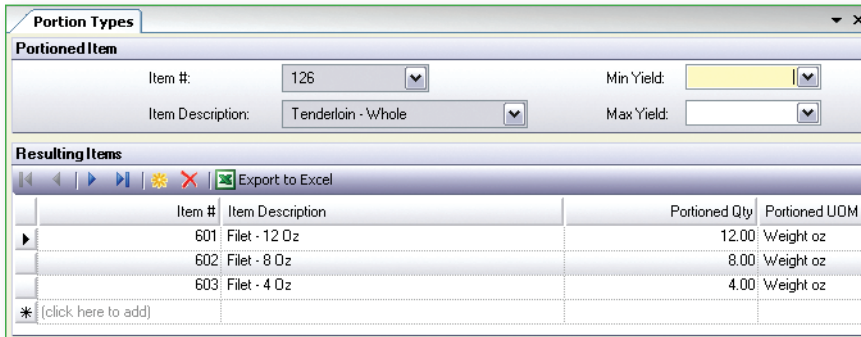


# Portioning

Our exclusive portioning feature provides the ability to portion “whole” food, typically inventoried by the pound, and “convert” that food into a portioned size, typically inventoried by the each, at its yield cost per pound. This feature is perfect for restaurants that portion their own meat.

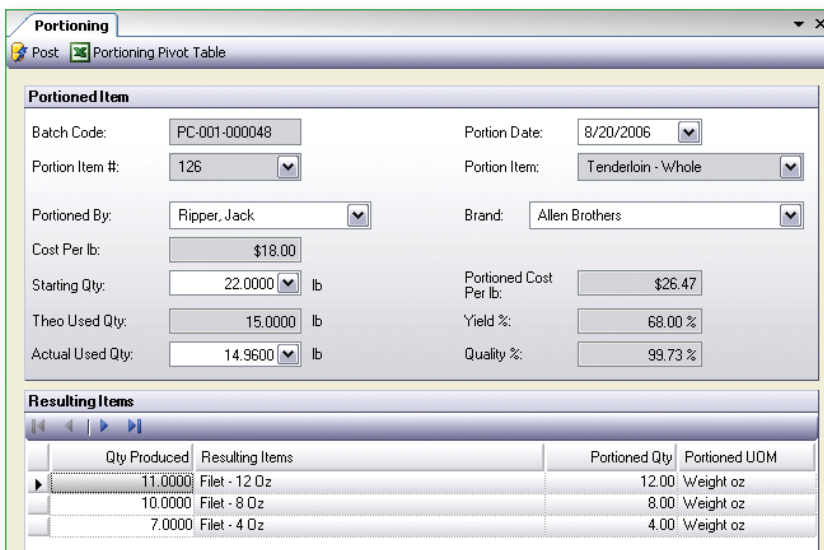
This provides for easier setup of recipes by allowing portions of Each instead of Pound. It also provides for much greater inventory control because the portioned product is counted by the Each instead of Pound.



The Portion Type screen is used to create the relationships of portioned inventory items to the “whole” or un-portioned inventory item.

To set up, simply define the inventory item to be portioned and the resulting inventory items.

The Portion Type definition is defined only one time.



The Portioning screen is used to actually “convert” the un-portioned food to its portioned pieces.

By entering the quantity of the item started with and the quantity of each of the resulting pieces, the program computes the yield and the portioned price per unit.

When this example is posted, whole tenderloin inventory will be reduced by 25 lbs. The inventory of 12oz, 8oz, and 4oz filets will be increased by the quantities shown at \$11.25 per pound. This means that 12 oz filets will be added to inventory at \$8.44 ea, 8 oz filets at \$5.63 ea, and 4 oz filets at \$2.81 ea.

Total inventory value does not change.

## Menu Items

Menu Items (filtered) [Print]

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

Menu Item # 1501 Description Gourmet Hamburger POS Code 2521

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

Ingredients Levels Instructions Stations (Restaurant-Specific) Presentation

Ingredients

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	Recipe UOM =		\$0.19
Lettuce - Iceberg	188	0.06	Sleve=250 each	1.000000	\$0.05
Cheese - American - Sliced	136	1.00	Sleve=50 each	50.000000	\$0.14
Flour - All Purpose	169	1.00	Slice	1.000000	\$0.00
* (click here to add)			split	6.400000	
			Tbs	0.500000	
			tsp	0.166667	
			Vol oz	1.000000	
			Weight oz	1.000000	

\$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 # 1501 Description Gourmet Hamburger POS Code 2521

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

Ingredients Levels Instructions Stations (Restaurant-Specific) Presentation

Instructions

[Normal] Arial 10 B I U

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.

