

**WILLKOMMEN! BIENVENUE! WELCOME!**

to the world of

**MagicWorkbooks®**

## **Restaurant**Booster

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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Page 1 of 12

## 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](mailto:support@magicworkbooks.com) - we'll send you the ordered xls MagicWorkbook by email)

## Product Survey

You want to know with which products you really earn money?

































You need to show your bank that you're a professional?

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 RestaurantBooster is the tool for you:**
















































- it generates on a monthly and cumulative basis:
- a profit analysis of all your products individually,
- a profit analysis of your products by category,
- your monthly winner-loser list,
- your top ten chart
- scenarios that show the effects of price increases and volume changes
- food cost surveys
- and
- of course, a decent food cost calculation template that you can use for all recipes.

Blattbezeichnung	Art	Beschreibung	<a href="#">click on book to get to page</a>
<b>WELCOME</b>	Text	Intro / Manual	
<b>DATA</b>	Spreadsheet	DATA INPUT	
D1	Spreadsheet	Data input Month 1	
D2	Spreadsheet	Data input Month 2	
D3	Spreadsheet	Data input Month 3	
D4	Spreadsheet	Data input Month 4	
D5	Spreadsheet	Data input Month 5	
D6	Spreadsheet	Data input Month 6	
D7	Spreadsheet	Data input Month 7	
D8	Spreadsheet	Data input Month 8	
D9	Spreadsheet	Data input Month 9	
D10	Spreadsheet	Data input Month 10	
D11	Spreadsheet	Data input Month 11	
D12	Spreadsheet	Data input Month 12	
M1	Spreadsheet	Monthly Survey Month 1	
M2	Spreadsheet	Monthly Survey Month 2	
M3	Spreadsheet	Monthly Survey Month 3	
M4	Spreadsheet	Monthly Survey Month 4	
M5	Spreadsheet	Monthly Survey Month 5	
M6	Spreadsheet	Monthly Survey Month 6	
M7	Spreadsheet	Monthly Survey Month 7	
M8	Spreadsheet	Monthly Survey Month 8	
M9	Spreadsheet	Monthly Survey Month 9	
M10	Spreadsheet	Monthly Survey Month 10	
M11	Spreadsheet	Monthly Survey Month 11	
M12	Spreadsheet	Monthly Survey Month 12	
Year	Spreadsheet	Survey Cumulative	
TopTen	Graph	TopTen	
Scenario	Spreadsheet	Scenario Run	
Category	Spreadsheet	Analysis by Category	
Foodcost	Graph	Food Cost	
Foodcostcalculator	Spreadsheet	Food Cost Calculation Template	

Winner		don't change a thing!
Loser		get rid of it!

Boomer		needs a price increase!
Sleeper		needs a sales push!

Set filter to "D" to hide empty rows!

