* Direct wording

“The problem as I see it for small independent restaurants.

1. There is limited staff and often no accountant.
2. There is limited time, and a fast and efficient food cost and inventory control system is needed.
3. Most new restaurants do not do food costing properly.
4. If someone is not familiar with a spreadsheet it’s a long and repetitive process.
5. Food costing with proper sales will increase the odds greatly for small and new businesses to become successful.

* Requirements as listed.

1. On screen spreadsheet
2. Inventory
3. Year end
4. Food cost
5. Menu building
6. Recipe builder
7. Vendor lists and prices.
8. Printable lists
9. Colour code for perfect to bad food cost (red/orange/green)
10. Take out utensils.
11. Fixed costs (Fryer Oil)
12. Item
13. Vendor
14. Price
15. Pack Size (Case/oz/lbs/units)
16. Portions/pack

* Personal Understanding

A system is needed for newly opened restaurants and small-scale restaurants, as these restaurants often open with a small team of staff and rarely have an accountant for the business. When these restaurants are establishing their position, the owners often spend 12 hours a day at the restaurant and have a limited window to do cost calculations and inventory management. New owners often miscalculate their food costs and are unfamiliar with using spreadsheets. This facilitates the need for an application that allows fast, efficient, and accurate food cost and inventory management, that will allow owners to increase their odds of a successful venture by simplifying the finance management side of the business.

The application should feature an on-screen spreadsheet, an autocomplete for a search filter (Typing B autocompletes to inventory such as broccoli), Each item should be able to be viewed separately, meals should be able to be viewed separately and view each part of the whole and edit prices individually while including fixed costs such as fryer oil. Increasing the price of lettuce should increase the price of a burger (example). There should be an inventory management system in place keeping track of how much of what is sold in the day (Assumedly not real time)

So that restauranteurs can better track how much of what item is needed to purchase daily/weekly. Year end bookkeeping should be integrated, including tax per province. Food cost should be integrated. The application should also include a menu builder (A burger consists of lettuce, beef, bun, onion, tomato, bbq sauce. Additive calculation of each portion. Factor in fixed costs, and profit margin. Display final price and save as item that can have portions edited later).

Restauranteur should be able to have private recipes stored locally in application for ease of convenience. Each purchasable item should display offers from multiple vendors so that restauranteur can easily determine best value. Any section of bookkeeping or inventory management should be printable (Maybe as a list maybe as a paper?). When running food cost the application should colour code profitability. If the set price of an item is not profitable, the item should be displayed as red. If an item is slightly profitable the item should be orange. If the item is profitable it should be green. Take out costs should be a secondary display for all items, showing the cost of utensils and containers and the price for profitability. All items should be displayed with a changeable unit of measurement (oz / lbs / case / unit)