



## Recipes

### **Pre-entry Check list:**

- All vendors and their items accurately loaded in efish (see component admin in document repository)
- Only menu categories with items needing recipes are listed.
  - **[Administration > Location Settings > Categories]**
    - Uncheck the boxes to the right under 'Show in Recipes' which do not require recipes
- Brand consistency and differentiation on the use of "yield and waste"
- Brand consistency on entering adjustments

### **Entering a Recipe in efish**

**[Operations > Recipes]** or **[Reporting > Recipes]** (depends how set up)

- Click on a **[Menu Category]** on the left side of the Recipes page OR type the name of the item in the **[menu filter box]**
- Click on the **[item]** to create a recipe
- Set the target Margin or target food cost for the menu item
- Set the Waste Factor (if any) for the item
- Click on the **Green [Quick Add]**
- Type the name of the ingredient being added for the recipe
- Enter the quantity of the ingredient
- From the **[drop down]** select the unit of measure (if the unit of measure is not present, click on **[create custom]**)
- Repeat until all ingredients/components are entered for the menu item
- Enter the step by step instructions for executing the recipe
- Upload an image of the finished product if available
- click on **[Save]** at the bottom of the page

**Prep Items:** Prep items are recipes specifically for in house made items that are used in other recipes. For example, if a store makes their own sauce and then uses the sauce in another pasta recipe. Once created they will appear on the right side of the Recipes page under the "Food Ingredients Section."

### **To Create a Prep Item:**

- Select your location at in the **[Location Drop Down]** In the upper right of the Recipes page.
- Click on the orange **[Add Prep Item]** Button.
- Then enter the Recipe for that item just as you would enter any other recipe. (See Instructions above)



### Recipe Creation

Select item by clicking on the category then clicking on the item OR type the name of the item as it is listed in the POS in the Menu filter box

Use the Add prep button to build Prep items to be used in other recipes. Add Prep Item

Parlor

#### Menu Items

Show All Items | Need Recipes

Menu Item Filter

- Liquor
- Order (Order Mode Charge)
- To Go (Order Mode Charge)
- Waiting To Go (Order Mode Charge)
- WINE
- [Beer]
- [Botl Wine]
- [Food]

\$ .50 Side

\$1.00 Side

\$12 Feature Entree

\$14 Feat Entree

\$16 Feature Entree

\$2.00 Side

\$3 Up Adult

#### Cost Analysis for '8" Pepperoni'

Copy Existing Recipe: Choose

<b>Menu Price</b> We pull in the price from the POS <b>\$10.50</b>	<b>Cost Distribution</b>  As you add items to the recipe will display a Pie chart of ingredients as a % of the item
<b>Cost</b> set your target Margin or Target Food cost. We will alert when the recipe exceeds. <b>(%)</b>	
<b>Margin (Target: 20%)</b>  <b>\$10.50 (100.0%)</b>	

#### Food Ingredients (Add)

Ingredient Filter

Prep Items 0

#### Edit Recipe for '8" Pepperoni' (cancel)

Where you set the Target Margin or target food cost and the also set the Waste factor

Recipe Name 8" Pepperoni	Target Margin 20 %	Waste Factor 5 %
Menu Price \$ 10.5 <small>Current menu price.</small>	Build Time min <small>Time to build this Recipe</small>	Pre-Prep Time min <small>Time, if any, of pre-build prep needed</small>