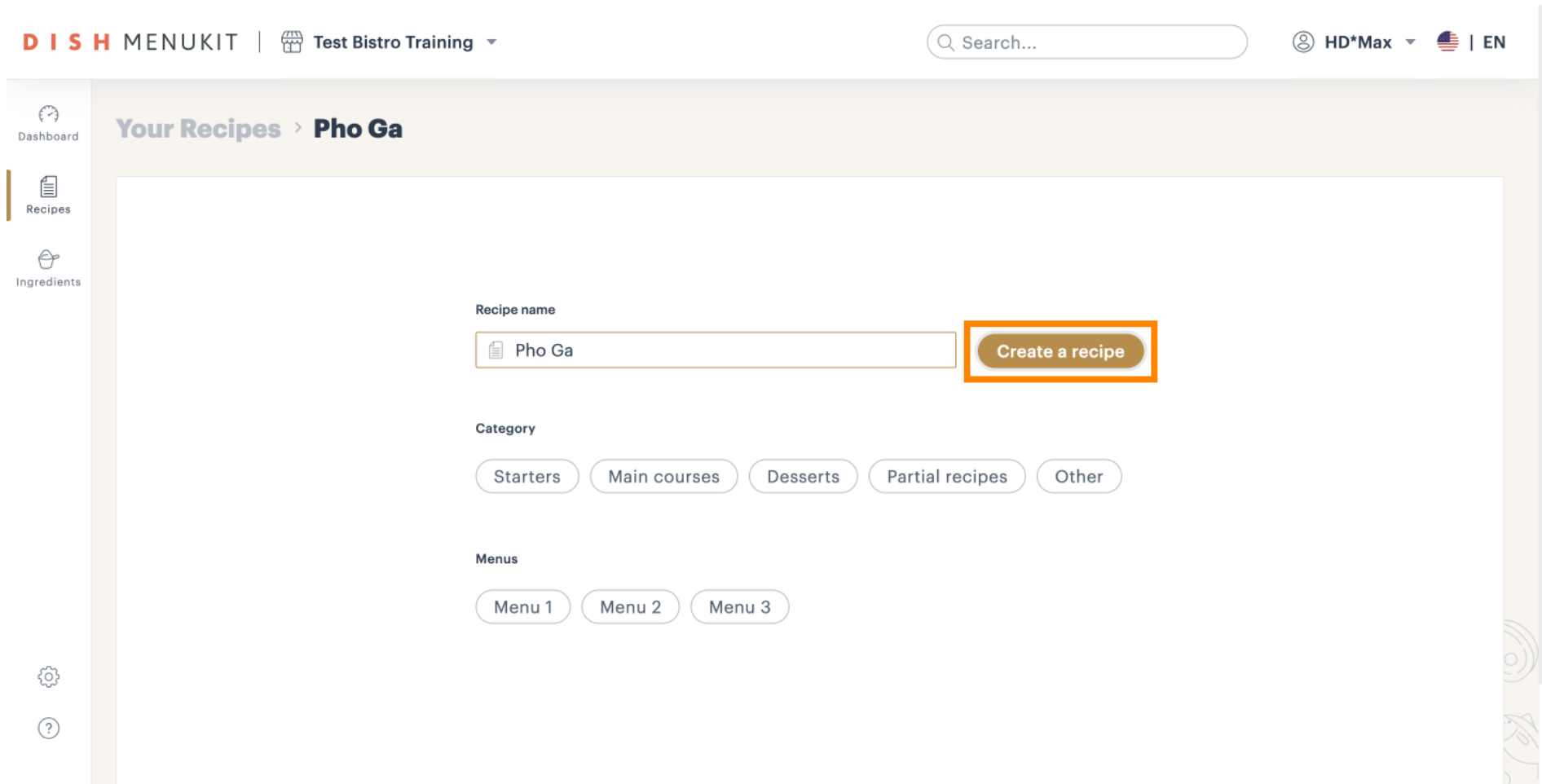


The screenshot shows the 'New Recipe' form in the DISH MenuKit application. The page header includes 'DISH MENUKIT | Test Bistro Training', a search bar, and user information 'HD\*Max | EN'. The left sidebar contains navigation icons for 'Dashboard', 'Recipes', 'Ingredients', 'Settings', and 'Help'. The main content area is titled 'Your Recipes > New Recipe' and contains the following form elements:

- Recipe name:** A text input field with the placeholder text 'Give the recipe a name' and a 'Create a recipe' button to its right. The input field is highlighted with an orange border.
- Category:** A row of five buttons: 'Starters', 'Main courses', 'Desserts', 'Partial recipes', and 'Other'.
- Menus:** A row of three buttons: 'Menu 1', 'Menu 2', and 'Menu 3'.