No.	Category short	Menu item	Sales Price net	Food cost net	Margin	Margin %	Evaluation MARGIN	Items sold	Evaluation n SALES	Revenue Total	Food Cost Total	Margin Total	Evaluation Total
1	Ent	Antonio Salad	7.98	1.80	6.18	77%		38		303.36	68.40	234.96	
2	Main	Roquefort-Avocado Salad	7.98	2.50	5.48	69%		10		79.83	25.00	54.83	
3	Main	Champagne Caviar Chicken	57.98	42.00	15.98	28%		95		5,508.40	3,990.00	1,518.40	
4	Ent	Small salad	2.52	1.70	0.82	33%		9		22.69	15.30	7.39	
5	Ent	Cannelloni	9.08	2.38	6.70	74%		19		172.44	45.22	127.22	
6	Ent	Vegetable Lasagne	8.82	3.10	5.72	65%		15		132.35	46.50	85.85	
7	Ent	Buffet Salad	5.88	2.30	3.58	61%		2		11.76	4.60	7.16	
8	Ent	Buffet antipasti	8.40	4.30	4.10	49%		22		184.87	94.60	90.27	
9	Ent	Soup of the day	3.36	1.50	1.86	55%		17		57.14	25.50	31.64	
10	Ent	White onion soup	4.20	1.74	2.46	59%		18		75.63	31.32	44.31	
11	Ent	Consomme	4.62	1.83	2.79	60%		21		97.06	38.43	58.63	
12	Ent	Chicken nuggets	3.36	1.95	1.41	42%		4		13.45	7.80	5.65	
13	Main	Pork medaillons	11.60	5.10	6.50	56%		35		405.88	178.50	227.38	
14	Barb	T-bone steak	14.29	3.45	10.84	76%		46		657.14	158.70	498.44	
15	Barb	Southern broiled Chicken	9.83	2.80	7.03	72%		10		98.32	28.00	70.32	
16	Barb	Rumpsteak Grill	12.10	2.22	9.88	82%		29		350.92	64.38	286.54	
17	Main	Peking Duck	10.59	2.14	8.45	80%		20		211.76	42.80	168.96	
18	Barb	Pork chops	10.17	2.17	8.00	79%		9		91.51	19.53	71.98	
19	Barb	Alligator steak	10.92	2.50	8.42	77%		3		32.77	7.50	25.27	
20	Main	Rabbit chops	10.00	5.39	4.61	46%		10		100.00	53.90	46.10	
21	Main	Trout	14.20	3.72	10.48	74%		13		184.62	48.36	136.26	
22	Main	Mixed grill	14.71	4.37	10.34	70%		38		558.82	166.06	392.76	
23	Main	Bouillabaisse royale	13.87	3.88	9.99	72%		10		138.66	38.80	99.86	
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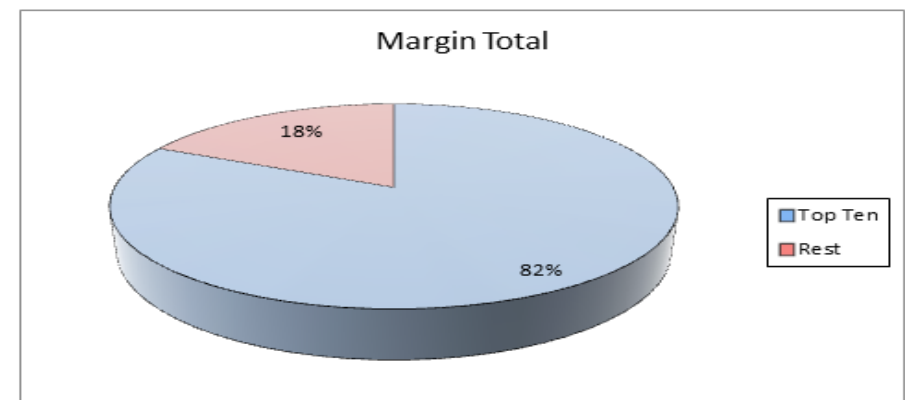
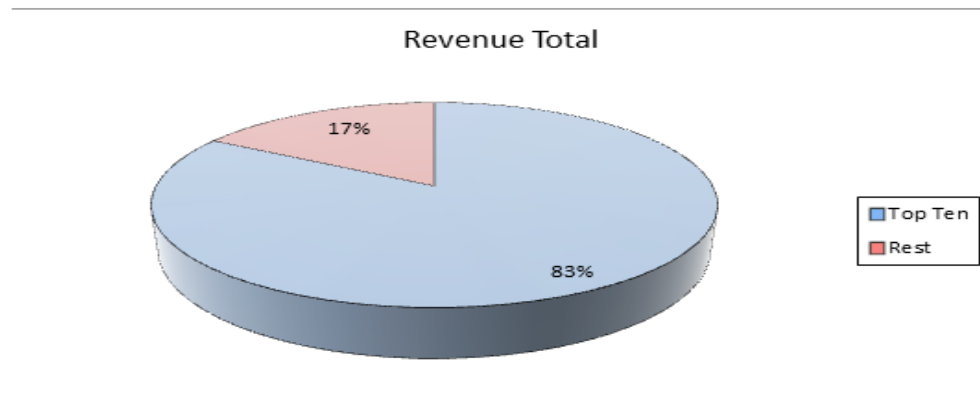
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Ranking	Menu item	Sales Price net	Food cost net	Margin	Margin %	Items sold	Revenue Total	Food Cost Total	Margin Total
<b>1</b>	Champagne Caviar Chicken	57.98	42.00	15.98	28%	103	5,972.27	4,326.00	1,646.27
<b>2</b>	T-bone steak	14.29	3.45	10.84	76%	138	1,971.43	476.10	1,495.33
<b>3</b>	Mixed grill	14.71	4.37	10.34	70%	114	1,676.47	498.18	1,178.29
<b>4</b>	Rumpsteak Grill	12.10	2.22	9.88	82%	87	1,052.77	193.14	859.63
<b>5</b>	Antonio Salad	7.98	1.80	6.18	77%	114	910.08	205.20	704.88
<b>6</b>	Pork medaillons	11.60	5.10	6.50	56%	105	1,217.65	535.50	682.15
<b>7</b>	Peking Duck	10.59	2.14	8.45	80%	60	635.29	128.40	506.89
<b>8</b>	Trout	14.20	3.72	10.48	74%	39	553.87	145.08	408.79
<b>9</b>	Cannelloni	9.08	2.38	6.70	74%	57	517.31	135.66	381.65
<b>10</b>	Bouillabaisse royale	13.87	3.88	9.99	72%	30	415.97	116.40	299.57
<b>TopTen Total</b>							14,923.11	6,759.66	8,163.45
<b>Total</b>							17,915.29	7,953.60	9,961.69
<b>% Top Ten</b>							<b>83%</b>	<b>85%</b>	<b>82%</b>



