

Platinum Sub Recipe and production batches Tutorial

This Tutorial is a step by step guide on how to create sub recipes and produce production batches.

Part one : Getting the Ingredients list and correct quantities

Step 1 - Ingredient list

Get the ingredients list and the quantities that the ingredient produces
 In this example we will be doing beef burger patties.

Beef Burger Patty	
Ingredient	Amount + Unit of Measure
Ground Beef	900 grams
Eggs	1
Dry Bread Crumbs	3/4 cup
Evaporated Milk	45 milliliter
Worcestershire sauce	30 milliliter
Garlic	2 cloves
cayenne pepper	1/8 teaspoon
Produces 8 patties	

Step 2 - Convert abnormal unit of measures into quantifiable units the system can work with

In order to setup the products correctly on the system we need to convert the unit of measures in the ingredient list into unit of measures the system can work with. **Platinum can use milliliter, liters, grams, kilograms and each.**

In order to correct the ingredients above we need to do the following.

Dry Bread Crumbs 3/4 Cup -> Dry Bread Crumbs 225grams

Garlic 2 Cloves -> Garlic 0.1 (There are usually 10 -12 Cloves in a garlic head (1 / 10 = 0.1))

Cayenne pepper 1/8 teaspoon -> Cayenne pepper 0.6grams

Beef Burger Patty	
Ingredient	Amount + Unit of Measure
Ground Beef	900 grams
Eggs	1
Dry Bread Crumbs	225 grams
Evaporated Milk	45 milliliter
Worcestershire sauce	30 milliliter
Garlic	0.1
cayenne pepper	0.6 grams
Produces 8 patties	

Step 3 - Calculate quantities used per portion

Platinum will need the quantities used per portion.

A portion in this example will be 1 patty. The ingredients in the ingredient list produces 8 patties. In order to get the right quantities used each quantity needs to be divided by 8.

Beef Burger Patty		
Ingredient	Amount + Unit of Measure <u>8 Patties</u>	Amount + Unit of Measure <u>1 Patty</u>
Ground Beef	900 grams	112.5 grams
Eggs	1	0.125
Dry Bread Crumbs	225 grams	28.125 grams
Evaporated Milk	45 milliliter	5.625 milliliter
Worcestershire sauce	30 milliliter	3.75 milliliter
Garlic	0.1	0.0125
cayenne pepper	0.6 grams	0.075 grams

We can now proceed with Part two.

Part Two: Creating the Sub Recipe In Platinum

All the ingredients used must be setup in Platinum as stock keeping items. Stock keeping items are setup with a Unit Size of 1. This means that items will be setup as per 1gram; 1kilogram; 1milliliter; 1liter; each.

Step 1 - Creating the Products

Setup of Ground Beef

1. Click on Inventory

2. Select the correct department.

Platinum generates product codes based on the department (Even if you have another product selected it won't change the selected items department unless you click on "Save")

3. Click on New

Clicking new should clear all Product Details (if there where any) except for the new Product Code that was issued. It is recommended that you use the product code the system issues.

4. Insert the product details

Select the correct Unit of measures and **always keep the Unit Size as 1** (for stock control purposes and easier recipe building).

Pro-Tip:

Note in the screenshot above the description is Ground Beef. If you are working with a lot of products you might want to add a prefix to easily distinguish the product.(E.g STK Ground Beef).

Pro-Tip 2:

To even further distinguish the product and help with future stock takes and goods receivings you can add a suffix. (E.g Ground Beef per Kg)

Using both will also fool proof your system against others who use the system.

STK Ground Beef per Kg

(Stock item)(Item Name)(Unit of measure) When others setup recipes who are unfamiliar with the system this will help guide them to use the right product and quantities.

For the purpose of this tutorial we will keep using Ground Beef

5. Mark as Stock Keeping item only.

The product we are creating will not be sold from the sales screen and has only been created for stock keeping purposes. Therefore only Stock Keeping Item should be checked.

