

WILLKOMMEN! BIENVENUE! WELCOME!

to the world of

MagicWorkbooks®

RestaurantBudget

This is a **Magic**Workbook: a controlling tool in the form of a Microsoft Excel file.

No macros, no write protection. All formulas used are visible.

All formats used are standard Excel which transform into your country's Excel formats.

You can import your DATA from any source that supports MS Excel.

You can also add your own worksheets as you see fit.

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System requirements

Platform: Windows 98 or later operating system
Microsoft Excel Version: 2007 or later
(You need a xls format (excel 2003) – send us a short information after you placed the order – support@magicworkbooks.com - we'll send you the ordered xls MagicWorkbook by email)

Product Survey

Not happy with the results of your restaurant?

Your bank wants a detailed analysis for a credit renewal ?







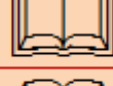

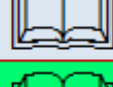






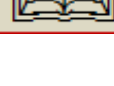
You want to check on your foodcost more than once a year?

You don't want to spend your hard-earned bucks on costly software?

Then RestaurantBudget is the tool for you:

It generates automatically on a monthly and cumulative basis:

- a general and a detailed budget, as well as a year-end projection,
- detailed budget-to-actual comparisons,
- surveys of revenue development, guest figures, and staff cost
- Plus detailed variance surveys for every type of revenue and expense

Sheet name	type	contains	click on book to get to page!
WELCOME	Text	Intro / How to work with this tool	
DATA	Spreadsheet	DATA INPUT	
Actual DATA	Spreadsheet	DATA INPUT Actual figures	
Projection DATA	Spreadsheet	DATA INPUT Projection	
BUDGET	Spreadsheet	BUDGET SURVEY	
BUDGET Detail	Spreadsheet	BUDGET Detailed	
Budget Rev	Graph	BUDGET Revenue	
Budget Staff	Graph	BUDGET Payroll	
Actual	Spreadsheet	SURVEY ACTUAL Figures	
Projection	Spreadsheet	PROJECTION SURVEY	
Projection Detail	Spreadsheet	PROJECTION Detailed	
VAR	interactive	Budget to Actual Survey	
VarDetail	interactive	Budget to Actual detailed	
Var Rev	Graph	Budget to Actual Revenue and Stats	
Var Staff	Graph	Budget to Actual Payroll	
Food Cost	Text	A few remarks concerning food cost calculation	

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BUDGET SURVEY
Big Pickle Restaurant