## Menu Items (continued)

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

Ingredients Levels Instructions Stations (Restaurant-Specific) Presentation

Load Picture Delete Picture



The Presentation tab provides the ability to view the finished recipe.

Images are standard Windows graphic file formats.

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

Ingredients Levels Instructions Stations (Restaurant-Specific) Presentation

**Levels**

Level 1: Food

Level 2: w/ Salad

Level 3: Special Bur

Menu Levels are used to group menu items when printing the sales mix report.

Compeat provides up to three reporting levels.

Level names are user-defined.

See the sample sales mix report on page 13.

**Report Parameters**

**Location**  
Entity #:  Concept:  District:   
Enter a list of Entity numbers, separated by commas:

**Date Range**  
From:  To:

**Averages**  
Day:  # Weeks back:

**Time Periods**  
 All  Period 1  Period 2  Period 3

**Totals By**  
 Entity  Menu Item

**Menu Items**  
Level1:  Level2:  Level3:   
Menu Item From:  To:   
Enter a list of menu item numbers, separated by commas:

Details Only  Subtotal M.I. Level2  Subtotal M.I. Level3  Include Zero Qty  Mix Summary

The Sales Mix Report is a very powerful tool. It provides a large array of options for selecting data. Mix report may be generated for:

- ✓ Any date range,
- ✓ All restaurants or specific restaurants,
- ✓ A menu item range or a specified list of menu items,
- ✓ A specific region or district,
- ✓ Specific menu item levels,
- ✓ A specific time period or all time periods.
- ✓ Comp, non-comp restaurants or both,
- ✓ Menu item sales averages for a given day for a specified number of previous weeks.

10/29/2003  
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**SALES ITEM MIX**

Page No. 1

That's Amore - New Orleans, Restaurant #1  
3/1/2001 To 3/31/2001 Menu Item Range 1 To 999999999  
Restaurant: 1 Region: All District: All  
Level 1: All Level 2: Burger/Sandwich Level 3: All

M.I. #	Menu Item	Price	Qty	%	Total Sales	%
<b>Food</b>						
<b>Burger/Sandwich</b>						
Chicken Sandwiches						
1601	Grl Chick Sand	\$5.95	229	5.0%	\$1,362.55	5.3%
1602	Caj Grl Chk Sand	\$6.35	140	3.1%	\$889.00	3.5%
1603	Chick Filet Sand	\$5.45	204	4.4%	\$1,111.80	4.3%
1604	Chkn C.Bl.Sand	\$6.95	173	3.8%	\$1,202.35	4.7%
Totals for Chicken Sandwiches->			746	16.3%	\$4,565.70	17.8%
Jr. Special Burgers						
1551	Junior	\$3.95	646	14.1%	\$2,551.70	9.9%
1552	Caj. Junior	\$4.25	58	1.3%	\$246.50	1.0%
1553	Jr Bac/Chz	\$4.95	30	0.7%	\$148.50	0.6%
1554	Jr Sws/Mush	\$4.95	4	0.1%	\$19.80	0.1%
1555	Jr El Patio	\$4.95	1	0.0%	\$4.95	0.0%
Totals for Jr. Special Burgers->			739	16.1%	\$2,971.45	11.6%
Other Sandwiches						
1605	Fr Shmp Sand	\$6.95	161	3.5%	\$1,118.95	4.4%
1606	Flounder Sand	\$5.45	93	2.0%	\$508.85	2.0%
1607	P. Pork Sand	\$5.95	187	4.1%	\$1,112.65	4.3%
1608	Veg. Sand	\$2.75	5	0.1%	\$13.75	0.1%
Totals for Other Sandwiches->			446	9.7%	\$2,752.20	10.7%
Special Bur						
1501	Gourmet Hamburger	\$5.45	1,562	34.0%	\$8,512.90	33.1%
1502	Caj Gr Pati	\$5.85	344	7.5%	\$2,012.40	7.8%
1503	Bac/Chz GP	\$6.45	371	8.1%	\$2,392.95	9.3%
1504	Swis/Mush GP	\$6.45	252	5.5%	\$1,625.40	6.3%
1505	El Patio GP	\$6.45	46	1.0%	\$296.70	1.2%
1506	Dbl Gr Pati	\$6.95	76	1.7%	\$528.20	2.1%
1507	Caj Dbl GP	\$7.35	6	0.1%	\$44.10	0.2%
Totals for Special Bur->			2,657	57.9%	\$15,412.65	60.0%
Totals for Burger/Sandwich->			4,588	100.0%	\$25,702.00	100.0%
Totals for Food->			4,588	100.0%	\$25,702.00	100.0%
Totals for That's Amore - New Orleans->			4,588	100.0%	\$25,702.00	100.0%

