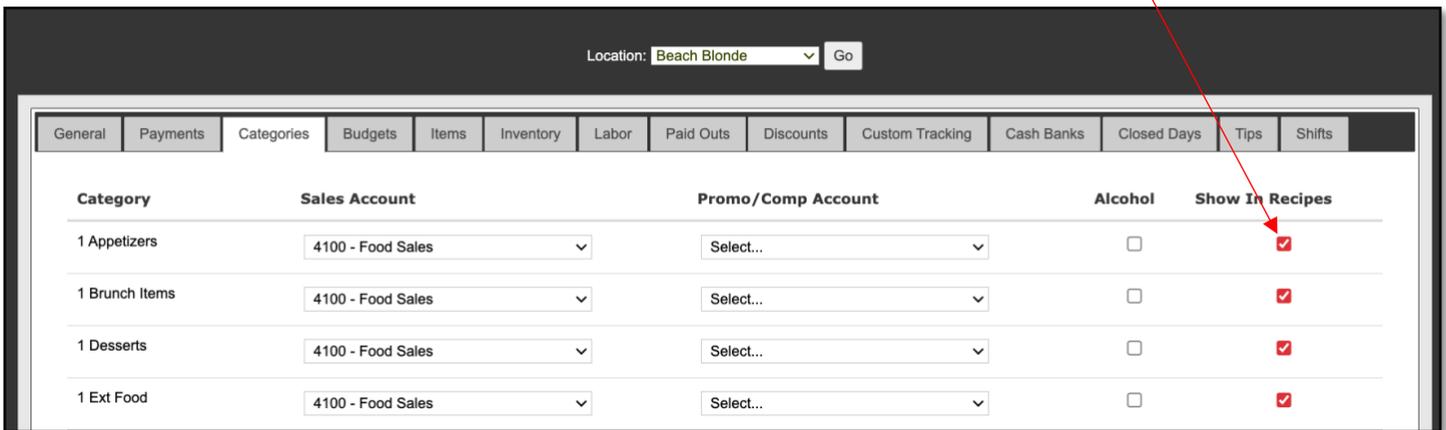


1 to 1 Quick Recipes

Pre-Recipe Creation Checklist:

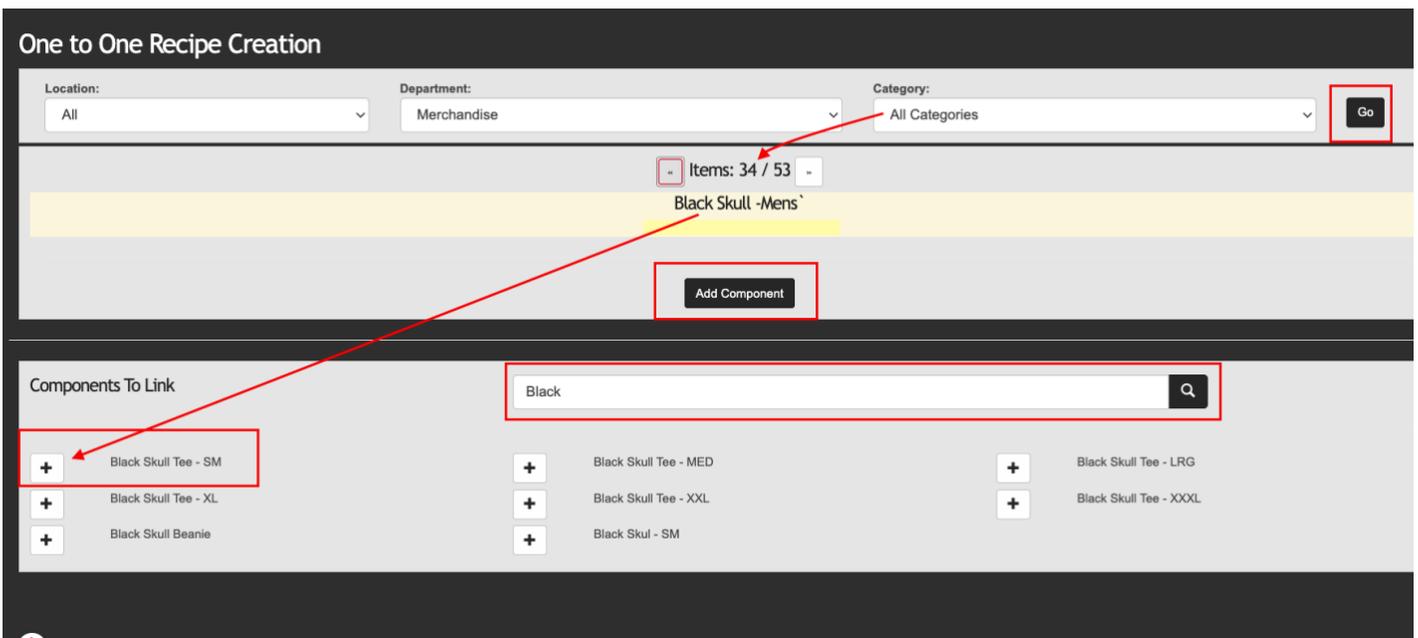
- Verify all vendors and their items are accurately loaded in efish (see the [Inventory Implementation Checklist](#) how to for reference)
- Verify that only menu categories with items needing recipes are listed on the left side of the Recipes Page in efish.
 - **View all Menu Categories in efish [Administration > Location Settings > Categories]**
 - Uncheck the boxes to the right under **'Show in Recipes'** for any categories which do not require recipes. *(This will remove them from the Recipes Page in efish)*