6. Click on Save.

In Order to add this product to the product list you must click save.

Screen Shots of other products from example for reverence

Setup of Eggs

Product Details Product Range: 1 to 10000

General

Product Code: 2 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes

Description: Eggs Supplier Code View Recipe Links

Button Description: Eggs

Unit of Measure: each

Unit Size: []

Department: S-1 - Meat And Poultry

Pricing

Landed Cost: 0.00

Markup: N/A

Gross Profit: 0 Rec GP: 0

Selling Price (excl): 0.00 0.00

Tax: 1-15% Vat

Selling Prices (incl): 0.00

Settings

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item

Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Suppliers

Kitchen Printer no. 1: <None>

Kitchen Printer no. 2: <None>

Kitchen Printer no. 3: <None>

Kitchen Printer no. 4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Product List

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (Incl)	GP%	Bar Code
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1-15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1-15% Vat	0		

Unit of measure is setup as each. The Unit Size can't be set, because for items that are each unit of measure is always 1. The stock on hand figure will display the amounts of eggs in stock.

Setup of Dry Bread Crumbs

Product Details Product Range: 1 to 10000

General

Product Code: 3 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes

Description: Dry Bread Crumbs Supplier Code View Recipe Links

Button Description: Dry Bread Crumbs

Unit of Measure: kg

Unit Size: 1

Department: S-3 - Dry Goods

Pricing

Landed Cost: 0.00

Markup: N/A

Gross Profit: 0 Rec GP: 0

Selling Price (excl): 0.00 0.00

Tax: 1-15% Vat

Selling Prices (incl): 0.00

Settings

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item

Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Suppliers

Kitchen Printer no. 1: <None>

Kitchen Printer no. 2: <None>

Kitchen Printer no. 3: <None>

Kitchen Printer no. 4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Product List

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (Incl)	GP%	Bar Code
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1-15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1-15% Vat	0		
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1-15% Vat	0.00		

Setup of Evaporated Milk

Product Details Product Range: 1 to 10000

General

Product Code: 4 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes

Description: Evaporated Milk Supplier Code View Recipe Links

Button Description: Evaporated Milk

Unit of Measure: l

Unit Size: 1

Department: S-5 - Dairy

Pricing

Landed Cost: 0.00

Markup: N/A

Gross Profit: 0 Rec GP: 0

Selling Price (excl): 0.00 0.00

Tax: 1-15% Vat

Selling Prices (incl): 0.00

Settings

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item

Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Suppliers

Kitchen Printer no. 1: <None>

Kitchen Printer no. 2: <None>

Kitchen Printer no. 3: <None>

Kitchen Printer no. 4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Product List

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (Incl)	GP%	Bar Code
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1-15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1-15% Vat	0.00	0%	
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1-15% Vat	0.00	0%	
4	Evaporated Milk 1l	S-5 - Dairy	0	0.00	1-15% Vat	0.00	0%	

Setup of Worcestershire sauce

File Settings Tools Forecast Functions Custom Reports Head Office Tools Export and Import Interfaces MyPlatinum PlatinumCloud Dashboards Licensing Help

New Open Save Delete Cut Copy Paste Preview Keyboard Inquiry Export Invoice Dashboard Home Log Off

Products Departments Locations Suppliers Orders Goods Receiving Transfers Stock Takes Wastages

Product Details Product Range: 1 to 10000 Export to Sage Accounting

General

Product Code: 5 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes

Description: Worcestershire sauce Supplier Code View Recipe Links

Button Description: Worcestershire sauce

Unit of Measure: lt

Unit Size: 1

Department: S-6 - Spices and Sauces

Pricing

Landed Cost: 0.00

Markup%: N/A

Gross Profit%: N/A Rec GP%: 0

Selling Price (excl): 0.00 0.00

Tax: 1 - 15% Vat

Selling Prices (incl): 0.00

Settings

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item

Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Recipe

Kitchen Printer no.1: <None>

Kitchen Printer no.2: <None>

Kitchen Printer no.3: <None>

Kitchen Printer no.4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Reg Level: Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Product List.