Year: 2015

Reporting currency: US \$

STATS	Jan-15	Feb-15	Mar-15	Apr-15	May-15	Jun-15	Jul-15	Aug-15	Sep-15	Oct-15	Nov-15	Dec-15	TOTAL
Days	31	28	31	30	31	30	31	31	30	31	30	31	365
Days open	28	25	27	26	27	26	27	27	26	27	26	27	319
open in %	90%	89%	87%	87%	87%	87%	87%	87%	87%	87%	87%	87%	87%
capacity: seats x days	2,240	2,000	2,160	2,080	3,510	3,380	3,510	3,510	3,380	2,160	2,080	2,160	32,170
customers x days open	10,304	9,200	9,936	9,568	16,146	15,548	16,146	16,146	15,548	9,936	9,568	9,936	147,982
customer turnover per seat and day	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6
Total revenue food	62,776	56,050	60,534	58,292	98,368	94,725	98,368	98,368	94,725	60,534	58,292	60,534	901,571
Total revenue beverages	30,776	27,479	29,677	28,578	48,226	46,439	48,226	48,226	46,439	29,677	28,578	29,677	442,000
Total other revenue	0	0	0	0	0	0	0	0	0	0	10,000	30,000	40,000
Total Revenue	93,553	83,529	90,212	86,871	146,594	141,165	146,594	146,594	141,165	90,212	96,871	120,212	1,383,571
Food cost 30%	18,833	16,815	18,160	17,488	29,511	28,418	29,511	29,511	28,418	18,160	17,488	18,160	270,471
Beverage Cost 22%	6,771	6,045	6,529	6,287	10,610	10,217	10,610	10,610	10,217	6,529	6,287	6,529	97,240
Total Food Cost 27%	25,604	22,861	24,689	23,775	40,120	38,634	40,120	40,120	38,634	24,689	23,775	24,689	367,711
Gross Operating Income	67,949	60,669	65,522	63,096	106,474	102,530	106,474	106,474	102,530	65,522	73,096	95,522	1,015,859
Total Payroll	32,570	32,653	32,653	36,987	45,487	48,787	43,987	41,822	41,822	41,822	62,557	55,822	516,970
Total Direct Expenses	2,160	2,143	2,154	2,149	2,248	2,239	2,248	2,248	2,239	2,154	2,165	2,204	26,350
Total Marketing	1,101	1,091	1,098	1,094	1,159	1,153	1,159	1,159	1,153	1,098	1,105	1,130	13,500
Total Utilities	1,858	1,858	1,858	1,858	1,858	1,858	1,858	1,858	1,858	1,858	1,858	1,858	22,300
Total Maintenance & Repairs	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	1,133	13,600
Total Admin & General	1,063	1,059	1,062	1,061	1,082	1,080	1,082	1,082	1,080	1,062	1,064	1,073	12,850
Total Operating Expenses	39,885	39,937	39,958	44,282	52,968	56,251	51,468	49,303	49,286	49,127	69,883	63,221	605,570
Gross Operating Profit	28,064	20,732	25,564	18,813	53,506	46,279	55,006	57,171	53,245	16,395	3,213	32,302	410,290
Total Property-related expenses	6,693	6,191	6,526	6,359	9,345	9,073	9,345	9,345	9,073	6,526	6,859	8,026	93,359
Income before Taxes	21,371	14,540	19,039	12,455	44,161	37,206	45,661	47,827	44,171	9,869	-3,646	24,276	316,931
Total Taxes	567	567	567	567	567	567	567	567	567	567	567	567	6,800
Profit / Loss	20,804	13,974	18,472	11,888	43,594	36,639	45,094	47,260	43,605	9,303	-4,212	23,709	310,131

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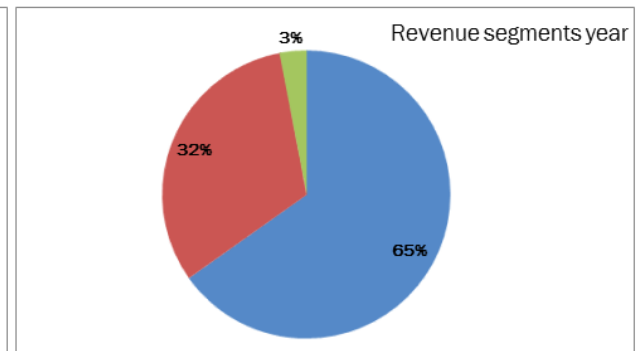
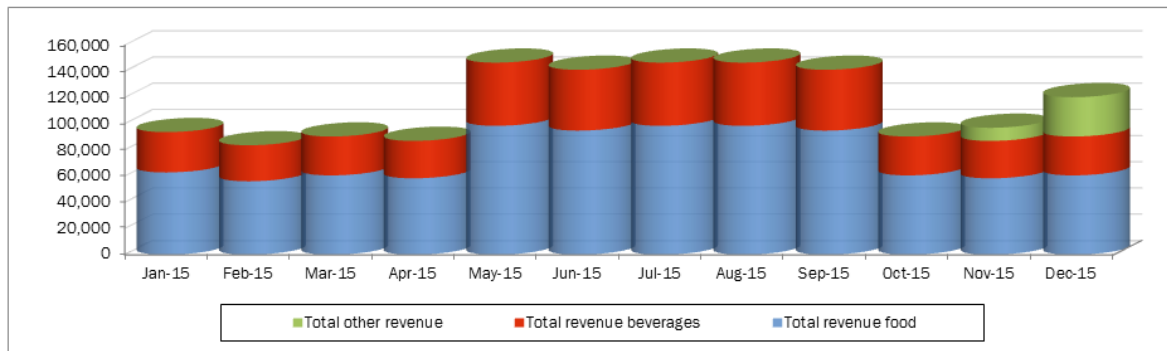
BUDGET Revenue

