

foodcost pro

You need to know!

Food costing and menu engineering to help make a restaurant more profitable.

Enter ingredients and their prices

Grab your supplier invoices and enter each ingredient you purchase. No matter what you serve or how you purchase food, ingredient costs are easy to enter. Updating ingredient costs as they change is equally simple.

Create recipes for each item you serve

Using the ingredients already entered in FoodCost Pro, create recipes for each item on your menu. Accurate portion control insures that your planned food cost is as accurate as it can be.

Analyze combinations and promotions

FoodCost Pro can even calculate costs for promotional items and combinations. Learn to create promotions that are attractive to customers and profitable for your restaurant.

Menu engineering made easy

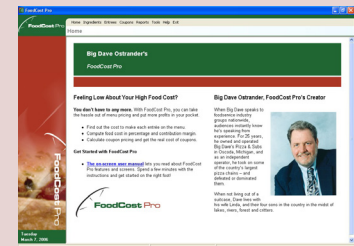
Menu engineering is the analysis of the popularity and profitability of the items you serve. Selling more of your popular and profitable dishes help your restaurant become more profitable.

Works with Point of Success software

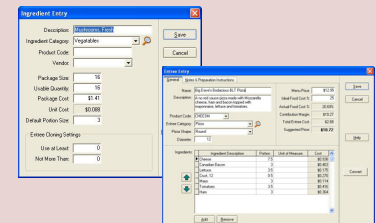
FoodCost Pro exchanges information with Point of Success POS software to make using the program faster and easier. Import entries from Point of Success, import sales information from Point of Success, and export food cost information to Point of Success.



FoodCost Pro was created by Big Dave Ostrander, a recognized restaurant consultant, to assist his clients.



Navigating the program is so easy that you'll be using the system in minutes.



Enter your ingredients and costs, then create recipes from your ingredients.



designed for success



www.nextgen-pos.com