In this example, only the Level 2, Burger/Sandwich for restaurant 1 was selected. The reporting period is for the month of March.

Reports may be sub-totaled by level, restaurant, region, district, etc.

# Menu Engineering Report

10/29/2003  
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**MENU ENGINEERING**  
That's Amore - New Orleans, Restaurant #1  
3/1/2001 to 3/31/2001 Level 2: Burger/Sandwich

Page No. 1

M.I. #	Menu Item	Price	Qty	Qty %	Total Sales	Sales %	Theoretical Cost	Cost %	CM \$	MM %	Gross Profit \$	Category
1501	Gourmet Hamburger	5.45	1,562	34.05	8,512.90	33.12	1,830.11	21.50	Low	High	6,682.79	PLOWHORSE
1551	Junior	3.95	646	14.08	2,551.70	9.93	519.01	20.34	Low	High	2,032.69	PLOWHORSE
1503	Bac/Chz GP	6.45	371	8.09	2,392.95	9.31	576.32	24.08	High	High	1,816.63	STAR
1502	Caj Gr Pati	5.85	344	7.50	2,012.40	7.83	394.43	19.60	High	High	1,617.97	STAR
1504	Swis/Mush GP	6.45	252	5.49	1,625.40	6.32	400.16	24.62	High	High	1,225.24	STAR
1601	GrI Chick Sand	5.95	229	4.99	1,362.55	5.30	340.10	24.96	High	High	1,022.45	STAR
1603	Chick Filet Sand	5.45	204	4.45	1,111.80	4.33	233.20	20.97	Low	High	878.60	PLOWHORSE
1604	Chkn C.Bl.Sand	6.95	173	3.77	1,202.35	4.68	343.07	28.53	High	High	859.28	STAR
1607	P. Pork Sand	5.95	187	4.08	1,112.65	4.33	257.06	23.10	High	High	855.59	STAR
1605	Fr Shmp Sand	6.95	161	3.51	1,118.95	4.35	377.98	33.76	High	High	740.97	STAR
1602	Caj GrI Chk Sand	6.35	140	3.05	889.00	3.46	218.16	24.54	High	Low	670.84	PUZZLE
1506	Dbl Gr Pati	6.95	76	1.66	528.20	2.06	124.14	23.50	High	Low	404.06	PUZZLE
1606	Flounder Sand	5.45	93	2.03	506.85	1.97	119.38	23.55	Low	Low	387.47	DOG
1505	El Patio GP	6.45	46	1.00	296.70	1.15	61.65	20.78	High	Low	235.05	PUZZLE
1552	Caj. Junior	4.25	58	1.26	246.50	0.96	49.33	20.01	Low	Low	197.17	DOG
1553	Jr Bac/Chz	4.95	30	0.65	148.50	0.58	39.48	26.59	Low	Low	109.02	DOG
1507	Caj Dbl GP	7.35	6	0.13	44.10	0.17	10.44	23.66	High	Low	33.66	PUZZLE
1554	Jr Swis/Mush	4.95	4	0.09	19.80	0.08	5.40	27.26	Low	Low	14.40	DOG
1608	Veq. Sand	2.75	5	0.11	13.75	0.05	2.05	14.91	Low	Low	11.70	DOG
1555	Jr El Patio	4.95	1	0.02	4.95	0.02	1.04	20.92	Low	Low	3.91	DOG
1557	Jr Caj Dbl	0.00	0	0.00	0.00	0.00	0.00	0.00	Low	Low	0.00	DOG
1916	GP Special	0.00	0	0.00	0.00	0.00	0.00	0.00	Low	Low	0.00	DOG
Restaurant Totals->			4,588		\$25,702.00		\$5,902.49	22.97	Avg. G.P. Per Item->		\$19,799.51	
Grand Totals->					\$25,702.00		\$5,902.49	22.97			\$19,799.51	

22 records printed.