0172-01 RestaurantBoosterE

You can try out different scenarios. Just input an x in any or all of the 3 options and enter your percentages in the yellow cells.

1. Delete all "LOSERS" 

X
---

2. Increase prices for all BOOMERS 

X
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 by 

25%
-----

3. Increase sales volume for all SLEEPERS 

X
---

 by 

40%
-----

All affected menu items will be shown in green.

Scenario Run

The Mottled Prune

Currency: HK \$

per: Mar-15

Scenario result	19,242.71	7,659.77	11,582.94
Actual result	17,915.29	7,953.60	9,961.69
<b>change</b>	<b>1,327.41</b>	<b>-293.83</b>	<b>1,621.24</b>

No.	Category short	Menu item	Sales Price net	Food cost net	Margin	Margin %	Evaluation MARGIN	Items sold	Evaluation SALES	Revenue Total	Food Cost Total	Margin Total	Evaluation Total
1	Ent	Antonio Salad	7.98	1.80	6.18	77%	☺	114	☺	910.08	205.20	704.88	☺
2	Main	Roquefort-Avocado Salad	7.98	2.50	5.48	69%	☺	30	☺	239.50	75.00	164.50	☺
3	Main	Champagne Caviar Chicken	72.48	42.00	30.48	42%	☺	103	☺	7,465.34	4,326.00	3,139.34	☺
4	Ent	Small salad											
5	Ent	Cannelloni	9.08	2.38	6.70	74%	☺	57		517.31	135.66	381.65	
6	Ent	Vegetable Lasagne											
7	Ent	Buffet Salad											
8	Ent	Buffet antipasti	8.40	4.30	4.10	49%	☺	66		554.62	283.80	270.82	
9	Ent	Soup of the day	3.36	1.50	1.86	55%	☺	51		171.43	76.50	94.93	
10	Ent	White onion soup	4.20	1.74	2.46	59%	☺	54		226.89	93.96	132.93	
11	Ent	Consomme	4.62	1.83	2.79	60%	☺	63		291.18	115.29	175.89	
12	Ent	Chicken nuggets											
13	Main	Pork medaillons	14.50	5.10	9.40	65%	☺	105	☺	1,522.06	535.50	986.56	☺
14	Barb	T-bone steak	14.29	3.45	10.84	76%	☺	138	☺	1,971.43	476.10	1,495.33	☺
15	Barb	Southern broiled Chicken	9.83	2.80	7.03	72%	☺	30	☺	294.96	84.00	210.96	
16	Barb	Rumpsteak Grill	12.10	2.22	9.88	82%	☺	87		1,052.77	193.14	859.63	
17	Main	Peking Duck	10.59	2.14	8.45	80%	☺	60		635.29	128.40	506.89	
18	Barb	Pork chops	10.17	2.17	8.00	79%	☺	38	☺	384.35	82.03	302.33	☹
19	Barb	Alligator steak	10.92	2.50	8.42	77%	☺	13	☺	137.65	31.50	106.15	☹
20	Main	Rabbit chops											
21	Main	Trout	14.20	3.72	10.48	74%	☺	55		775.41	203.11	572.30	
22	Main	Mixed grill	14.71	4.37	10.34	70%		114	☺	1,676.47	498.18	1,178.29	
23	Main	Bouillabaisse royale	13.87	3.88	9.99	72%		30	☺	415.97	116.40	299.57	
24													
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26													
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Set filter to "D" to hide empty rows!