Big Pickle Restaurant

Year: 2015

Reporting currency: US \$

STATS	Jan-15	Feb-15	Mar-15	Apr-15	May-15	Jun-15	Jul-15	Aug-15	Sep-15	Oct-15	Nov-15	Dec-15	TOTAL
Days	31	28	31	30	31	30	31	31	30	31	30	31	365
Days open	28	25	27	26	27	26	27	27	26	27	26	27	319
open in %	90%	89%	87%	87%	87%	87%	87%	87%	87%	87%	87%	87%	87%
capacity: seats x days	2,240	2,000	2,160	2,080	3,510	3,380	3,510	3,510	3,380	2,160	2,080	2,160	32,170
customers x days open	10,304	9,200	9,936	9,568	16,146	15,548	16,146	16,146	15,548	9,936	9,568	9,936	147,982
customer turnover per seat and day	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6
Total Revenue per customer	9.08	9.08	9.08	9.08	9.08	9.08	9.08	9.08	9.08	9.08	10.12	12.10	9.35
Breakfast % Food 70%	4,612	4,118	4,447	4,282	7,226	6,959	7,226	7,226	6,959	4,447	4,282	4,447	66,232
Lunch % Food 80%	22,588	20,168	21,782	20,975	35,395	34,084	35,395	35,395	34,084	21,782	20,975	21,782	324,403
Dinner % Food 75%	1,694	1,513	1,634	1,573	2,655	2,556	2,655	2,655	2,556	1,634	1,573	1,634	24,330
Night % Food 60%	33,882	30,252	32,672	31,462	53,092	51,126	53,092	53,092	51,126	32,672	31,462	32,672	486,605
Total revenue food	62,776	56,050	60,534	58,292	98,368	94,725	98,368	98,368	94,725	60,534	58,292	60,534	901,571
Breakfast % Beverage 30%	1,976	1,765	1,906	1,835	3,097	2,982	3,097	3,097	2,982	1,906	1,835	1,906	28,385
Lunch % Beverage 20%	5,647	5,042	5,445	5,244	8,849	8,521	8,849	8,849	8,521	5,445	5,244	5,445	81,101
Dinner % Beverage 25%	565	504	545	524	885	852	885	885	852	545	524	545	8,110
Night % Beverage 40%	22,588	20,168	21,782	20,975	35,395	34,084	35,395	35,395	34,084	21,782	20,975	21,782	324,403
Total revenue beverages	30,776	27,479	29,677	28,578	48,226	46,439	48,226	48,226	46,439	29,677	28,578	29,677	442,000
Total other revenue	0	0	0	0	0	0	0	0	0	0	10,000	30,000	40,000
Total Revenue	93,553	83,529	90,212	86,871	146,594	141,165	146,594	146,594	141,165	90,212	96,871	120,212	1,383,571