Operators are often focused exclusively on achieving a low cost percentage. This report looks at the combination of contribution dollars and sales volume, to rank a recipe as a Star, Plowhorse, Puzzle, or a Dog.

By quantifying an item's rank, the operator can take positive steps to increase the restaurant's bottom line.

For example, an item with low contribution margin yet high sales volume (a Plowhorse), may be a candidate for a price increase.

Puzzle items may be candidates for price reductions, or sales promotions to drive sales volume.

The following page shows the Menu Item Contribution / Theoretical Cost report.

This report shows the financial effect of not meeting a recipe's target cost percentage. The report may be selected for a single restaurant, all restaurants, or all restaurants in a region or district. A multi-restaurant report may be printed for each restaurant separately or grouped.

**Menu Item Contribution/Theoretical Cost**

Print Preview Setup

Suppress Zero-Quantity Items?  (leave blank for all)  
 Rest #  Minimum % Variance:

**Sort Options**

Qty Sold     Total Contrib     Cost Var %     Item #     Sort Ascending  
 Total Sales     Theo Cost %     Opportunity     Item Desc     Sort Descending

(leave blank for all)  
 Region:  District:

**Date Range**    **Menu Item Range**  
 From:  To:      To:

**Grouping Options**    **Menu Item Levels (leave blank for all)**

Group by Region  
 Group by District  
 Group by Rest #

Level 1:   
 Level 2:   
 Level 3:

5/6/2004 2:26:12 PM **MENU ITEM CONTRIBUTION / THEORETICAL COST** That's Amore - New Orleans, Restaurant #1 Page No. 1  
 3/1/2001 to 3/31/2001 Level 2: Burger/Sandwich Sorted by Opportunity, Ascending

M.I. #	Description	Avg Sale Price	Theo Cost	Contribution	Qty Sold	Total Sales	Total Theo Cost	Total Contribution	Theo Cost %	Target Cost %	Cost Var %	Opportunity
1604	Chkn C.Bl.Sand	6.95	1.98	4.97	173	1,202.35	343.07	859.28	28.53	22.00	29.68	(78.55)
1605	Fr Shmp Sand	6.95	2.35	4.60	161	1,118.95	377.98	740.97	33.78	28.00	20.64	(64.67)
1503	Bac/Chz Burger	6.45	1.55	4.90	371	2,392.95	576.32	1,816.63	24.08	22.00	9.45	(49.87)
1504	Swis/Mush Burger	6.45	1.59	4.86	252	1,625.40	400.16	1,225.24	24.62	22.00	11.91	(42.57)
1601	Grl Chick Sand	5.95	1.49	4.46	229	1,362.55	340.10	1,022.45	24.96	22.00	13.45	(40.34)
1602	Caj Grl Chk Sand	6.35	1.56	4.79	140	889.00	218.16	670.84	24.54	22.00	11.55	(22.58)
1607	P. Pork Sand	5.95	1.37	4.58	187	1,112.65	257.06	855.59	23.10	22.00	5.00	(12.28)
1506	Dbl Gr Pati	6.95	1.63	5.32	76	528.20	124.14	404.06	23.50	22.00	6.82	(7.94)
1606	Flounder Sand	5.45	1.28	4.17	93	505.85	119.38	387.47	23.55	22.00	7.05	(7.87)
1553	Jr Bac/Chz	4.95	1.32	3.63	30	148.50	39.48	109.02	26.59	22.00	20.86	(6.81)
1507	Caj Dbl Burger	7.35	1.74	5.61	6	44.10	10.44	33.66	23.66	22.00	7.55	(0.74)
1554	Jr Sws/Mush	4.95	1.35	3.60	4	19.80	5.40	14.40	27.28	24.00	13.67	(0.65)
1608	Veg. Sand	2.75	0.41	2.34	5	13.75	2.05	11.70	14.91	15.00	(0.60)	0.01
1555	Jr El Patio	4.95	1.04	3.91	1	4.95	1.04	3.91	20.92	22.00	(4.91)	0.05
1505	El Patio Burger	6.45	1.34	5.11	46	296.70	61.65	235.05	20.78	22.00	(5.55)	3.62
1552	Caj. Junior	4.25	0.85	3.40	58	246.50	49.33	197.17	20.01	22.00	(9.05)	4.90
1603	Chick Filet Sand	5.45	1.14	4.31	204	1,111.80	233.20	878.60	20.97	22.00	(4.68)	11.40
1551	Junior	3.95	0.80	3.15	646	2,551.70	519.01	2,032.69	20.34	22.00	(7.55)	42.36
1501	Gourmet Hamburger	5.45	1.17	4.28	1,562	8,512.90	1,830.11	6,682.79	21.50	22.00	(2.27)	42.73
1502	Caj Gr Pati	5.85	1.15	4.70	344	2,012.40	394.43	1,617.97	19.60	22.00	(10.91)	48.30
Totals for That's Amore - New Orleans->					4,588	\$25,702.00	\$5,902.51	\$19,799.49	22.97%	22.26%	3.17%	(\$181.50)
Grand Total->					4,588	\$25,702.00	\$5,902.51	\$19,799.49	22.97%	22.26%	3.17%	(\$181.50)