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**0172-01 RestaurantBoosterE**

This is where you can check out separate product categories

Click on the yellow cell and choose your category from the dropdown menu

Don't forget to reset the filter if you change the category!

Main Main dishes

**Analysis by Category**
**The Mottled Prune**

Currency: HK \$

per: Mar-15

Winner	👍	don't change a thing!
Loser	👎	get rid of it!

Boomer	😊	needs a price increase!
Sleeper	😞	needs a sales push!

Main Main dishes

No.	Category short	Menu item	Sales Price net	Food cost net	Margin	Margin %	Evaluation MARGIN	Items sold	Evaluation SALES
2	Main	Roquefort-Avocado Salad	7.98	2.50	5.48	69%		30	👎
3	Main	Champagne Caviar Chicken	57.98	42.00	15.98	28%	👎	103	👍
13	Main	Pork medallions	11.60	5.10	6.50	56%	👎	105	👍
17	Main	Peking Duck	10.59	2.14	8.45	80%	👍	60	
20	Main	Rabbit chops	10.00	5.39	4.61	46%	👎	30	👎
21	Main	Trout	14.20	3.72	10.48	74%	👍	39	👎
22	Main	Mixed grill	14.71	4.37	10.34	70%		114	👍
23	Main	Bouillabaisse royale	13.87	3.88	9.99	72%		30	👎

Revenue Total	Food Cost Total	Margin Total	Evaluation Total
239.50	75.00	164.50	
5,972.27	4,326.00	1,646.27	😊
1,217.65	535.50	682.15	😊
635.29	128.40	506.89	
300.00	161.70	138.30	👎
553.87	145.08	408.79	😞
1,676.47	498.18	1,178.29	
415.97	116.40	299.57	

Total		
Food cost % calculated		
Food cost % profit & loss accounts	Mar-15	
Variance		

11,011.01	5,986.26	5,024.75	
	54.4%		
	29.9%		
	24.5%	2,697.86	

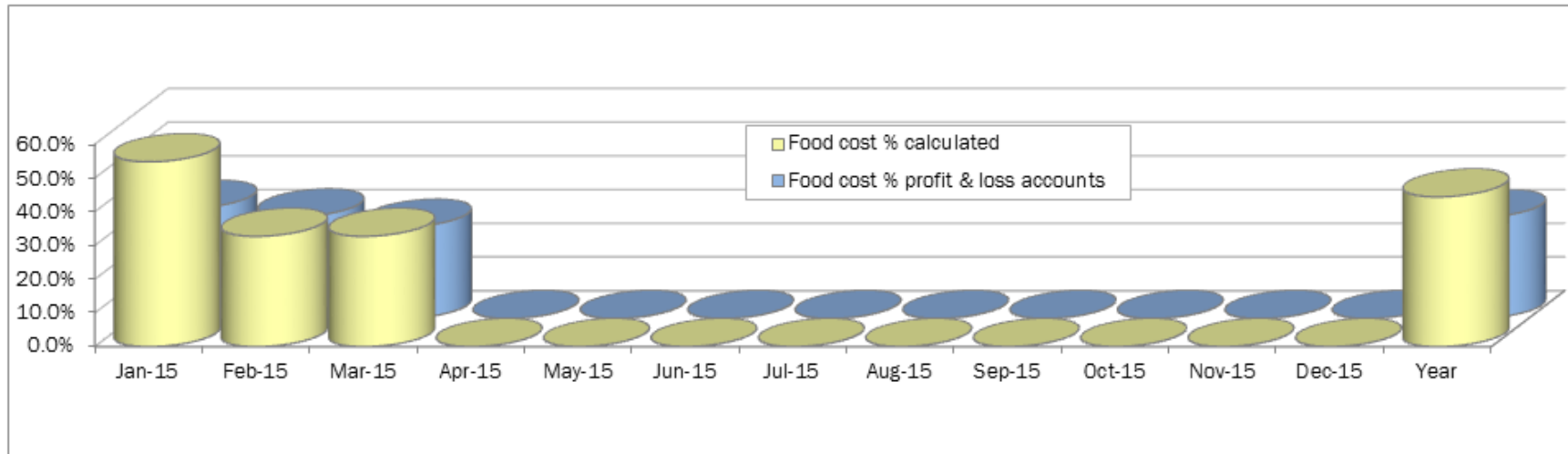
Set filter to "D" to hide empty rows!

