Compeat®

Restaurant Management & Accounting Systems

A Sampling of
Reports & Screens

Compeat®

Restaurant Management & Accounting Systems

Compeat BOS (Back Office Software) and Compeat PR (Payroll) together provide a total restaurant back office solution. In addition to standard general accounting features, Compeat also offers POS polling and extensive inventory management including:

- product ordering
- recipe costing
- menu engineering
- theoretical costing
- commissary functionality
- variances
- waste and transfers
- and many more features

Compeat is the only complete food and beverage system that enables you to place an order, receive the product, post the invoice, pay the bill, poll the POS, manage your labor, and print financial statements without exporting data and managing multiple systems.

Because Compeat was designed for the restaurant industry, it addresses the specific needs that you have with regard to:

- purchasing
- bill paying
- gift cards
- flash financials
- inventory valuation
- customer house accounts
- payroll processing
- and much more

However, Compeat works the way you need it to work, either as a fully-integrated accounting, inventory, and payroll product (optional), or as a compliment to your existing accounting software. You make the choice. Many of our customers begin with inventory then integrate the full accounting at their own pace.

Compeat's optional add-on Payroll module provides industry-leading, restaurant-specific functionality not found in "conventional" payroll software. Save money by bringing your payroll in-house, while at the same time reducing tip-reporting hassles and easing the compliance burden. A unique feature is the ability to quickly produce data needed for the government's 8027 report, because Compeat records cash and credit card tips (both those paid-out and those withheld for the paycheck) separately, in addition to tracking credit card and total sales amounts.
Compeat's design easily accommodates both large, multi-unit enterprises, and single-unit operators. For the single-unit operator, Compeat simply requires a PC running Windows XP Professional networked to your POS system.

For the multi-unit operator, Compeat installs on a server running Windows 2000 or Windows 2003 Server, with a Microsoft SQL Server 2005 database. Compeat is written entirely on the Microsoft .NET platform and utilizes Microsoft's new Smart Client technology to allow the PC at your restaurant to seamlessly work with the data at your home office over a standard broadband Internet connection. No synchronization of recipes, inventory, or financial information is necessary, because all data resides at the home office. This gives you tremendous control and confidence in the system.

The Compeat software may be installed and operated by you in-house, or may be rented on a monthly basis and used through an ASP arrangement.
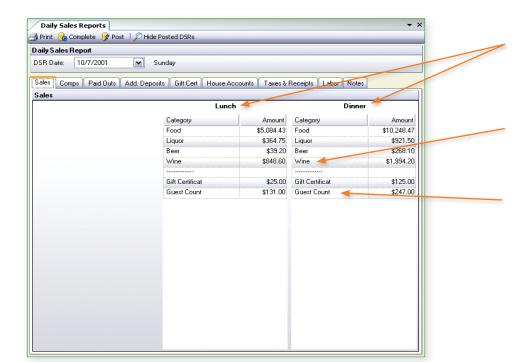
As you look through the following pages, please note that the information shown is only a sampling of the features and reports available using Compeat. For more information, please contact:

Compeat Restaurant Management Systems
11940 Jollyville Road, Suite 200N
Austin, TX 78759
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e-mail: info@compeat.com
on the web: www.compeat.com

The DSR - Daily Sales Report *(all screens not shown)*

The Compeat DSR accommodates up to six time periods. (Only two periods shown.)

Sales Categories are user-definable for each time period. Multiple revenue centers may be recorded for each time period (only one shown).

Collect financial and statistical information (guest counts are statistical).

DSR data can be entered manually or imported from your POS. (Restrictions may apply.)

Optionally collect detailed information about comps – what are the reasons and who is doing them. (screen not shown)

Also record paid outs and additional deposits.

