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| **Group-ID** | **Student Registration Number** | |
| G-28 | 2020-CS-71 | 2020-CS-84 |
| **Project Title (Max. one line title)** | | |
| **Recipe Management System** | | |
| **Project Description (Min. 600 words)** | | |
| Recipe management is the act of standardizing recipes for menu items, calculating plate costs, and monitoring how those costs change over time. Those who manage recipes at restaurants will typically create them by listing ingredients, their units of measurement, how much those units weigh, and cooking and prep times for each component. They’ll then calculate the plate cost by factoring in variables like prime cost and density.  It’s a time-consuming process, but it’s crucial to the success of your restaurant for several reasons. Having standard recipes helps you create consistent dishes, which drives repeat business as diners learn to expect the same quality every time they order a certain menu item. Plus, knowing your food costs helps you more successfully price your menu.  It costs a lot of manual work so recipe management system is a program to lessen manual work by providing a system for recipe management.  **Time saving:**  We all know how fast-paced and busy restaurants get. Whether you’re a manager, executive chef, or other member of the team, you have a lot on your plate during any given service.  As a manager, you need to greet guests and oversee both the front of house and back of house to ensure that things are always running smoothly, especially during a busy service. As a chef, you need to work quickly and efficiently to fulfill every order. Let’s not forget all the restaurant inventory management and prep work that needs to happen to prepare the kitchen for future services.  Because upper-level restaurant staff is already stretched thin just to get their core work done, finding chunks of spare time for recipe management can be difficult.  **Reduce paper-work:**  The majority of invoice processing in restaurants is still paper-based, which presents several problems.  Manually entering data from paper invoices is often a time-consuming endeavor, and those invoices often get lost or destroyed in the hustle and bustle of a kitchen. Without them, all of the pricing information needed to calculate COGS and plate and prime costs are gone.  **A management tool:**  Software that allows you to manage, analyze, organize and value your recipes makes your life a whole lot easier! But it also becomes a **true management tool** when it calculates the **material cost of your recipe**. It’s the cherry on top: an indisputable aid in optimizing and achieving your budgetary goals. Simulating the cost price of a recipe is an essential feature of comprehensive management software.  **To conclude:**  This project discusses the connection to procurement process, costing , recipe scaling etc. | | |