20 records printed.

In Compeat, a Commissary can produce new inventory items using the inventory the commissary obtains from its sources (F&B distributors), then transfer the produced inventory to other commissaries or restaurants. The commissary can also obtain, warehouse, and transfer inventory items that are not produced. In both cases Compeat includes the ability to add mark-ups if desired.

5/7/2004  
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**ORDERS BY PRODUCT**  
Compeat Commissary, Entity #790  
Order Date: 5/5/04 to 5/5/04  
All Orders Detail

Page No. 1

Item #	Item Description	Ordered By	Qty Ordered	Purchase Units	PO#	Due Date
15040	Albondigas Soup-DDJ	Central	1.00	Tub=1/Tub=4gal	001-00643	05/06/2004
15040	Albondigas Soup-DDJ	Mockingbird	1.00	Tub=1/Tub=4gal	002-00330	05/06/2004
15040	Albondigas Soup-DDJ	Esplanade	1.00	Tub=1/Tub=4gal	005-00563	05/06/2004
15040	Albondigas Soup-DDJ	Roberts Road	1.00	Tub=1/Tub=4gal	101-00551	05/06/2004
15040	Albondigas Soup-DDJ	Firestone LLC	1.00	Tub=1/Tub=4gal	202-01279	05/06/2004
			5.00			
23000	Amaretto	Mockingbird	1.00	Bottle=1/1 Litre	002-00331	05/06/2004
23001	Amaretto Di Saronno	Mockingbird	1.00	Bottle=1/1 Litre	002-00331	05/06/2004
5001	Avocado	Central	2.00	Case=24/lb	001-00643	05/06/2004
5001	Avocado	Mockingbird	2.00	Case=24/lb	002-00330	05/06/2004
5001	Avocado	Waterway	2.00	Case=24/lb	004-00609	05/06/2004
5001	Avocado	Esplanade	1.00	Case=24/lb	005-00563	05/06/2004
5001	Avocado	Roberts Road	3.00	Case=24/lb	101-00551	05/06/2004
5001	Avocado	Firestone LLC	3.00	Case=24/lb	202-01279	05/06/2004
			13.00			

Compeat's Commissary feature allows restaurants to place orders with the commissary for prepared food items and warehoused items.

Prepared and warehoused items may be costed to the restaurant at the commissary's cost or marked-up using various markup methods.

Restaurants place and receive commissary orders as with any other vendor.

Commissary reports include Orders By Product using various selection criteria that help guide production and shipping requirements.

Commissary orders may be changed to reflect actual quantities shipped.

Shipping History indicates usage trends that can be used to suggest future order/shipping requirements.