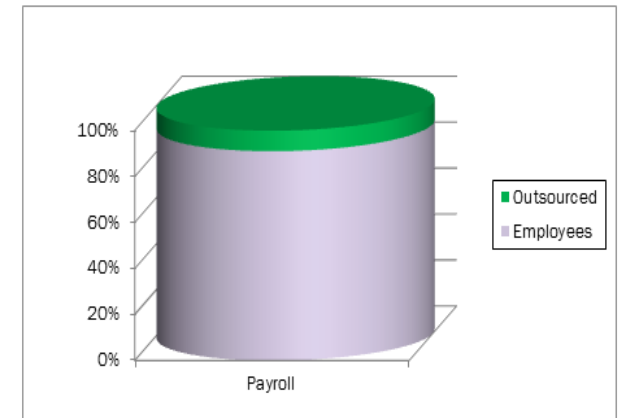
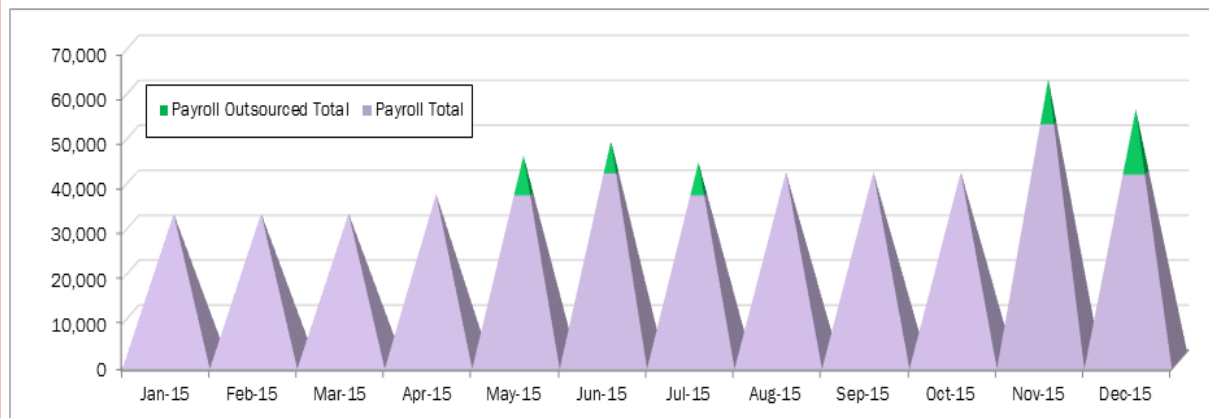


BUDGET Payroll
Big Pickle Restaurant

Year: 2015

Reporting currency: US \$

STATS	Jan-15	Feb-15	Mar-15	Apr-15	May-15	Jun-15	Jul-15	Aug-15	Sep-15	Oct-15	Nov-15	Dec-15	TOTAL
Days	31	28	31	30	31	30	31	31	30	31	30	31	365
Days open	28	25	27	26	27	26	27	27	26	27	26	27	319
open in %	90%	89%	87%	87%	87%	87%	87%	87%	87%	87%	87%	87%	87%
capacity: seats x days	2,240	2,000	2,160	2,080	3,510	3,380	3,510	3,510	3,380	2,160	2,080	2,160	32,170
customers x days open	10,304	9,200	9,936	9,568	16,146	15,548	16,146	16,146	15,548	9,936	9,568	9,936	147,982
customer turnover per seat and day	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6	4.6
Total Payroll pro customer	3.16	3.55	3.29	3.87	2.82	3.14	2.72	2.59	2.69	4.21	6.54	5.62	3.49
	Anz.VZ	%											
Payroll Employees		77.7%	26,078	26,278	26,278	29,778	29,778	29,778	33,612	33,612	33,612	33,612	365,806
Social insurance		22.3%	6,492	6,375	6,375	7,209	7,209	12,009	8,210	8,210	8,210	19,195	104,914
Payroll Total	22.0	100.0%	32,570	32,653	32,653	36,987	36,987	41,787	41,822	41,822	41,822	52,807	470,720
Payroll Outsourced Total	0.7	8.9%	0	0	0	0	8,500	7,000	7,000	0	0	0	46,250
Total Payroll			32,570	32,653	32,653	36,987	45,487	48,787	43,987	41,822	41,822	41,822	516,970



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SURVEY ACTUAL Figures
Big Pickle Restaurant