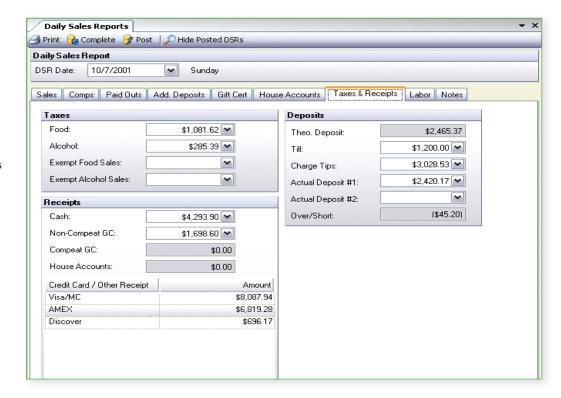BOS can also track gift certificate (paper-based) inventory, issuances and redemptions including multi-location.
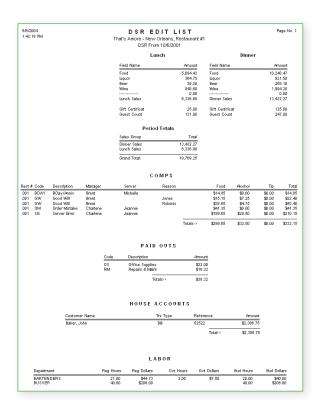
Track house charges including banquet deposits. (screen not shown)

Pay out charge tips at closing or accrue for later payout.

Complete accounting for sales taxes and receipts. Credit cards may be posted in gross or net dollars to match your credit card bank statement.

Complete cash reconciliation.

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D S R   E D I T   L I S T
That's Amore - New Orleans, Restaurant #1
DSR From 10/6/2001

Page No. 1

Lunch			Dinner	
Field Name	Amount		Field Name	Amount
Food	5,084.43		Food	10,249.47
Liquor	364.75		Liquor	921.50
Beer	39.20		Beer	268.10
Wine	848.60		Wine	1,994.20
--------------	0.00		--------------	0.00
Lunch Sales	6,336.98		Dinner Sales	13,432.27
Gift Certificat	25.00		Gift Certificat	125.00
Guest Count	131.00		Guest Count	247.00

Period Totals

Sales Group	Total
Dinner Sales	13,432.27
Lunch Sales	6,336.98
Grand Total:	19,769.25

C O M P S

Rest #	Code	Description	Manager	Server	Reason		Food	Alcohol	Tip	Total
001	BDAY	BDay//Anniv	Brent	Michelle			$14.85	$0.00	$0.00	$14.85
001	GW	Good Will	Brent		Jones		$15.15	$7.25	$0.00	$22.40
001	GW	Good Will	Brent		Roberts		$38.65	$4.75	$0.00	$43.40
001	OM	Order Mistake	Charlene	Jeannie			$41.35	$0.00	$0.00	$41.35
001	SE	Server Error	Charlene	Jeannie			$189.65	$20.50	$0.00	$210.15
						Totals->	$299.65	$32.50	$0.00	$332.15

P A I D   O U T S

Code	Description	Amount
OS	Office Supplies	$22.00
RM	Repairs & Maint	$16.32
	Totals->	$38.32

H O U S E   A C C O U N T S

Customer Name	Trx Type	Reference	Amount
Baker, John	Bill	52522	$2,388.75
		Total->	$2,388.75

L A B O R

Department	Reg Hours	Reg Dollars	Ovt Hours	Ovt Dollars	Bud Hours	Bud Dollars
BARTENDERS	21.00	$44.73	2.00	$7.50	20.00	$40.00
BUSSER	40.00	$206.00			40.00	$206.00

The DSR (Daily Sales Report) is the financial recap for a restaurant, for a day.

Information includes sales, comps, paid outs, labor hours, dollars, and tenders for a day.

Compeat's DSR will determine the cash over/short.

The DSR must balance (debits and credits) before it can be posted.

Compeat will create the daily sales journal entry.

Flash reports can provide information for any date range, and compare prior year and budgeted numbers.

