



EGS CALCMENU WEB

Centralizing
Recipe
Management
Anytime,
Anywhere



EGS CALCMENU Web is a web-based recipe management system developed to answer common needs of foodservice industries in managing and standardizing merchandise, recipes and menus. Whether you are in a restaurant or hotel 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
- Recipe Creation & Standardization
- Menu Management
- Text Management
- Nutrient Management
- Nutrient Rules Management
- Supplier Management
- Brand Management
- Category Management
- Keyword Management
- Source Management
- Tax Rate Management
- Unit and Yield unit Management
- Picture Organization and Processing
- Printing of multiple reports
- Set of Price Management
- Currency Management
- Property Management
- Site Management
- User Management

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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.

Net Qty	Ingredients	Gross Qty
50 dg	Meat sauce	50 dg USD 0
50 dg	Tomato sauce	50 dg USD n

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	<input type="checkbox"/> per serving
Yield: 12 person			
Merchandise cost	:	12.20	
Const	:	<input type="text" value="2.00"/>	
Profit	:	<input type="text" value="50.00"/>	
FC	:	<input type="text" value="50.00"/>	
Selling price	:	24.40	
Tax(%)	:	<input type="text" value="10"/>	Manage
Tax	:	2.00	
Selling price + Tax	:	26.40	

EGS CALCMENU Web can be used by foodservice professionals in:

Advantages and Benefits

- ▶ 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.