Year: 2015

Reporting currency: US \$

STATS	Jan-15	Feb-15	Mar-15	Apr-15	May-15	Jun-15	Jul-15	Aug-15	Sep-15	Oct-15	Nov-15	Dec-15	TOTAL
Days	31	28	31	30	31	30	31	31	30	31	30	31	365
Days open	27	0	0	0	0	0	0	0	0	0	0	0	27
open in %	87%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	0%	7%
capacity: seats x days	2,160	0	0	0	0	0	0	0	0	0	0	0	2,160
Customers per month	8,775	0	0	0	0	0	0	0	0	0	0	0	8,775
customer turnover per seat and day	4.1	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0	4.1
Total revenue food	63,511	0	0	0	0	0	0	0	0	0	0	0	63,511
Total revenue beverages	24,588	0	0	0	0	0	0	0	0	0	0	0	24,588
Total other revenue	0	0	0	0	0	0	0	0	0	0	0	0	0
Total Revenue	88,099	0	0	0	0	0	0	0	0	0	0	0	88,099
Food cost 34%	21,441	0	0	0	0	0	0	0	0	0	0	0	21,441
Beverage Cost 22%	5,380	0	0	0	0	0	0	0	0	0	0	0	5,380
Total Food Cost 30%	26,821	0	0	0	0	0	0	0	0	0	0	0	26,821
Gross Operating Income	61,278	0	0	0	0	0	0	0	0	0	0	0	61,278
Total Payroll	29,914	0	0	0	0	0	0	0	0	0	0	0	29,914
Total Direct Expenses	3,298	0	0	0	0	0	0	0	0	0	0	0	3,298
Total Marketing	120	0	0	0	0	0	0	0	0	0	0	0	120
Total Utilities	1,965	0	0	0	0	0	0	0	0	0	0	0	1,965
Total Maintenance & Repairs	250	0	0	0	0	0	0	0	0	0	0	0	250
Total Admin & General	682	0	0	0	0	0	0	0	0	0	0	0	682
Total Operating Expenses	36,229	0	0	0	0	0	0	0	0	0	0	0	36,229
Gross Operating Profit	25,049	0	0	0	0	0	0	0	0	0	0	0	25,049
Total Property-related expenses	5,177	0	0	0	0	0	0	0	0	0	0	0	5,177
Income before Taxes	19,872	0	0	0	0	0	0	0	0	0	0	0	19,872
Total Taxes	567	0	0	0	0	0	0	0	0	0	0	0	567
Profit / Loss	19,305	0	0	0	0	0	0	0	0	0	0	0	19,305

Budget to Actual Comparison monthly and cumulative
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Input 1 - 12 for the month you want to view. If there are actual figures available for that month, they will be shown under the heading "actual", otherwise the heading will be "proj" = projected.

2
Feb-15
Budget to Actual Survey
Big Pickle Restaurant

Year: 2015

Reporting currency: US \$

	Budget Feb-15	Proj Feb-15	Monat Varianz	
Total revenue food	56,050	56,050	0	
Total revenue beverages	27,479	32,479	5,000	
Total other revenue	0	0	0	
Total Revenue	83,529	88,529	5,000	
Food cost	16,815	16,815	0	
Beverage Cost	6,045	7,045	-1,000	
Total Food Cost	22,861	23,861	-1,000	
Gross Operating Income	60,669	64,669	4,000	
Total Payroll	32,653	33,653	-1,000	
Total Direct Expenses	2,143	2,143	0	
Total Marketing	1,091	1,091	0	
Total Utilities	1,858	1,858	0	
Total Maintenance & Repairs	1,133	1,133	0	
Total Admin & General	1,059	1,059	0	
Total Operating Expenses	39,937	40,937	-1,000	
Gross Operating Profit	20,732	23,732	3,000	
Total Property-related expenses	6,191	6,191	0	
Income before Taxes	14,540	17,540	3,000	
Total Taxes	567	567	0	
Profit / Loss	13,974	16,974	3,000	

	Budget Feb-15	Proj Feb-15	Cumulative Varianz	
	118,827	119,561	735	
	58,255	57,067	-1,188	
	0	0	0	
	177,082	176,628	-454	
	35,648	38,256	-2,608	
	12,816	12,425	391	
	48,464	50,682	-2,217	
	128,618	125,947	-2,671	
	65,222	63,566	1,656	
	4,303	5,441	-1,138	
	2,192	1,211	981	
	3,717	3,823	-107	
	2,267	1,383	883	
	2,122	1,741	381	
	79,823	77,166	2,657	
	48,796	48,781	-14	
	12,884	11,368	1,516	
	35,911	37,413	1,501	
	1,133	1,134	0	
	34,778	36,279	1,501	

Budget to Actual Comparison monthly and cumulative

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Input 1 - 12 for the month you want to view. If there are actual figures available for that month, they will be shown under the heading "actual", otherwise the heading will be "proj" = projected.