Order Fulfillments <Rest #790 - Macayo Commissary>

Save Find Delete Ship Refresh Costs Shipping Ticket

PO # 004-00609 Order Date 5/5/2004 Due Date 5/6/2004 Entered By DESERTSKY

Customer # 4 Customer Name Waterway

Comments->

Item Description	Item #	Qty Ordered	Qty Shipped	Purchase Unit	Amt. Each	Ext. Price
Green Tamale Sauce-DDJ	15210	1.00	1.00	Tub=1/Tub=2gal	\$5.220	\$5.22
Salsa-DDJ	15000	5.00	5.00	Tub=1/Tub=4gal	\$9.660	\$48.30
Hot Sauce-DDJ	15020	2.00	2.00	Tub=1/Tub=4gal	\$6.720	\$13.44
Rice-DDJ	15195	2.00	2.00	Tub=1/Tub=32lbs	\$16.560	\$33.12
Sour Cream	1019	2.00	2.00	Tub=32/lb	\$29.330	\$58.66
Beef - 2 Piece Chuck	3505	60.00	41.65	Pound=1/lb	\$1.350	\$56.23
Avocado	5001	2.00	2.00	Case=24/lb	\$41.500	\$83.00
Velvetta Cheese	1509	1.00	1.00	Case=30/lb	\$74.370	\$74.37
Sopapilla Masa-DDJ	15045	1.00	1.00	Bag=1/Bag=10 lbs	\$4.870	\$4.87
Mugs-Female Sombrero	81000	4.00	4.00	Case=8/Each	\$30.050	\$120.20
Mugs-Male Sombrero	81001	4.00	0.00	Case=8/Each	\$30.040	\$0.00
				Total->		\$497.41

5/7/2004  
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**SHIPPING HISTORY BY ITEM**  
Compeat Commissary, Entity #790  
Starting on 4/26/2004, looking 5 days forward, and going 8 weeks back

Page No. 5

Item #	Item Description	Unit of Measure	1 Week	2 Weeks	3 Weeks	4 Weeks	5 Weeks	6 Weeks	7 Weeks	8 Weeks	Total
15105	Baia Sauce/Cream Cheese-DI	Tub=1/Tub=4gal	87.00	92.00	89.00	94.00	130.00	101.00	95.00	91.00	779.00
	Esplanade		11.00	11.00	10.00	11.00	12.00	13.00	11.00	10.00	89.00
	Veterans		6.00	9.00	5.00	8.00	8.00	6.00	7.00	8.00	56.00
	Pentcharam		6.00	7.00	6.00	6.00	7.00	6.00	7.00	6.00	51.00
	Bell Road		11.00	13.00	12.00	12.00	10.00	13.00	13.00	11.00	95.00
	Notre Dame		4.00	5.00	7.00	6.00	6.00	7.00	6.00	6.00	47.00
	Rue Dal Este		7.00	7.00	6.00	8.00	7.00	7.00	6.00	8.00	56.00
20521	Barton Vodka	Bottle=1/1 Litre							2.00		2.00
	Central								2.00		2.00
70009	Bean Beater-19"-24" Shaft	Each=1/Each				1.00					1.00
	Bell Road					1.00					1.00
3505	Beef - 2 Piece Chuck	Pound=1/lb	5,362.70	5,390.25	5,087.60	6,094.06	6,644.84	6,564.75	6,860.77	6,286.80	48,291.77
	Roberts Road		406.20	254.60	147.80	320.90	383.84	221.10	346.90	213.40	2,294.74
	Firestone LLC		755.90	822.50	741.20	767.90	900.50	966.80	830.20	846.70	6,861.70
	Central		622.10	703.40	691.00	613.60	913.40	522.25	946.90	921.30	6,532.85
	Mockingbird		591.10	474.27	530.20	458.60	302.20	696.70	566.40	75.30	3,696.77
	Causeway		396.40	374.48	331.70	378.40	387.90	454.20	404.60	262.40	2,979.98
	Waterway		663.50	573.80	666.30	616.90	627.50	544.70	842.40	734.30	6,489.40
	Veterans		278.90	418.00	417.70	443.25	436.60	583.50	587.20	495.50	3,660.66
	Pentcharam		263.30	267.90	77.10	431.80	336.50	222.80	142.90	423.80	2,155.10
	Bell Road		480.40	693.70	534.10	802.20	744.40	930.20	712.67	694.00	5,791.67
	Notre Dame		354.40	198.60	358.70	398.90	470.90	500.70	415.10	478.80	3,177.10
	Rue Dal Este		252.10	346.00	387.10	363.60	446.50	470.50	527.60	579.00	3,489.40