Page No. 2 — DSR Edit List

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1:46:22 PM

D S R   E D I T   L I S T
That's Amore - New Orleans, Restaurant #1
DSR From 10/6/2001

Page No. 2

L A B O R

Department	Reg Hours	Reg Dollars	Ovt Hours	Ovt Dollars	Bud Hours	Bud Dollars
KITCHEN/DISH	56.00	$840.00	2.00	$21.00	54.00	$820.00
WAITSTAFF	56.00	$119.28			56.00	$119.00
Totals->	173.00	$1,210.01	4.00	$28.50	170.00	$1,185.00

Taxes->		Receipts->		Deposit->	
Food:	$1,081.62	Cash:	$4,293.90	Theo Cash Dep:	$2,427.05
Liquor:	$285.39	Non-Compeat GC:	$1,698.60	Bar Bank:	$1,200.00
Exempt Fd Sales:		Visa/MC:	$8,087.94	Charge Tips:	$3,028.53
Exempt Liq Sales:		Amex:	$6,819.28	Actual Cash Dep:	$2,420.17
		Diners:		Over/Short:	($6.88)
		Discover:	$696.17		

Purchase Orders

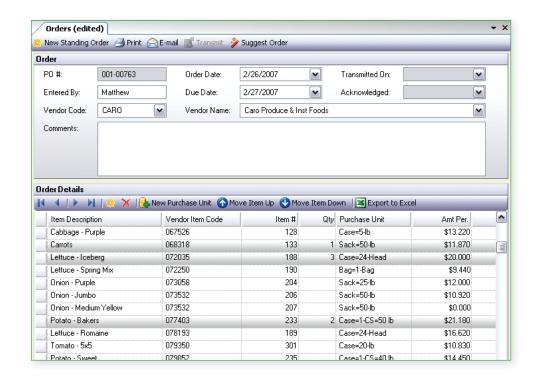Compeat provides several ways to create an order.

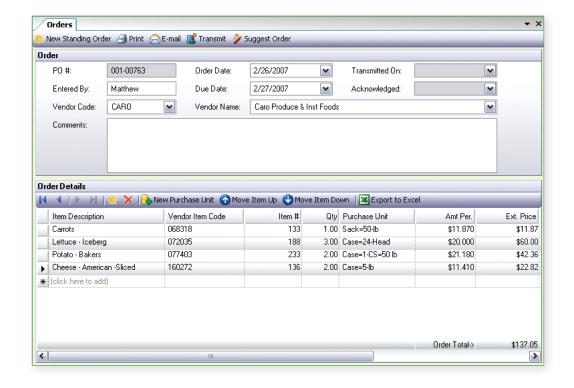One way is to specify the vendor you wish to place an order with and pick from a list of items.

After a vendor is selected, Compeat automatically provides a list of every item purchased from the vendor over a specified number of days – a self-maintaining order guide.

Items may be sorted by selecting any column heading (some headings not shown).

The Amt Per is the price paid on the last purchase from this vendor or a price managed through Vendor Price Maintenance. Prices may be changed if security allows.

Other order methods include ordering to par, suggested order based upon historical sales, and standing orders.

After clicking on the Save button, the order refreshes. Zero quantity items are removed, leaving only the items actually ordered.

The order may be e-mailed or transmitted electronically to the Vendor.

The P.O. can also be printed.

The invoice and manual check entry screens provide the ability to convert orders to detailed line-item invoices, coded to the proper GL account.

Clicking on the Convert Order button displays a window of outstanding orders the user may choose from.

After the order is selected, all that remains is to enter dates and the invoice number.

Changes to quantities and costs may be entered if security allows.

It is also possible to scan invoice documents and attach the scanned image to the transaction. The image can be reviewed and printed at any time.

Compeat provides extensive reporting on purchases, including price and quantity variances from ordered prices and quantities.

