# **Enhancements to Standard Bread Beaker’s Guild Format**

* Batch size based on units of production (not flour in batch)
* Multiple product sizes of same dough
* Instantly scalable
* Formatted for printing
* Formulas connected to price list
* Instant product costing when prices change

# **How you would use this spreadsheet**

* Print daily batch size sheets to make exact amounts
* Make informed decisions about product prices
* Communicate with professional bakers in a format they understand instantly
* Keep sheets in a binder
  + Make notes indicating results
  + Adjust formulas by changing bakers’ formula, ingredients or process

# **Basic Assumptions**

* You have access to a computer and Microsoft Excel
* You are able to keep track of what you do and what the results are
* You have the desire to tweak and experiment
* You have the desire to replicate what works well
* You have an accurate scale
* You weigh out your ingredients rather than use scoop measures or just add willy-nilly
* You are familiar with the metric system
* You have some written formulas that list ingredients and weights