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (incl)	GP%	Bar Code
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1 - 15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
4	Evaporated Milk 1lt	S-5 - Dairy	0	0.00	1 - 15% Vat	0.00	0%	
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
5	Worcestershire sauce 1lt	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	

Setup of Garlic

New Open Save Delete Cut Copy Paste Preview Keyboard Inquiry Export Invoice Dashboard Home Log Off

Products Departments Locations Suppliers Orders Goods Receiving Transfers Stock Takes Wastages

Product Details Product Range: 1 to 10000 Export to Sage Accounting

General

Product Code: 6 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes

Description: Garlic Supplier Code View Recipe Links

Button Description: Garlic

Unit of Measure: each

Unit Size:

Department: S-2 - Fruit and Veg

Pricing

Landed Cost: 0.00

Markup%: N/A

Gross Profit%: N/A Rec GP%: 0

Selling Price (excl): 0.00 0.00

Tax: 1 - 15% Vat

Selling Prices (incl): 0.00

Settings

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item

Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Recipe

Kitchen Printer no.1: <None>

Kitchen Printer no.2: <None>

Kitchen Printer no.3: <None>

Kitchen Printer no.4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Reg Level: Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Product List.

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (incl)	GP%	Bar Code
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1 - 15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
4	Evaporated Milk 1lt	S-5 - Dairy	0	0.00	1 - 15% Vat	0.00	0%	
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
5	Worcestershire sauce 1lt	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	
6	Garlic each	S-2 - Fruit and Veg	0	0.00	1 - 15% Vat	0.00	0%	

Note that the Garlic is setup as per Garlic head. Stock on on hand will display amount of garlic heads is stock

Setup of cayenne pepper

New Open Save Delete Cut Copy Paste Preview Keyboard Inquiry Export Invoice Dashboard Home Log Off

Products Departments Locations Suppliers Orders Goods Receiving Transfers Stock Takes Wastages

Product Details Product Range: 1 to 10000 Export to Sage Accounting

General

Product Code: 7 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes

Description: Cayenne pepper Supplier Code View Recipe Links

Button Description: Cayenne pepper

Unit of Measure: g

Unit Size: 1

Department: S-6 - Spices and Sauces

Pricing

Landed Cost: 0.00

Markup%: N/A

Gross Profit%: N/A Rec GP%: 0

Selling Price (excl): 0.00 0.00

Tax: 1 - 15% Vat

Selling Prices (incl): 0.00

Settings

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item

Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Recipe

Kitchen Printer no.1: <None>

Kitchen Printer no.2: <None>

Kitchen Printer no.3: <None>

Kitchen Printer no.4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Reg Level: Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Product List.

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (incl)	GP%	Bar Code
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1 - 15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
4	Evaporated Milk 1lt	S-5 - Dairy	0	0.00	1 - 15% Vat	0.00	0%	
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
5	Worcestershire sauce 1lt	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	
6	Garlic each	S-2 - Fruit and Veg	0	0.00	1 - 15% Vat	0.00	0%	
7	Cayenne pepper 1g	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	

Step 2 - Creating the Sub recipe

Product Details Product Range: 1 to 10000 Export to Sage Accounting

General

Product Code: 8 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes

Description: Beef Burger Patty Sub Recipe Supplier Code View Recipe Links

Button Description: Beef Burger Patty Sub Rec

Unit of Measure: Sub Recipe

Unit Size: 1

Department: S-4 - Prep and Sub

Pricing

Landed Cost: 0.00

Markup%: N/A

Gross Profit%: N/A Rec GP%: 0

Selling Price (excl): 0.00 0.00

Tax: 1 - 15% Vat

Selling Prices (incl): 0.00

Settings

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item

Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Kitchen Printer no.1: <None>