AP TRANSACTION REGISTER
That's Amore - New Orleans
Batch Number BV-001-000363

Voucher # / Apply Date	Vendor #	Name / Address	Doc Type	Doc Date / Due Date	Document # / PO #	Doc Amount / Non-Disc Amt
V-001-0000759 10/18/2003	CARO	Caro Produce & Inst Foods P.O.Box 54946 New Orleans, LA 70154-4946	Invoice	10/18/2003 10/28/2003	632636 001-00402	$254.90

Broccoli	118	1	5010-000	Purchases - Food	1.00 Case=28-Bunch	11.94	11.94
Carrots	133	1	5010-000	Purchases - Food	3.00 Sack=50-lb	18.12	54.36
Cauliflower	134	1	5010-000	Purchases - Food	4.00 Case=12-Head	14.13	56.52
Lettuce - Spring Mix	190	1	5010-000	Purchases - Food	7.00 Bag=1-Bag	9.44	66.08
Onion - Purple	204	1	5010-000	Purchases - Food	6.00 Sack=25-lb	11.00	66.00

Voucher # / Apply Date	Vendor #	Name / Address	Doc Type	Doc Date / Due Date	Document # / PO #	Doc Amount / Non-Disc Amt
V-001-0000760 10/18/2003	GRE	Great Southern	Invoice	10/19/2003 10/19/2003	0940394 001-00405	$213.99

Beer - Abita - 12 oz LN	500	1	5020-000	Purchases - Alcohol	3.00 Case=24-Bottle	19.96	59.88
Beer- Corona - 12 oz LN	504	1	5020-000	Purchases - Alcohol	2.00 Case=24-Bottle	21.09	42.18
Bourbon - Old Charter	529	1	5020-000	Purchases - Alcohol	2.00 Bottle=1-1 Litr	13.62	27.24
Triple Sec	581	1	5020-000	Purchases - Alcohol	1.00 Bottle=1-1 Litr	7.59	7.59
Vodka - Smirnoff (Bar)	588	1	5020-000	Purchases - Alcohol	6.00 Bottle=1-1 Litr	12.85	77.10

2 Invoice(s)   Total-> $468.89

GL ACCOUNT TOTALS

Date	Rest #	GL Acct #	Description	Debit	Credit
10/18/2003	1	1800-999	I/C - Management Co., Inc.		$468.89
	1	5010-000	Purchases - Food	$254.90	
	1	5020-000	Purchases - Alcohol	$213.99	
			Restaurant GL Totals for : 10/18/2003	$468.89	$468.89
	999	1800-001	I/C - New Orleans	$468.89	
	999	2000-000	Accounts Payable		$468.89
			Restaurant GL Totals for : 10/18/2003	$468.89	$468.89

The AP Transaction Register is created upon posting a batch of invoices.

This example illustrates the optional inter-company posting feature. Notice that Restaurant 1's purchase accounts were debited, but the Management Company's (999) accounts payable account was credited. An automatic inter-company "due-to, due-from" journal entry was created.

This provides for Compeat's powerful, consolidated-bill-paying feature.

A Master Inventory record is shown here. The master inventory record is not specific to a restaurant; it is global to the organization. Any item that any restaurant may place an order for must exist in the Master Inventory. This greatly improves inventory management among restaurant entities.

Before an inventory item can be configured for a specific restaurant, it must exist in the master inventory.

By defining a single weight-to-volume relationship, the inventory item may be purchased in one class (weight) and used in any UOM of another class (volume). See Menu Items on page 13.

Virtually all inventory reports may be grouped by levels, where Level 2 is a sub-level of Level 1 and Level 3 is a sub-level of Level 2. For example, Dry Goods may be selected instead of all Food.

A Restaurant Inventory record is shown below. After an item is defined in the Master, it can be defined for a restaurant. In a multi-unit, multi-concept scenario, it may be that not all Master items will be defined in all restaurants.

Units of Measure and Vendors are defined for each inventory item, for each restaurant.

A single inventory item may have multiple Purchase Units (pack-sizes). Purchase units can be added "on-the-fly" as invoices are entered into the system.

Inventory items are assigned to locations and a single item may have multiple locations in a restaurant.

Inventory items can be flagged as Hot Items for daily inventory counting.

Multiple vendors may provide the same inventory item and in different pack-sizes. Purchasing info is automatically remembered to facilitate faster order processing.