2

Feb-15

Budget to Actual Revenue and Stats

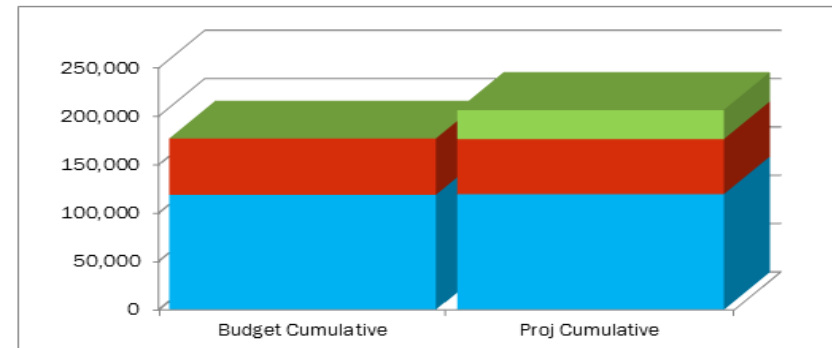
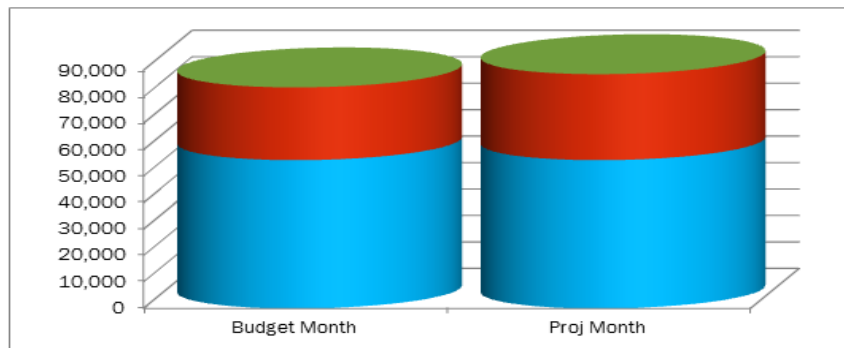
Big Pickle Restaurant

Year: 2015

Reporting currency: US \$

	Budget Feb-15	Proj Feb-15	Month Variance	
STATS				
Days	28	28	0	
Days open	25	25	0	
open in %	89%	89%	0%	
capacity: seats x days	2,000	2,000	0	
customers x days open	9,200	9,200	0	
customer turnover per seat and day	4.6	4.6	0.0	
Total Revenue per customer	9.08	9.62	0.54	🍰
Total revenue food	56,050	56,050	0	
Total revenue beverages	27,479	32,479	5,000	🍰
Total other revenue	0	0	0	
Total Revenue	83,529	88,529	5,000	🍰

	Budget Feb-15	Proj Feb-15	Cumulative Variance	
	59	59	0	
	53	52	-1	🚫
	90%	88%	-2%	🚫
	4,240	4,160	-80	🚫
	19,504	17,975	-1,529	🚫
	4.6	4.3	-0.3	🚫
	9.08	9.83	0.75	🍰
	118,827	119,561	735	🍰
	58,255	57,067	-1,188	🚫
	0	30,000	30,000	🍰
	177,082	176,628	-454	🚫



Budget to Actual Comparison monthly and cumulative

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Input 1 - 12 for the month you want to view. If there are actual figures available for that month, they will be shown under the heading "actual", otherwise the heading will be "proj" = projected.