Category	Sales Account	Promo/Comp Account	Alcohol	Show In Recipes
1 Appetizers	4100 - Food Sales	Select...	<input type="checkbox"/>	<input checked="" type="checkbox"/>
1 Brunch Items	4100 - Food Sales	Select...	<input type="checkbox"/>	<input checked="" type="checkbox"/>
1 Desserts	4100 - Food Sales	Select...	<input type="checkbox"/>	<input checked="" type="checkbox"/>
1 Ext Food	4100 - Food Sales	Select...	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Entering a Quick 1 to 1 Recipe in efish: *Note you can only use the 1 to 1 recipe creation for Menu Items that consist of a single inventory item (component), the key is that the Item Name on the Order Guide and the Menu Item Name in the POS MUST Match (at least the first 4 characters) in order for efish to find the correct component per POS Menu Item.*

Navigate to: **[Operations > Quick Recipes]** or **[Reporting > Quick Recipes]**



One to One Recipe Creation

Location: All | Department: Merchandise | Category: All Categories | **Go**

Items: 34 / 53

Black Skull -Mens

Add Component

Components To Link

Black

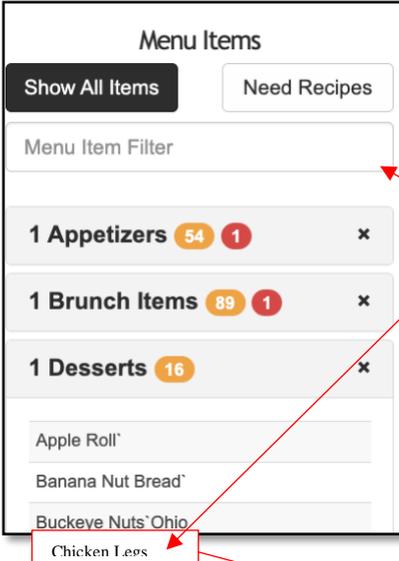
- Black Skull Tee - SM
- Black Skull Tee - XL
- Black Skull Beanie
- Black Skull Tee - MED
- Black Skull Tee - XXL
- Black Skull - SM
- Black Skull Tee - LRG
- Black Skull Tee - XXXL



- Select your location, Department, and category to populate the Menu Item list (as you start creating recipes, menu items with recipes already created will disappear from the list).
- Select the linked component from the list with the **[+]** or if you don't see it you can change the search term or use the **[Add Component Button]** to add an additional component.