INVENTORY COUNTS WORKSHEET

That's Amore - New Orleans, Entity #1
Location: Bar/Drink Area   Valuation Counts   Last Invoice Costs

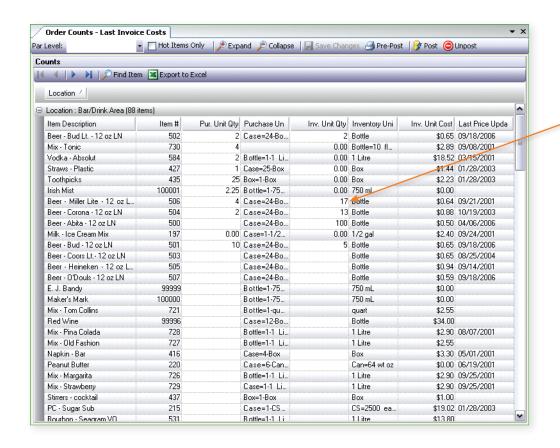| Item #	Item Description	Last Puchased	Pur Unit Desc / Pur Unit Cost	Qty On Hand	Inv Unit Desc / Inv Unit Cost	Qty On Hand
503	Beer - Coors Lt.- 12 oz LN	09/28/01	Case=24-Bottle $15.63	_____	Bottle $0.65	_____
584	Vodka - Absolut	03/15/01	Bottle=1-1 Litre $18.52	_____		
416	Napkin - Bar	05/01/01	Case=4-Box $13.20	_____	Box $3.30	_____
520	Amaretto	04/23/02	Bottle=1-1 Litre $10.14	_____		
435	Toothpicks	01/28/03	Box=1-Box $2.23	_____		
500	Beer - Abita - 12 oz LN	10/19/03	Case=24-Bottle $19.96	_____	Bottle $0.83	_____
727	Mix - Old Fashion		Bottle=1-1 Litre $2.55	_____		
728	Mix - Pina Colada	08/07/01	Bottle=1-1 Litre $2.90	_____		
427	Straws - Plastic	01/28/03	Case=25-Box $36.02	_____	Box $1.44	_____

This is a sample of an inventory count worksheet. Compeat also supports wireless handheld devices.

Worksheets are grouped by Location and items may be organized by position within location, allowing the worksheet to match the position of the inventory in the restaurant. This reduces count time and improves accuracy.

The worksheet shows the Purchase UOM and Inventory UOM. This provides the ability to count cases and bottles of beer.

Unit costs may be omitted from the worksheet if desired.

Order Counts - Last Invoice Costs

Par Level: [ ] Hot Items Only | Expand | Collapse | Save Changes | Pre-Post | Post | Unpost

Counts

Find Item | Export to Excel

Location

Location : Bar/Drink Area (88 items)

Item Description	Item #	Pur. Unit Qty	Purchase Un	Inv. Unit Qty	Inventory Uni	Inv. Unit Cost	Last Price Upda
Beer - Bud Lt. - 12 oz LN	502	2	Case=24-Bo...	2	Bottle	$0.65	09/18/2006
Mix - Tonic	730	4		0.00	Bottle=10 fl...	$2.89	09/08/2001
Vodka - Absolut	584	2	Bottle=1-1 Li...	0.00	1 Litre	$18.52	03/15/2001
Straws - Plastic	427	1	Case=25-Box	0.00	Box	$1.44	01/28/2003
Toothpicks	435	25	Box=1-Box	0.00	Box	$2.23	01/28/2003
Irish Mist	100001	2.25	Bottle=1-75...	0.00	750 ml	$0.00	
Beer - Miller Lite - 12 oz L...	506	4	Case=24-Bo...	17	Bottle	$0.64	09/21/2001
Beer - Corona - 12 oz LN	504	2	Case=24-Bo...	13	Bottle	$0.88	10/19/2003
Beer - Abita - 12 oz LN	500		Case=24-Bo...	100	Bottle	$0.50	04/06/2006
Milk - Ice Cream Mix	197	0.00	Case=1-1/2...	0.00	1/2 gal	$2.40	09/24/2001
Beer - Bud - 12 oz LN	501	10	Case=24-Bo...	5	Bottle	$0.65	09/18/2006
Beer - Coors Lt. - 12 oz LN	503		Case=24-Bo...		Bottle	$0.65	08/25/2004
Beer - Heineken - 12 oz L...	505		Case=24-Bo...		Bottle	$0.94	09/14/2001
Beer - O'Douls - 12 oz LN	507		Case=24-Bo...		Bottle	$0.59	09/18/2006
E. J. Bandy	99999		Bottle=1-75...		750 mL	$0.00	
Maker's Mark	100000		Bottle=1-75...		750 mL	$0.00	
Mix - Tom Collins	721		Bottle=1-qu...		quart	$2.55	
Red Wine	99996		Case=12-Bo...		Bottle	$34.00	
Mix - Pina Colada	728		Bottle=1-1 Li...		1 Litre	$2.90	08/07/2001
Mix - Old Fashion	727		Bottle=1-1 Li...		1 Litre	$2.55	
Napkin - Bar	416		Case=4-Box		Box	$3.30	05/01/2001
Peanut Butter	220		Case=6-Can...		Can=64 wt oz	$0.00	06/19/2001
Mix - Margarita	726		Bottle=1-1 Li...		1 Litre	$2.90	09/25/2001
Mix - Strawberry	729		Case=1-1 Li...		1 Litre	$2.90	09/25/2001
Stirrers - cocktail	437		Box=1-Box		Box	$1.00	
PC - Sugar Sub	215		Case=1-CS...		CS=2500 ea...	$19.02	01/28/2003
Bourbon - Seagram VO	531		Bottle=1-1 Li...		1 Litre	$13.80	