Kitchen Printer no.2: <None>

Kitchen Printer no.3: <None>

Kitchen Printer no.4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Reg Level: Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Product List

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (Incl)	GP%	Bar Code
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1 - 15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
4	Evaporated Milk 1lt	S-5 - Dairy	0	0.00	1 - 15% Vat	0.00	0%	
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
5	Worcestershire sauce 1lt	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	
6	Garlic each	S-2 - Fruit and Veg	0	0.00	1 - 15% Vat	0.00	0%	
7	Cayenne pepper 1g	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	

1. Click on Inventory

2. Select the right Department

Usually a separate department is created to keep all the sub recipes together.

3. Click On New

4. Insert the Product details.

Under **Unit of Measure** Select **Sub Recipe**

5. Click on Recipe

Product Details Product Range: 1 to 10000 Export to Sage Accounting

General

Product Code: 8 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes Copy Recipe

Description: Beef Burger Patty Sub Recipe Supplier Code Test Recipe Prep Method

Button Description: Beef Burger Patty Sub Rec

Unit of Measure: Sub Recipe

Unit Size: 1

Department: S-4 - Prep and Sub

Pricing

Landed Cost: 0.00

Markup%: N/A

Gross Profit%: N/A Rec GP%: 0

Selling Price (excl): 0.00 0.00

Tax: 1 - 15% Vat

Selling Prices (incl): 0.00

Settings

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item

Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Kitchen Printer no.1: <None>

Kitchen Printer no.2: <None>

Kitchen Printer no.3: <None>

Kitchen Printer no.4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Reg Level: Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Recipe Line

Recipe Line	Description or Product	Unit of Measure	Qty Used	Landed Cost
Stock Item (Hidden)	Ground Beef 1kg .1	g		112.5
Stock Item (Hidden)	Eggs each .2	each		0.125
Stock Item (Hidden)	Dry Bread Crumbs 1kg .3	g		28.125
Stock Item (Hidden)	Evaporated Milk 1lt .4	ml		5.625
Stock Item (Hidden)	Worcestershire sauce 1lt .5	ml		3.75
Stock Item (Hidden)	Garlic each .6	each		0.0125
Stock Item (Hidden)	Cayenne pepper 1g .7	g		0.075

Product List

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (Incl)	GP%	Bar Code
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1 - 15% Vat	0.00	0%	
4	Evaporated Milk 1lt	S-5 - Dairy	0	0.00	1 - 15% Vat	0.00	0%	
5	Worcestershire sauce 1lt	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	
6	Garlic each	S-2 - Fruit and Veg	0	0.00	1 - 15% Vat	0.00	0%	
7	Cayenne pepper 1g	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	
8	Beef Burger Patty Sub Recipe 1Sub Recipe	S-4 - Prep and Sub	0	0.00	1 - 15% Vat	0.00	0%	

6. Build the recipe

Here you will now add all the stock items that you have created. Note that you have to set it to "Stock Item (Hidden)", because you do not want to prompt the user for any input and want the subtractions to happen in the background.

To get to the next line while building the recipe press the down arrow ↓ on your keyboard.

7. Click on Save

Clicking on save will add the sub recipe to the Product List. If you don't click save all changes will be lost

Step 3 - Creating a Sales Item and linking the sub recipe

Product Details Product Range: 1 to 10000 Export to Sage Accounting

General

Product Code: 9 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes Copy Recipe

Description: Beef Burger Supplier Code

Button Description: Beef Burger

Unit of Measure: each

Unit Size:

