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

* Instantly scalable
* Batch size based on units of production (not flour in batch)
* Multiple product sizes of same dough
* 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 needed for production
* 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
* Periodically adjust formulas by changing bakers’ formula, ingredients or process
  + Keep track of changes

# **Basic Assumptions**

* You have access to a Windows computer and Microsoft Excel
* You would like 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 use some written formulas that list ingredients and weights
  + If your formulas list cups of flour, weigh out the amount
* You are familiar with the metric system