2

Feb-15

Budget to Actual Payroll

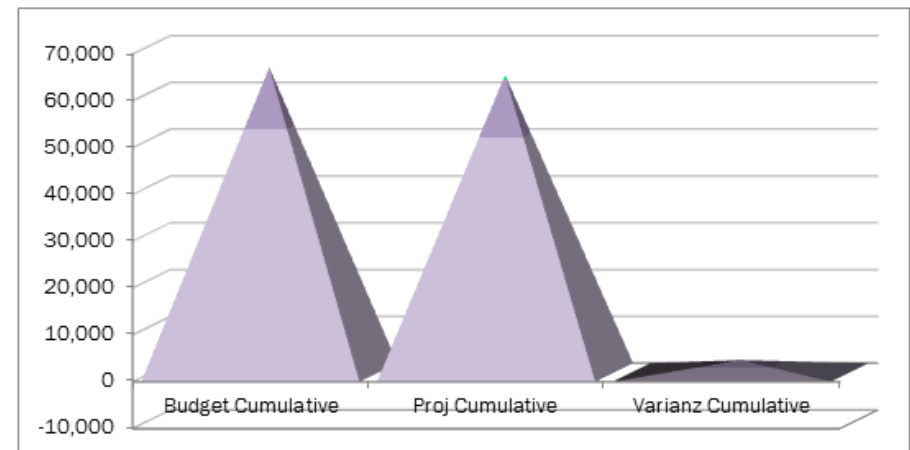
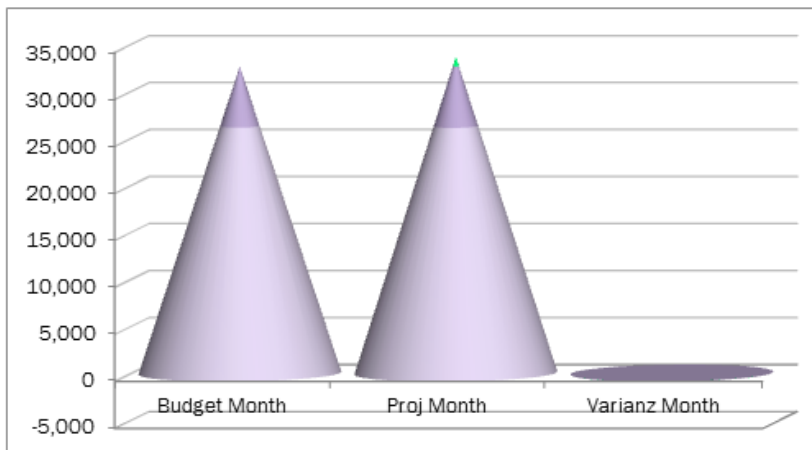
Big Pickle Restaurant

Year: 2015

Reporting currency: US \$

	Budget Feb-15	Proj Feb-15	Month Varianz	
Payroll Employees	26,278	26,278	0	
Social insurance	6,375	6,375	0	
Payroll Outsourced Total	0	1,000	-1,000	🚨
Total Payroll	32,653	33,653	-1,000	🚨

	Budget Feb-15	Proj Feb-15	Cumulative Varianz	
Payroll Employees	52,356	50,598	1,758	🌐
Social insurance	12,866	11,968	898	🌐
Payroll Outsourced Total	0	1,000	-1,000	🚨
Total Payroll	65,222	63,566	1,656	🌐



A few remarks concerning food cost calculation

Food cost is NOT the sum of your expenses for food and beverages in any one month!

Food cost is the sum of expenses corresponding to the sales of that month!

To calculate your food and beverage cost you need an inventory at the end of every month!

This is how the calculation works:

		Example
	Inventory last month	19,800
plus	Purchases of the month	5,200
plus	Transfers in	250
minus	Transfers out	-870
plus/minus	deposits / refunds empties	-200
minus	Bonus / marketing credit	-150
minus	Inventory actual month	-15,000
<hr/>		
equals	Foodcost of the month	9,030
<hr/>		
	Foodcost of the month	9,030
divided by	Sales of the month	32,700
<hr/>		
equals	Food cost percentage	27.6%

DATA INPUT

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Please input your data ONLY in the yellow cells. Everything else is generated automatically.

Do not delete cells, rows or columns and do not use drag&drop as this will destroy the functionality of this tool!

The demo data that have been entered here are for your orientation and can / should be overwritten with your own data.