The Inventory Count screen matches the order of the Worksheet to allow rapid data entry.

The user may enter quantities in purchase UOMs and inventory UOMs. (Case and Bottle)

Unit costs may be optionally omitted from the count screen.

After the count is entered, it can be checked with the Pre-Post Report. When satisfied with the count, it may be posted.

Upon posting, Compeat automatically creates the adjusting journal entry to adjust the purchases account and setup the beginning balance in the inventory account(s) for the new period.

Corrections to posted quantities are easily accomplished through Compeat's unique Un-Post feature.
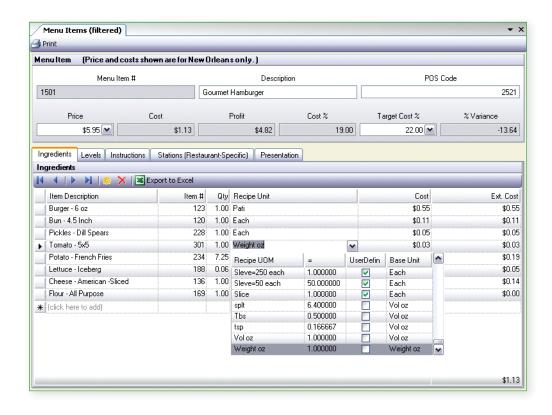
INVENTORY COUNT VARIANCE
That's Amore - New Orleans, Restaurant #1
9/1/2001 to 9/30/2001   Includes Unposted Vouchers   Level 1: FOOD