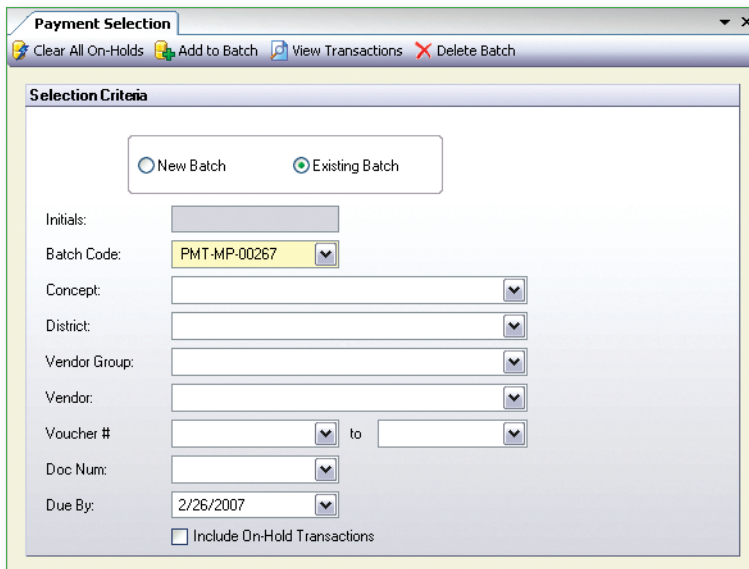


# Accounts Payable

Compeat provides a full-featured AP system. Invoices may be aged by individual restaurant and by the entire company if a "management" company is defined. This also provides for Compeat's unique payment consolidation feature. Compeat automatically maintains the inter-company "due-to" and "due-from" relationship between the restaurant and the master company.

In cases where a single vendor may service multiple restaurants, Compeat is able to print a single check to the vendor and group invoices by restaurant with sub-totals on the check stub making payment processing more efficient for you and the vendor who receives the check.

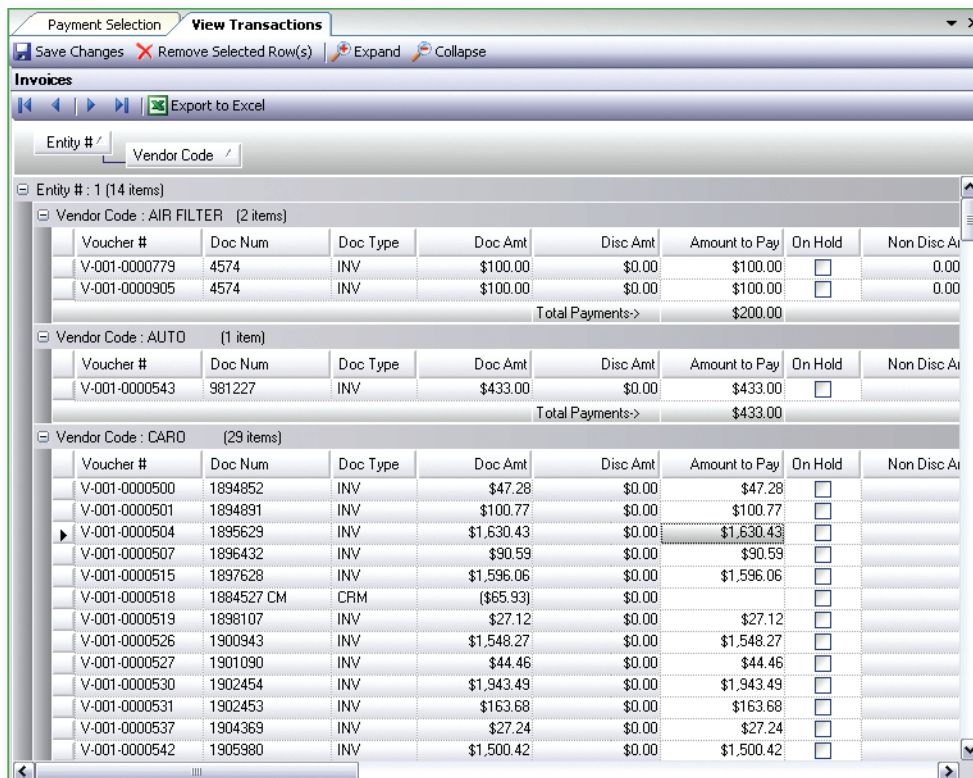
Unlike many accounts payable programs, it is not necessary to explicitly apply credit memos to invoices. This is a common problem in the restaurant industry because invoices are usually paid before a credit memo arrives. In Compeat, credit memos are automatically applied to the oldest invoice(s) in a batch to be paid. Payment selection and processing is also very easy to use.