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**Food Cost**
**The Mottled Prune**

Currency: HK \$ per: Mar-15

	Jan-15	Feb-15	Mar-15	Apr-15	May-15	Jun-15	Jul-15	Aug-15	Sep-15	Oct-15	Nov-15	Dec-15	Year
Food cost % calculated	54.8%	32.7%	32.7%										44.4%
Food cost % profit & loss accounts	32.6%	30.2%	27.1%										29.9%
Variance	22.1%	2.5%	5.6%										14.5%



**If you are faced with significant variances between your calculations and your profit & loss accounts, you should re-calculate**





**DATA INPUT Restaurant Sales**

Jan-15

[Back Home!](#)

Input your sales data in the table below. Use the demo data for orientation.  
Do not delete rows or columns! Do not use drag&drop!

Sales Prices and Food cost are transferred to the following months so that you do not have to input those again - unless they change.

You can input up to 500 individual products.

			Jan-15			19%
No.	Category short	Menu item	Sales Price gross	items sold	Food cost net	Sales Price net
1	Ent	Antonio Salad	9.50	38	1.80	7.98
2	Main	Roquefort-Avocado Salad	9.50	10	2.50	7.98
3	Main	Champagne Caviar Chicken	69.00	95	42.00	57.98
4	Ent	Small salad	3.00	9	1.77	2.52
5	Ent	Cannelloni	10.80	19	2.78	9.08
6	Ent	Vegetable Lasagne	10.50	15	3.10	8.82
7	Ent	Buffet Salad	7.00	2	2.30	5.88
8	Ent	Buffet antipasti	10.00	22	4.30	8.40
9	Ent	Soup of the day	4.00	17	1.50	3.36
10	Ent	White onion soup	5.00	18	1.77	4.20
11	Ent	Consomme	5.50	21	1.83	4.62
12	Ent	Chicken nuggets	4.00	4	1.95	3.36
13	Main	Pork medallions	13.80	35	5.10	11.60
14	Barb	T-bone steak	17.00	46	3.45	14.29
15	Barb	Southern broiled Chicken	11.70	10	2.80	9.93
16	Barb	Rumpsteak Grill	14.40	29	2.22	12.10
17	Main	Peking Duck	12.60	20	2.14	10.59
18	Barb	Pork chops	12.10	9	2.17	10.17
19	Barb	Alligator steak	13.00	3	2.50	10.92
20	Main	Rabbit chops	11.90	10	5.39	10.00
21	Main	Trout	16.90	13	3.72	14.20
22	Main	Mixed grill	17.50	38	4.37	14.71
23	Main	Bouillabaisse royale	16.50	10	3.88	13.87
24						
25						
26						
27						
28						
29						
30						


 extract!!

## DATA INPUT

[Back Home!](#)

**Input your data only in the yellow cells!**

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

Company:

Year:

Currency:

Sales Tax Percentage:

max. time-limit for food cost calculation:  days

Actual reporting month:

**generated automatically from data input!**

**extract!!**

## Food cost percentage according to profit&loss accounts

	monthly	cumulative
Jan-15	32.6%	32.6%
Feb-15	30.2%	31.4%
Mar-15	27.1%	29.9%
Apr-15		
May-15		
Jun-15		
Jul-15		

In what way do **MagicWorkbooks**<sup>®</sup> differ from normal Excel workbooks?

**MagicWorkbooks** are easier to use:

- Easy-to-handle data input with demo data for orientation
- All data to be entered only once
- No programming knowledge required
- No detailed knowledge of Microsoft Excel required
- No work on spreadsheets or charts required
- No scrolling for sheets thanks to a Hyperlink-table of contents

**MagicWorkbooks** are faster:

- A monthly report with 20 spreadsheets and 20 charts in 20 minutes?
- Calculate year-end liquid reserves with changes in revenue prediction for every month in half an hour?
- Compute balance sheets for the next five years in one hour?
- Decision on a \$ 50 million operation: Prepare all relevant data in one hour?
- Determine capital re-investment requirements (fixed assets) for the next year in 10 minutes?
- Prepare a comprehensive company presentation for your bank in one hour?

With **MagicWorkbooks** all that is „business as usual“!

This was just a brief survey ...

if you have further questions regarding this workbook, email us!

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