

## WILLKOMMEN! BIENVENUE! WELCOME!

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**MagicWorkbooks**®

# **FoodCostManager**

This is a MagicWorkbook: 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 – <a href="mailto:support@magicworkbooks.com">support@magicworkbooks.com</a> - we'll send you

the ordered xls MagicWorkbook by email)

## **Product Survey**

You have always wanted an easy-access summary of all your food cost calculations but never had the time to compile them?

And wouldn't it be nice to have an automatic link to your latest food price list to save you from re-calculating everything several times per year?

And how about getting rid of all those single sheets with the hand-written notes and having a dynamic food cost library for fast and easy new calculations and automatic price-checks?

And how about having an automatic calculation of the calories per serving for all your recipes thrown in

## Then FoodCostManager is the tool for you!

- FoodCostManager comprises a library of 75 food cost calculations all of them linked to your actual pricelist.
- Just one change of price in your list and every single calculation will be automatically adjusted and the results shown in a colour-coded survey!
- You have a lot more than 75 food cost calculations to work with? Well, just copy FoodCostManager a couple of times: one copy for Main dishes, one for Starters, one for Desserts ...



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Sheet	type	contains	click to go!					
WELCOME	Text	Introduction / Manual						
Fsurvey	spreadsheet	Food Cost Survey						
Csurvey	spreadsheet	Calorie Content Survey						
DATA	spreadsheet	DATA INPUT						
Pricelist	spreadsheet	Food Pricelist						
F1	spreadsheet	Food cost calculation No. 1 Blue Moon Chicken						
F2	spreadsheet	Food cost calculation No. 2 Penne with cheese						
F3 F4	spreadsheet spreadsheet	Food cost calculation No. 3 0  Food cost calculation No. 4 0						
F5	spreadsheet	Food cost calculation No. 5 0						
F6	spreadsheet	Food cost calculation No. 6 0						
F7	spreadsheet	Food cost calculation No. 7 0						
F8	spreadsheet	Food cost calculation No. 8 0						
F9	spreadsheet	Food cost calculation No. 9 0						
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F32 F33	spreadsheet spreadsheet	Food cost calculation No. 32 0  Food cost calculation No. 33 0						
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F75	spreadsheet	Food cost calculation No. 75 0						



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Input your data in the YELLOW cells.

Please note: Data input ONLY in the yellow cells. DO NOT delete cells, rows, or columns! DO NOT input new cells, rows, or columns! DO NOT use drag&drop! All of these will destroy the functionality of this tool!

Company: Little House of Food Horrors

Year: 2025

Currency: US \$

Sales Tax:

MAX allowable food cost percentage 30%

Go to sheet "PRICELIST". Input your latest pricelist for all food stuffs or copy from another Excel file, or link to an Excel file.



Food Pricelist Little House of Food Horrors Year: 2025

Currency: US \$ Last undate: 13.05.2025

Currency:	rrency: US \$ Last update:								
				gram / ounce /		Calories per			
No.	Product Group	Item	Unit	pound / no.	Net Price	Unit			
1		Acerola cherries	pack	850	8,29	340			
2		Almonds	pack	850	6,00	5.100			
3		Almonds	pack	2.500	6,39	15.000			
4		Anchovis	pack	2.500	8,60				
5		Apple	pack	2.500	8,36	1.500			
6		Apple juice	pack	2.500	8,60				
7		Apple, dried	pack						
8		Apricot raw	pack	2.650	9,99				
9		Apricots, Dried,	pack	2.500	6,63				
10		artichoke	pack	2.500	4,26				
11		Asparagus	pack	2.500	6,49	500			
12		avocado pear	pack	2.500	3,75				
13		bacon	pack	2.500	3,67				
14		bacon and egg, bacon and tomato, sausage and egg tri	pack	1.000	8,39				
15		bagel	pack	1.000	6,99				
16		baguette, French	pack	2.500	4,19				
17		Baileys Irish Cream	pack	2.500	9,12				
18		Bake, Tuna & Pasta, Healthy Living, Tesco	pack	2.650	5,49				
19		Bake, Vegetable, Marks & Spencer	pack	2.500	5,10				
20		Baked Beans, Heinz	pack	2.500	8,46				
21		Baked Potato, Average	pack	2.500	8,99				
22		bamboo shoots	pack	2.500	6,34				
23		Banana Fresh, Weighed Without Skin	pack	2.500	4,79	2.500			
24		Basmati Rice, Cooked, Average	pack	2.500	9,92				
25		Beans, Kidney, boiled	pack	2.500	7,45				
26		Beef Dinner, Roast, Birds Eye	pack	2.500	4,69				
27		Beef in black bean	pack	2.500	4,75				
28		beef sausage	pack	2.500	7,99				
29		Beer Bitter, Draught	pack	2.500	8,27				
30		Big Mac, McDonald's*	pack	2.500	3,96				
31		Big Mac, McDonald's*	pack	2.500	5,08				
32		biscuit	pack	2.500	9,35				

Please note the following for this data input:

1. You can input up to 1.000 different items.

Overwrite the demo data with your own pricelist.

IMPORTANT! Do not delete rows, enter new rows, or drag&drop! Leaving some rows empty is no problem.