Item #	Description	Beg Inv	Inv. Units	+ Purchases	- Usage	= Theo E.I.	Inv. Units	Actual E.I.	Variance	Variance %
FOOD										
Non-Alcoholic Bev										
155	Coffee	0.85	CS=150 packs	0.00	0.09	0.76	CS=150 packs	0.38	-0.38	-50.22
156	Coffee - Decaf	0.60	CS=92 packs	0.00	0.02	0.58	CS=92 packs	0.30	-0.28	-47.93
162	Creamer - Coffee -P.C.	0.50	Case	1.00	0.00	1.50	Case	1.00	-0.50	-33.33
181	Juice - Grapefruit	4.00	Can=6 fl oz	12.00	0.00	16.00	Can=6 fl oz	15.00	-1.00	-6.25
179	Juice - Lemon	0.00	Bottle=48 fl oz	0.00	0.00	0.00	Bottle=48 fl oz	0.00	0.00	***
182	Juice - Orange - 1/2 Gal	0.00	quart	0.00	0.50	-0.50	quart	0.00	0.50	-100.00
312	Juice - Orange - Can	0.00	Can=6 fl oz	6.00	0.00	6.00	Can=6 fl oz	5.00	-1.00	-16.67
183	Juice - Pineappple	0.00	Can=6 fl oz	12.00	4.00	8.00	Can=6 fl oz	9.00	1.00	12.50
274	S.Dk - Coke	3.00	5 gallon	8.00	4.23	6.77	5 gallon	1.50	-5.27	-77.85
275	S.Dk - Diet Coke	0.00	5 gallon	4.00	2.03	1.97	5 gallon	1.25	-0.72	-36.66
279	S.Dk - Lemonade	2.00	5 gallon	1.00	1.82	1.18	5 gallon	1.10	-0.08	-6.87
276	S.Dk - Mr. Pibb	1.00	5 gallon	5.00	2.03	3.97	5 gallon	1.80	-2.17	-54.70
277	S.Dk - Rootbeer	2.00	5 gallon	2.00	1.68	2.32	5 gallon	1.10	-1.22	-52.57
278	S.Dk - Sprite	0.00	5 gallon	3.00	1.86	1.14	5 gallon	0.95	-0.19	-16.56
299	Tea - Bag - Hot Tea	0.10	Box	1.00	1.00	0.10	Box	1.00	0.90	900.00
300	Tea - Large bag - 3 oz	0.10	CS=24 each	4.00	5.60	-1.50	CS=24 each	1.10	2.60	-173.23
306	Water - Bottled	44.00	Bottle	48.00	57.00	35.00	Bottle	35.00	0.00	***
Bread										
115	Bread - Tex. Toast	9.00	Loaf=16 slices	179.00	172.13	15.88	Loaf=16 slices	7.00	-8.88	-55.91
116	Bread - Wheat	0.00	Loaf=20 slices	0.00	0.10	-0.10	Loaf=20 slices	0.00	0.10	-100.00
114	Bread Crumbs	7.00	Can=24 wt oz	0.00	0.00	7.00	Can=24 wt oz	3.00	-4.00	-57.14
121	Bun - 4 inch	73.00	Each	1,140.00	1,071.00	142.00	Each	111.00	-31.00	-21.83
120	Bun - 4.5 Inch	68.00	Each	4,240.00	3,961.00	347.00	Each	298.00	-49.00	-14.12
122	Bun - Wheat	12.00	Each	64.00	62.00	14.00	Each	12.00	-2.00	-14.29
163	Crouton	50.25	Bag	20.00	21.06	49.19	Bag	7.50	-41.69	-84.75
Dairy										
125	Butter - Liquid Sub.	8.50	gallon	30.00	2.13	36.37	gallon	5.10	-31.27	-85.98
310	Butter - Soild	3.50	lb	120.00	225.81	-102.31	lb	48.50	150.81	-147.40
136	Cheese - American -Sliced	5.50	lb	10.00	86.92	-71.42	lb	5.30	76.72	-107.42
137	Cheese - Cheddar	141.97	lb	440.00	564.59	17.38	lb	91.53	74.15	426.75
139	Cheese - Mozz. Sticks	84.00	lb	216.00	217.13	82.88	lb	54.00	-28.88	-34.84
140	Cheese - Mozzarella - Shred.	12.81	lb	40.00	22.34	30.47	lb	27.00	-3.47	-11.38
141	Cheese - Parmesan -Shred.	15.60	lb	0.00	23.40	-7.80	lb	10.50	18.30	-234.61
138	Cheese - Pepper Jack - Shred	26.00	lb	40.00	38.11	27.89	lb	27.00	-0.89	-3.19

The Inventory Count Variance report compares a theoretical ending inventory quantity with an actual ending inventory, and calculates a variance quantity and percentage based upon usage or the difference between actual and theoretical ending inventory.

Costs are not included on this report. Compeat's Inventory Theoretical Cost Report (not shown) provides cost variances between theoretical and actual costs.

The beginning inventory is your last count. Purchases come from invoices that are entered in Compeat. Usage is calculated by examining recipes, sales mix, waste, and transfers.

Compeat also provides an Actual Inventory Usage report (not shown).