To continue click on **Create a recipe**.



The screenshot displays the DISH MenuKit interface. At the top, 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 main content area is titled 'Your Recipes > Pho Ga'. On the left, a sidebar contains navigation icons for 'Dashboard', 'Recipes', and 'Ingredients'. The central form includes a 'Recipe name' field with 'Pho Ga' entered, a 'Create a recipe' button highlighted with an orange border, a 'Category' section with buttons for 'Starters', 'Main courses', 'Desserts', 'Partial recipes', and 'Other', and a 'Menus' section with buttons for 'Menu 1', 'Menu 2', and 'Menu 3'. A settings gear icon and a help question mark icon are located at the bottom left of the sidebar.

**T** The next step is to **search** for the ingredients you need for your recipe.

The screenshot shows the DISH MenuKit interface for a recipe named 'Pho Ga'. The interface includes a sidebar with navigation options (Dashboard, Recipes, Ingredients), a top navigation bar with the user name 'HD\*Max' and language 'EN', and a search bar. The main content area is titled 'Your Recipes > Pho Ga' and contains tabs for 'Calculation', 'Details', and 'Preparation'. The 'Calculation' tab is active, showing the recipe name 'Pho Ga' and the quantity '1 portion'. A search bar labeled 'Search for ingredient' is highlighted with an orange border. Below the search bar is a table of 'Frequently searched ingredients' with columns for 'Ingredients', 'Price', 'Item number', and 'Use'. The table lists four ingredients: 'Eier (Otto)', 'aro QS H-Schlagsahne 30 % Fett - 1,00 kg Packung', 'aro Spaghetti - 5 kg Beutel', and 'Rinderroulade aus der Oberschale - 1,00 kg'. Each row includes a price per unit, an item number, and the number of recipes it is used in, along with a plus icon to add it to the recipe. At the bottom of the table is a button to 'Create a new ingredient'. On the right side of the interface is a 'Calculator' panel showing financial details: Gross sales price (5.00 €), VAT (19%), Net sales price (4.20 €), Food cost (0.00 € 0%), and Profit per serving (4.20 €). A 'Done' button is located at the bottom right of the interface.

Then select the **ingredient** you were looking for. **Note: METRO/makro ingredients are always labeled with a "M" icon.**

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

**Your Recipes > Pho Ga**

Calculation | Details | Preparation

Name of recipe: Pho Ga

Recipe for 1 portion

Ingwer

Basic recipe | Flat rate

17 Matches

Ingredients	Base price	Item number	Use
450G INGWER PUEREE	6.37 € / 450 g	589336	+
450G INGWER PUEREE	38.22 € / 2700 g	589337	+
Fuchs Ingwer gemahlen 50 g Dose	4.10 € / 50 g	208605	+
Flora Fuchs Ingwer gemahlen - 1,00 kg	14.81 € / 1000 g	5617	+
Monin Sirup Ingwer Glas - 6 x 700 ml Flaschen	46.86 € / 4200 ml	573052	+

+ Create a new ingredient

Calculator

Gross sales price: 5.00 €

VAT: 19%

Net sales price: 4.20 €

Food cost: 0.00 € 0%

Profit per serving: 4.20 €

Done

Here you can see an overview of the ingredients you have selected.

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

Dashboard

Recipes

Ingredients

**Calculation** | Details | Preparation

Name of recipe:

Recipe for  portion

+ Basic recipe + Flat rate

Ingredients	Amount / Unit	Base price	Food cost
Suppenhuhn tiefgefroren, Handelsklasse A ca. 4 kg	<input type="text" value="0.00"/> / kg	11.56 € / 4 kg	0.00 € 0%
450G INGWER PUEREE	<input type="text" value="0.00"/> / g	6.37 € / 450 g	0.00 € 0%

**Food waste and peel loss**

Suppenhuhn tiefgefroren, Handelsklasse A ca. 4 kg

450G INGWER PUEREE

**Calculator**

Gross sales price: 5.00 €

VAT: 19%

Net sales price: **4.20 €**

Food cost: **0.00 € 0%**

Profit per serving: **4.20 €**

**Done**

Now click **Done** to continue.