To View and edit a Recipe you have already created with this method: Navigate to **[Operations > Recipes]**

or **[Reporting > Recipes]** (*depends on how this was originally set up for this company*)



- Click on a **[Menu Category]** on the left side of the Recipes page OR type the name of the item in the **[Menu Filter Search Box]** > you can also show only those items that STILL need recipes created for them by clicking the **[Need Recipes Button]**
- Click on the **[Menu Item]** to create it's recipe in efish.
- Set the Target Margin % (*or target food cost %*) for the menu item. *i.e. 20% cost*
- Set the Waste Factor (*if any*) for the item as a percentage. *i.e. 5% waste*

Edit Recipe for 'Chicken Legs' (cancel)

Recipe Name Chicken Legs'	Target Margin 20 %	Waste Factor 5 %
Menu Price \$ 10.5 <small>Current menu price.</small>	Build Time 8 min <small>Time to build this Recipe</small>	Pre-Prep Time 4 min <small>Time, if any, of pre-build prep needed</small>

- The Menu Price comes from the POS.
- You can also set the Build Time & Prep Time for each recipe. (*If you wish, though it is not required.*)

• Click on the **[Quick Add]**

Ingredients (Quick Add)

- Type the name of the ingredient being added for the recipe.
- From the **[Unit drop down]** select the unit of measure (*if the unit of measure is not present, click the **[+ Button]** to create a new custom unit conversion for that component. See the "Setting Additional Custom Component Units & Conversions" section below for steps*)
 - To remove a component from the recipe, click the **[x]** button.

Ingredients (Done)

Start typing ingredient name...

Ingredient	Amount	Unit	Cost		
BUTTER SALTED 30/1# CA 14898	1	Ounce (Uni) ▾	\$0.01	+	x
RANCH HOMESTYLE KENS 1/GAL 777	2	Fluid Ounce ▾	\$0.19	+	x
PEPPER BLACK GROUND 20 MESH 5#	0.5	Ounce (Uni) ▾	\$0.19	+	x
chicken leg	12	Each ▾	\$6.00	+	x

- In the **"Amount"** field, enter the

quantity of the component for the Unit selected.

Instructions

Grill Chicken Legs for 4 min on each side
Brush with Butter
Sprinkle with dash of Pepper
Serve with Ranch Dressing Cup

Image Upload

Choose File No file chosen Upload

Save

- Repeat until all ingredients/components are entered with correct amounts/units for the recipe.
- Enter step by step instructions for executing the recipe in the Instructions field. *(If you wish, though it is not required.)*
- Upload an image of the finished product if available. *(If you wish, though it is not required.)*
- click **[Save]** at the bottom of the page.

Once Completed you can view the “Cost Distribution” chart and Margin % for your recipe in **[Operations > Recipes]**.

- *Note: On the left side Menu Items that NEED recipes will show up in black, those with recipes that meet the target margin will show up in green, and those with recipes that do NOT meet the Target Margin will show up in red.*
 - *You can also Copy a recipe from an existing one using the “Copy Existing Recipe” Drop Down in the top right corner once you click on the Menu Item you wish to copy it to.*

Menu Items

Show All Items Need Recipes

Menu Item Filter

Chicken & Waffles`

Chicken Legs`

Chicken Parmesan`

Chicken Wings`

Chili Chz Fries`

Chili Fries`

Chili Fries`Ohio

Chkn & Waffles`Ohio

Churros`

Dry Rub`

Egg Parm Dip`

Eggplant Parmesan`

Garbage Plate`

Garlic Knots`

Gravy Train`

Grilld Broccolini`

Grilled Asparagus`

Cost Analysis for 'Chicken Legs`

Menu Price

\$10.50

Cost

\$6.71 (63.9%)

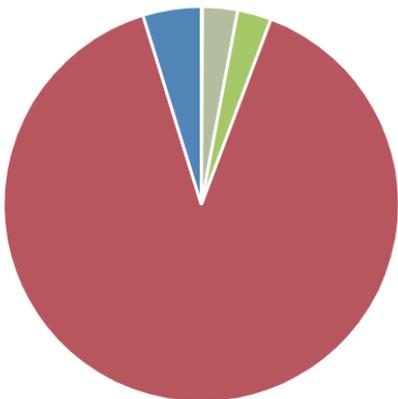
Margin (Target: 20%)

\$3.79 (36.1%)

Copy Existing Recipe:

Choose v

Cost Distribution



0.1%	BUTTER SALTED 30/1# CA 14898
3.0%	RANCH HOMESTYLE KENS 1/GAL 777
2.9%	PEPPER BLACK GROUND 20 MESH 5#
93.9%	chicken leg
5.0%	Waste Factor