Menu Items (filtered)

Print

Menu Item (Price and costs shown are for New Orleans only.)

Menu Item #	Description	POS Code
1501	Gourmet Hamburger	2521

Price	Cost	Profit	Cost %	Target Cost %	% Variance
$5.95	$1.13	$4.82	19.00	22.00	-13.64

Tabs: Ingredients | Levels | Instructions | Stations (Restaurant-Specific) | Presentation

Ingredients

Export to Excel

Item Description	Item #	Qty	Recipe Unit	Cost	Ext. Cost
Burger - 6 oz	123	1.00	Pati	$0.55	$0.55
Bun - 4.5 Inch	120	1.00	Each	$0.11	$0.11
Pickles - Dill Spears	228	1.00	Each	$0.05	$0.05
Tomato - 5x5	301	1.00	Weight oz	$0.03	$0.03
Potato - French Fries	234	7.25		$0.19	$0.19
Lettuce - Iceberg	188	0.06		$0.05	$0.05
Cheese - American -Sliced	136	1.00		$0.14	$0.14
Flour - All Purpose	169	1.00		$0.00	$0.00
[click here to add]					

Recipe UOM	=	UserDefin	Base Unit
Sleve=250 each	1.000000	☑	Each
Sleve=50 each	50.000000	☑	Each
Slice	1.000000	☑	Each
splt	6.400000	☐	Vol oz
Tbs	0.500000	☐	Vol oz
tsp	0.166667	☐	Vol oz
Vol oz	1.000000	☐	Vol oz
Weight oz	1.000000	☐	Weight oz

$1.13
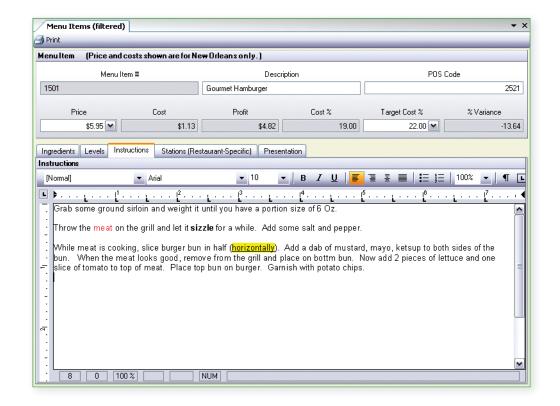
Menu Items are what you actually sell through your POS.

For each menu item, you define the ingredients and the quantity of each ingredient.

A single menu item file is maintained for all restaurants. The menu item costs are the costs for that restaurant.

Costs for a restaurant are automatically updated as invoices are entered for that restaurant.

Ingredients are easily chosen from a drop-down list and may be weight or volume as shown.

This recipe shows how flour may be used in any volume or weight UOM from a single weight to volume definition. See Inventory on page 9.

Menu Items (filtered)

Print

Menu Item (Price and costs shown are for New Orleans only.)

Menu Item #	Description	POS Code
1501	Gourmet Hamburger	2521

Price	Cost	Profit	Cost %	Target Cost %	% Variance
$5.95	$1.13	$4.82	19.00	22.00	-13.64

Tabs: Ingredients | Levels | Instructions | Stations (Restaurant-Specific) | Presentation

Instructions

[Normal] | Arial | 10 | **B** *I* U | 100%

Grab some ground sirloin and weight it until you have a portion size of 6 Oz.

Throw the meat on the grill and let it **sizzle** for a while. Add some salt and pepper.

While meat is cooking, slice burger bun in half (horizontally). Add a dab of mustard, mayo, ketsup to both sides of the bun. When the meat looks good, remove from the grill and place on bottm bun. Now add 2 pieces of lettuce and one slice of tomato to top of meat. Place top bun on burger. Garnish with potato chips.

8 | 0 | 100 % | NUM

Entering a Target Cost %, allows Compeat to print reports that focus on recipes that exceed a specified variance.

Compeat is able to print recipe books for recipes and preps. Recipe books are printed by station with a table of contents, numbered pages and headers and footers.