The screenshot shows the DISH MenuKit interface for a recipe named 'Pho Ga'. The interface includes a sidebar with navigation options (Dashboard, Recipes, Ingredients, Settings, Help), a top navigation bar with the user name 'HD\*Max' and language 'EN', and a search bar. The main content area is divided into 'Calculation', 'Details', and 'Preparation' tabs. The 'Calculation' tab is active, showing the recipe name 'Pho Ga' and a 'Recipe for 1 portion' section. Below this is a search bar for ingredients and two buttons: '+ Basic recipe' and '+ Flat rate'. An ingredients table is displayed with the following data:

Ingredients	Amount / Unit	Base price	Food cost
Suppenhuhn tiefgefroren, Handelsklasse A ca. 4 kg	0.00 / kg	11.56 € / 4 kg	0.00 € 0%
450G INGWER PUEREE	0.00 / g	6.37 € / 450 g	0.00 € 0%

Below the ingredients table is a 'Food waste and peel loss' section with checkboxes for the two ingredients. On the right side, a 'Calculator' panel displays the following values:

- Gross sales price: 5.00 €
- VAT: 19%
- Net sales price: 4.20 €
- Food cost: 0.00 € 0%
- Profit per serving: 4.20 €

At the bottom right of the interface, a 'Done' button is highlighted with an orange border.



To overview all your ingredients, click on **ingredients**.

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

Dashboard | Recipes | **Ingredients** | Create a recipe +

24 / 24 Your Recipes

Menus Categories Calculation Search...

RECIPE	YOUR SALES	FOOD COST (€)	FOOD COST (%)	CONTRIBUTION MARGIN	PROFIT
Currywurst	10.60 €	3.86 €	43% 🍷	5.05 €	5.05 €
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 €	0.52 €	14% 👍	3.26 €	3.26 €

Latest METRO price updates: 17 hours ago Print list Select

Rows displayed: 50 1 of 1 pages Got to page: 1

To see your added METRO/makro ingredients, click on **METRO/makro article**.

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

Dashboard

Recipes

Ingredients

## Your Ingredients Add ingredients +

Reset
Own ingredients
METRO articles
Individual prices (CIPs)
Delivery prices
Search...

INGREDIENT	USAGE (MONTHLY)	MONTHLY COSTS	YOUR SUBSCRIPTION PRICE	USE
<b>1 NEWLY ADDED INGREDIENT</b>				
10KG POMMES FRITES STEAKHOUSE	20.00 kg	29.76 €	14.88 € / 10000 g	1 Recipe
450G INGWER PUEREE	0.00 kg	0.00 €	6.37 € / 450 g	1 Recipe
500g Wildkräutersalat	10.00 kg	127.40 €	6.37 € / 500 g	1 Recipe
Alpro Barista Hafermilch - 1 l	5.00 l	9.30 €	1.86 € / 1000 ml	1 Recipe
Aps Parmesan-Menage Economic	6.00 kg	161.08 €	7.49 € / 279 g	1 Recipe
aro Bacon geschnitten geräuchert ca. 0,7 - 1 kg Packung	2.00 kg	21.56 €	10.78 € / 1 kg	1 Recipe

Latest METRO price updates: 17 hours ago

Rows displayed 
<< < 1 of 2 pages > >>
Got to page:



Now your newly added ingredient is in your database. To get more information about your METRO/makro article, click on the **ingredient**.

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

Dashboard

Recipes

Ingredients

## Your Ingredients Add ingredients +

Reset Own ingredients METRO articles ✓ Individual prices (CIPs) Delivery prices Search...