- 2. If you copy from or link to another source, please take note of the format requirements as follows:
- 2a. "Product Group" in column B is optional. It can be helpful in searching for an item but is not necessary. The same goes for "Unit" in column D.
- 2b. Take care to input a "calculable" value in column E (gram, ounce, pound...). So no interesting input such as "1 or 2 pieces" or "approx. 5 ounces". Just a number!
- 3. If you want to have calories per serving calculated, be sure to enter the number of calories per unit! e.g. sugar has about 400 calories per 100 gr. Your buying unit for sugar is 10 kilograms. So the corresponding calories would be  $400 \times 100 = 40,000$  calories.

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Food Cost Calculation last update: 13.05.2025

tom	Divo I	14000	Chicken
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				unit	serving	calories per	serving price			
item-no.	Item	Net price	unit size	calories	size	serving	net			
93	chicken breast	24,69	1.000	1.200	200,0	240	4,94			
384	Rice, parboiled	5,99	1.000	4.000	65,0	260	0,39			
265	Mango	1,09	1	170	0,5	85	0,55			
412	Sauerkraut	0,46	100	26	50,0	13	0,23			
84	cheese, cream	1,85	330	1.155	50,0	175	0,28			
35	Blueberries, Raw	2,99	100	40	50,0	20	1,50			
151	Edam cheese, 45% fat	2,62	1.000	3.500	100,0	350	0,26			
	0	0,00	0	0		0	0,00			
	0	0,00	0	0		0	0,00			
	0	0,00	0	0		0	0,00			
	0	0,00	0	0		0	0,00			
0		0,00	0	0		0	0,00			
	0	0,00	0	0		0	0,00			
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	0	0,00	0	0		0	0,00			
	0	0,00	0	0		0	0,00			
	0	0,00	0	0		0	0,00			
	0	0,00	0	0		0	0,00			
	garnishing / other	1,00	10		5,0	0	0,50			
Total net fo	ood cost					1.143	8,64			
MAX allow	able food cost percentage				30,0%					
calculated	MIN selling price net						28,80			
calculated	MIN selling price gross	19%		34,27						
Actual se	lling price gross			32,50						
actual sel	ling price net			27,31						
actual food	cost %				31,6%					
actual net	margin				18,67					

Home

Input your data only in the yellow cells!

Input the item-no. From your pricelist (column A) and all relevant data are automatically rendered.

At the bottom of this calculation you can input a "reserve" position manually. You can also use that to lump together several very small amounts - such as: a pinch of salt, a sprinkling of sugar, or things of that type.



This survey shows all relevant calculation data for every menu item.

All items which have a lower food cost than your maximum allowable percentage are shown on BLUE background, otherwise the background is RED. Note that this can change with every update of your pricelist!

Home

Food C	cost Survey	Little H	ouse of Foo	d Horrors				Last update:		13.05.2025		Actual Margin is
Sheet	Menu Item	Food cost net	MIN selling price net	MIN selling price gross	ACTUAL selling price gross	ACTUAL selling price net	ACTUAL margin	MAX allowable food cost percentage	ACTUAL food cost percentage	variance to MAX	Set filter to "D" to hide empty rows!	the difference between net food cost and net selli
Ε4				19%				30.0%	31.6%	1.00/	D v	price, in other words, your
F1 F2	Blue Moon Chicken Penne with cheese		64 28,80 92 9,75		-				-		D	interim profit
F3	Penne with cheese	0 0		-		-		-	-	-	0	before all other
F4			00 0,00	· ·				· ·	-	-	0	expenses such as
F5			00 0,00						-		0	payroll, rent and
F6			00 0,00					· ·	-	-,	0	overhead.
F7		0 0				_		-	-		0	
F8		0 0						· ·			0	
F9		0 0	00 0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	As this margin ha
F10		0 0	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	to carry the payr
F11		0 0,	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	of two teams
F12		0 0,	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	(Kitchen +
F13		0 0,	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	Service), not to
F14		0 0,	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	mention utilities,
F15		0 0,	00 0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	rent and the
F16		0 0,	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	expectations of a
F17		0 0,	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	grumpy boss, the
F18		0 0,	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	maximum food
F19		0 0,	00,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	cost should not
F20		0 0,	0,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	exceed 30 %.
F21		0 0,	00,00	0,00	0,00	0,00	0,00	-	-		0	
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F29			00 0,00						-		0	
F30		0 0,	00,00	0,00	0,00	0,00	0,00	30,0%	0,0%	0,0%	0	

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### 0182-01 FOODCOSTMANAGEREFOODCOSTMANAGER This survey shows the calorie content of every menu item. You can change the values in C3-C5. Your menu items will appear colour-coded as shown below. Item up to Item up to Item from 400 1.000 Calorie Content Survey Little House of Food Horrors Set filter to "D" to hide empty rows! Sheet Item: Calories (kcal) per serving F4 F5 F6 F7 F8 F9 F10 F11 F12

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F13 F14 F15 F16 F17 F18 F19 F20

F21 F22 F23 F24 F25 F26 F27 F28 F29 F30



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 sale-and-lease-back 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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