The Payment selection screen is used to select invoices for payment. Various selection criteria are provided.

After invoices are selected, they can be reviewed. To remove an item, just select it and click on the Remove From Batch button.

To change the amount you want to pay, enter that amount in the Amount To Pay box. The remaining balance will be selected in a future payment batch.



Compeat can print on pre-printed check stock or on blank stock.

All standard reporting you would expect is provided including, Vendor Aging, Check Register, Invoice History, and more.



## eXcellent™ Financial Functions

Financial statements are produced by using Microsoft Excel. Creation and appearance of financial information is limited only by the user's imagination. Compeat enhances Excel by providing new financial reporting functions that allow the user to seamlessly and effortlessly query data from Compeat's general ledger. The PL function returns the net change in an account for a period and may optionally include un-posted entries as well. The BAL function returns the ending balance in an account as of a specified date. The Bud function returns budget figures from the budget table and GLDESC returns the description of the general ledger account code from the chart of accounts.

Other reporting tools that cost thousands of dollars and require days of training can't do the things that are possible with Excel using Compeat's eXcellent™ Financial Functions. Effortlessly create trend reports with graphs that give life to data.

Get the reports you like by using Excel without having the burden of entering numbers in the spreadsheet. Once a "template" is created, the spreadsheet recalculates instantly by entering desired date ranges and restaurant numbers.

This illustration shows the use of the PL function. By entering the four required parameters of the PL function (restaurant, account number, starting date, ending date), values from the Compeat general ledger are instantly available.

Account ranges may be any combination of single account numbers, account ranges (using an ellipse), and wild cards such as 41\*. The latter would select all accounts that begin with "41".

	A	B	C	D	E	F	G
1							
2							
3	<b>Restaurant</b>	1					
4							
5							
6	<b>Current Year</b>	<b>W-T-D</b>	<b>M-T-D</b>	<b>Q-T-D</b>			
7	Start Date	2/14/2000	1/31/2000	12/27/1999			
8	End Date	2/20/2000	2/20/2000	2/20/2000			
9							
10	<b>Prior Year</b>						
11	Start Date	2/15/1999	2/1/1999	12/28/1999			
12	End Date	2/21/1999	2/21/1999	2/21/1999			
13							
14							
15				<b>Sales</b>	<b>WTD</b>	<b>WTD</b>	<b>WTD</b>
16					<b>Actual</b>	<b>Budget</b>	<b>Variance</b>
17	4000-000, 4030-000			Food	=PL(B3,A17,B7,B8)		7,114.21
18	4080-000, 4180-000			Liquor	1,851.15	1,531.00	320.15
19	4070-000, 4170-000			Wine	8,926.25	7,658.00	1,268.25
20	4090-000, 4190-000			Beer	1,621.18	1,500.00	121.18
21				<b>Total Sales</b>	<b>\$33,005.79</b>	<b>\$24,182.00</b>	<b>\$8,823.79</b>
22							
23				<b>COGS</b>			
24	4500-000, 4550-000, 4570-000			Food	16,324.04	9,621.00	6,703.04
25	4580-000			Liquor	1,356.31	1,532.00	-175.69
26	4560-000			Wine	4,173.32	5,054.00	-880.68
27	4600-000			Beer	445.69	291.00	154.69
28				<b>Total COGS</b>	<b>\$22,299.36</b>	<b>\$16,498.00</b>	<b>\$5,801.36</b>
29							



## Contact

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For High Volume Independent & Chain  
**Restaurant Operators**