



PILOT'S TIP OF THE WEEK

Reduce your food cost by actively managing raw material usage!



The Raw Materials Usage report allows you to compare actual stock usage (based on physical stock counts) and theoretical stock usage.

CATNAME	UNCOST	THEO. USE	ACTUAL	DIFF	VAL USE	SP/PLU
b. barbeque	85.04	62.80	59.00	1.80	815.04	60.5
b. barbeque extra	86.41	35.80	56.00	25.80	8150.25	32.9
b. barbeque gold	85.04	36.80	43.00	12.80	840.33	51.1
b. beef sauté au gratin	85.14	22.80	33.00	11.80	8100.54	32.5
b. beefsteak	85.96	88.80	83.00	5.80	828.26	60.8
b. beefsteak 1lb	85.05	15.80	22.00	7.80	840.91	45.1
b. beefsteak 2lb	85.37	11.80	17.00	6.80	832.22	40.4
k. beefsteak	858.15	1.00	1.43	0.42	811.14	76.8
k. beef	8108.07	8.87	0.76	0.11	811.88	71.3
k. chicken - sauté	895.00	8.80	4.99	4.94	856.00	58.8
k. sauté beef	845.76	8.82	0.37	6.15	817.46	63.4

Theoretical stock usage is determined by [item recipe X quantity of item sold].

By comparing what raw materials should have been used in the preparation of PLU items, versus what was used, you can easily highlight problem areas in your business.

For more information, contact Pilot on 08610-PILOT or web@pilot.co.za

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