

EGS CALCMENU WEB

Centralizing Recipe Management Anytime, Anywhere

#### SS CALCMENU Web Merchandise(s) Recipe(s) Menu Tools Configuration ۲ S Create Merchandise Print Import Merchandise Merchandise(s) Sign Out Options Help Merchandise is the basic element or item that comprises your recipes and menus. 🔰 Text You can use text as ingredients that don't need quanti price definitions. Recipe(s) Create your own recipe database, share it with other users, print it and even create a shopping list for it. Configuration Organize basic information such as those related to users, suppliers, etc. Menu 🧭 Contact Us Menu is a list of ingredients or recipes available in a meal Should you have any inquiries or technical questions about this software. m 2004-2010 FGS Englist & Grandjean S

EGS CALCMENU Web is a webbased recipe management system developed to answer common needs of foodservice industries in managing and standardizing merchandise, recipes and menus. Whether you are in a hotel restaurant or chains, recipe publisher over the net, or those who manage multiple establishments across the country or worldwide, CALCMENU Web is for you.

# **Features:**

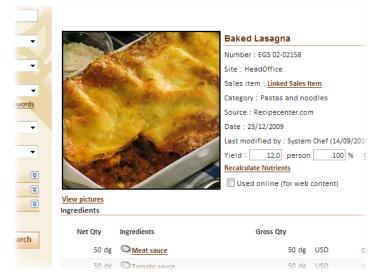
Merchandise Creation	Source Management	
Recipe Creation & Standardization	Tax Rate Management	
Menu Management	Unit and Yield unit Management	
Text Management	Picture Organization and Processing	
Nutrient Management	Printing of multiple reports	
Nutrient Rules Management	Set of Price Management	
Supplier Management	Currency Management	
Brand Management	Property Management	
Category Management	Site Management	
Keyword Management	User Management	





#### Recipe and Menu Management

Create and manage recipes and menus in CALCMENU Web. There are a lot of food companies offering the same products and services that you are selling. To identify your company from others, you need to create and standardize your signature recipes. With a centralized database in EGS CALCMENU Web, all branches can use and follow the standard procedures, portioning, and presentation for all common and signature recipes and menus. This way, your customers will have the same dining experience whichever branch they visit.



### Recipe Costing

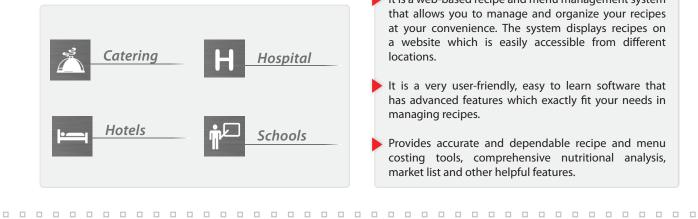
Recipe costing in the foodservice industry is very important for better profits.

The costs of the merchandise are used to calculate the total costs of the recipe and menu. The built-in pricing formulas in CALCMENU Web enable you to get accurate recipe and menu prices within your desired profit.

Calculate the selling price of recipes and menus using the constant value, gross profit or the food cost percentage. The property administrator or the global admin can set what type of pricing calculation to use.

Purchasing Set of Price CHF 👻	per serving	
Yield: 12 person		
Merchandise cost	:	12.20
Const	: [	2.00
Profit	: [	50.00 9
FC	: [	50.00
Selling price	:	24.40
Tax(%)	:	10   Manage
Tax	:	2.00
Selling price + Tax	:	26.40

#### EGS CALCMENU Web can be used by foodservice professionals in:



## **Advantages and Benefits**

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- It is a web-based recipe and menu management system that allows you to manage and organize your recipes at your convenience. The system displays recipes on a website which is easily accessible from different locations.
- It is a very user-friendly, easy to learn software that has advanced features which exactly fit your needs in managing recipes.
- Provides accurate and dependable recipe and menu costing tools, comprehensive nutritional analysis, market list and other helpful features.

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