Company:

Reporting currency:

Year from:

Sales tax revenue:



First of all we define the capacity of your operation in terms of seating and opening hours.
Then the number of covers / customers for the whole period is planned.

days per month:	31	28	31	30	31	30	31	31	30	31	30	31	365
Month:	Jan-15	Feb-15	Mar-15	Apr-15	May-15	Jun-15	Jul-15	Aug-15	Sep-15	Oct-15	Nov-15	Dec-15	
days open:	28	25	27	26	27	26	27	27	26	27	26	27	319
Seating inside:	80	80	80	80	80	80	80	80	80	80	80	80	960
Seating outside:					50	50	50	50	50				250
Seating total:	80	80	80	80	130	130	130	130	130	80	80	80	1,210

Opening periods / Outlets	Input "x", if open		Jan-15	Feb-15	Mar-15	Apr-15	May-15	Jun-15	Jul-15	Aug-15	Sep-15	Oct-15	Nov-15	Dec-15	Jahr
Breakfast	x	Average Number of Customers per Day	56	56	56	56	91	91	91	91	91	56	56	56	847
Lunch	x	Average Number of Customers per Day	120	120	120	120	195	195	195	195	195	120	120	120	1,815
Dinner	x	Average Number of Customers per Day	32	32	32	32	52	52	52	52	52	32	32	32	484
Night	x	Average Number of Customers per Day	160	160	160	160	260	260	260	260	260	160	160	160	2,420
		Total Number of Customers per Day	368	368	368	368	598	598	598	598	598	368	368	368	5,566

Now we get to the actual payroll.
Input your data in the yellow cells. Note that vacation pay and Christmas bonus (if applicable) are paid in June and November, respectively, and only for full-year employment.
If necessary, you can input more than one person per row if their job and pay is identical - just change the head count in the first column!

Head count (1 = Full time, 0,5 = Half Time, etc)	Type: F=FTE, A=part-time	Job Title	monthly wage	from month	to month	Number of months	Year Total Wages	Pension Plan 1	Pension Plan 2	Vacation pay	Christmas bonus	Allocation of general expenses	Social insurance	Total expenses
1.0	F	Manager	3,500	4	12	9	31,500	30	150	0	0	719	6,615	39,014
1.0	F	Service	2,500	1	1	1	2,500	30	150	0	0	57	525	3,262
4.0	F	Service	1,800	1	12	12	86,400	120	600	1,200	3,600	1,972	18,144	112,036
1.0	F	Service	1,500	1	12	12	18,000	30	150	300	750	411	3,780	23,421
1.0	F	Chef	2,900	1	12	12	34,800	30	150	300	1,450	794	7,308	44,832
3.0	F	Demi-Chef	2,100	1	12	12	75,600	90	450	900	3,150	1,726	15,876	97,792
6.0	F	NN	410	1	12	12	29,520	180	900	1,800	1,230	674	6,199	40,503
0.5	A	NN	639	8	12	5	3,195	15	75	0	0	73	671	4,029
0.5	A	NN	639	8	12	5	3,195	15	75	0	0	73	671	4,029
0.5	A	NN	639	8	12	5	3,195	15	75	0	0	73	671	4,029
0.5	A	NN	639	8	12	5	3,195	15	75	0	0	73	671	4,029
0.5	A	NN	639	8	12	5	3,195	15	75	0	0	73	671	4,029
0.5	A	NN	718	1	12	12	8,616	15	75	150	180	197	1,809	11,042
0.5	A	NN	2,500	1	12	12	30,000	15	75	150	625	685	6,300	37,850
1.0	F	NN	2,700	2	12	11	29,700	30	150	0	0	678	6,237	36,795
						0	0	0	0	0	0	0	0	0
						0	0	0	0	0	0	0	0	0
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						0	0	0	0	0	0	0	0	0
						0	0	0	0	0	0	0	0	0
						0	0	0	0	0	0	0	0	0

extract!!

22.0	Full-time Employees					Payroll Total	365,806	660	3,300	4,800	10,985	8,350	76,819	470,720
			22.3%	therof: social insurance				660	3,300	4,800	10,985	8,350	76,819	104,914

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