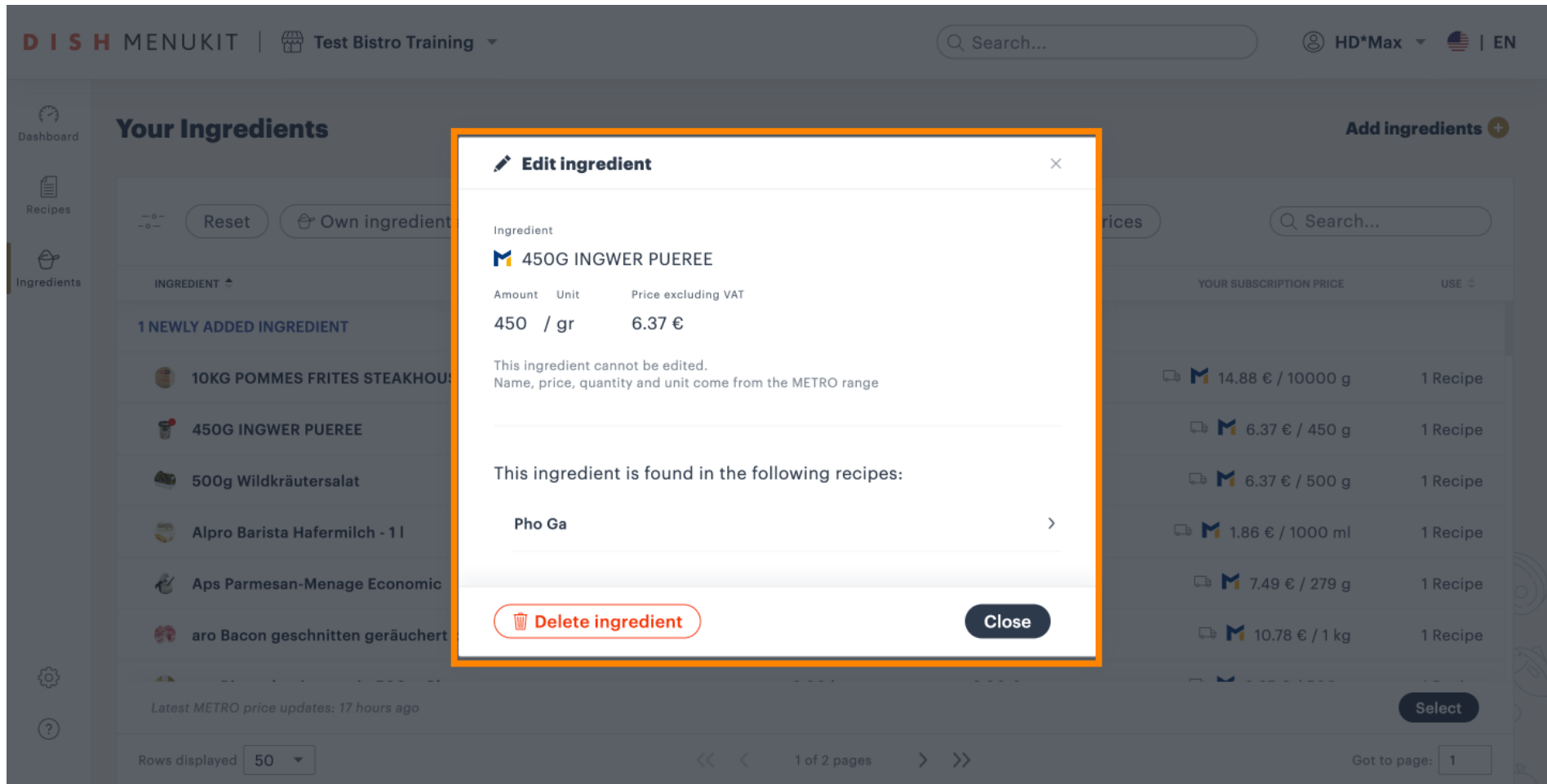
INGREDIENT <span>↑</span>	USAGE (MONTHLY)	MONTHLY COSTS <span>↓</span>	YOUR SUBSCRIPTION PRICE	USE <span>↓</span>
<b>1 NEWLY ADDED INGREDIENT</b>				
<b>450G INGWER PUEREE</b>	0.00 kg	0.00 €	6.37 € / 450 g	1 Recipe
500g Wildkräutersalat	10.00 kg	127.40 €	6.37 € / 500 g	1 Recipe
Alpro Barista Hafermilch - 1 l	5.00 l	9.30 €	1.86 € / 1000 ml	1 Recipe
Aps Parmesan-Menage Economic	6.00 kg	161.08 €	7.49 € / 279 g	1 Recipe
aro Bacon geschnitten geräuchert ca. 0,7 - 1 kg Packung	2.00 kg	21.56 €	10.78 € / 1 kg	1 Recipe

Latest METRO price updates: 17 hours ago Select

Rows displayed 50
1 of 2 pages
Got to page: 1



Here you can see all the required information about the ingredient. That's it, you are done.



The screenshot shows the DISH MenuKit interface with a modal window titled "Edit ingredient" for the ingredient "450G INGWER PUEREE". The modal displays the following information:

Amount	Unit	Price excluding VAT
450	/ gr	6.37 €

Below the table, the modal states: "This ingredient cannot be edited. Name, price, quantity and unit come from the METRO range".

It also lists the recipes where this ingredient is found:

- Pho Ga

At the bottom of the modal, there are two buttons: "Delete ingredient" and "Close".