Department: F-1 - BURGERS

Pricing

Theoretical Cost: 0.00

Markup%: 0

Gross Profit%: 100 Rec GP%: 0

Selling Price (excl): 69.57 0.00

Tax: 1 - 15% Vat

Selling Prices (incl): 80

Settings **Recipe** **Suppliers** **Images**

Stock Keeping Item Fuel Product

Sales Item Allow Discounts

Recipe Item Display on Touch

Deposit Bearing Item

Scale Item

Delete when Stock runs out

Manage Stock as Whole Units

Qty Countdown 0

Salon Product Salon Treatment

Kitchen Printer no.1: <None>

Kitchen Printer no.2: <None>

Kitchen Printer no.3: <None>

Kitchen Printer no.4: <None>

Scale Prefix: <None> Tare: 0.000

Full Bottle Weight: 0 Empty Bottle Weight: 0

Reg Level: Minimum Level: 0 Loyalty Points: 0

Pack Size: 1 Redeemable Points: 0

Product List. Search Refresh <All Products> <All Departments>

Product Code	Description	Department	Stock on Hand	Landed Cost	Tax Rate	Price (Incl)	GP%	Bar Code
8	Beef Burger Patty Sub Recipe 1Sub Recipe	S-4 - Prep and Sub	0	0.00	1 - 15% Vat	0.00	0%	
7	Cayenne pepper 1g	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1 - 15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
4	Evaporated Milk 1lt	S-5 - Dairy	0	0.00	1 - 15% Vat	0.00	0%	
6	Garlic each	S-2 - Fruit and Veg	-4	0.00	1 - 15% Vat	0.00	0%	
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
5	Worcestershire sauce 1lt	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	
9	Beef Burger each	F-1 - BURGERS	0	0.00	1 - 15% Vat	80.00		

1. Click on Inventory

2. Select the Department

Sales Items are put in departments that are linked to the sales screen.

3. Click on New

4. Insert Product Details

Sales Items Unit of Measure are kept as each. In this case the sales item is a recipe item.

5. Click on Recipe

Product Details Product Range: 1 to 10000 Export to Sage Accounting

General

Product Code: 9 Change Code or Generate Bar Code... Link Bar Codes Link Pack Sizes Copy Recipe

Description: Beef Burger Supplier Code

Button Description: Beef Burger

Unit of Measure: each

Unit Size:

Department: F-1 - BURGERS

Pricing

Theoretical Cost: 3.00

Markup%: 2219

Gross Profit%: 95.68 Rec GP%: 0

Selling Price (excl): 69.57 3.00

Tax: 1 - 15% Vat

Selling Prices (incl): 80.00

Settings **Recipe** **Suppliers** **Images**

Recipe Line	Description or Product	Unit of Measure	Qty Used	Landed Cost
Sub Recipe	Beef Burger Patty Sub Recipe1Sub Re	ml	1	0.00
Stock Item (Hidden)	Potatos 1kg.10	g	150	3.000

Product List. Search Refresh <All Products> <All Departments>

Product Code	Description /	Department	Stock on Hand	Landed Cost	Tax Rate	Price (Incl)	GP%	Bar Code
9	Beef Burger each	F-1 - BURGERS	0	0.00	1 - 15% Vat	80.00		
8	Beef Burger Patty Sub Recipe 1Sub Recipe	S-4 - Prep and Sub	0	0.00	1 - 15% Vat	0.00	0%	
7	Cayenne pepper 1g	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	
3	Dry Bread Crumbs 1kg	S-3 - Dry Goods	0	0.00	1 - 15% Vat	0.00	0%	
2	Eggs each	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
4	Evaporated Milk 1lt	S-5 - Dairy	0	0.00	1 - 15% Vat	0.00	0%	
6	Garlic each	S-2 - Fruit and Veg	-4	0.00	1 - 15% Vat	0.00	0%	
1	Ground Beef 1kg	S-1 - Meat And Poultry	0	0.00	1 - 15% Vat	0.00	0%	
10	Potatos 1kg	S-2 - Fruit and Veg	0	20.00	1 - 15% Vat	0		
5	Worcestershire sauce 1lt	S-6 - Spices and Sauces	0	0.00	1 - 15% Vat	0.00	0%	

6. Build the Recipe

You will have to add Preparation Recipes first, then sub recipes and after that any other stock items that are consumed when the product is sold.

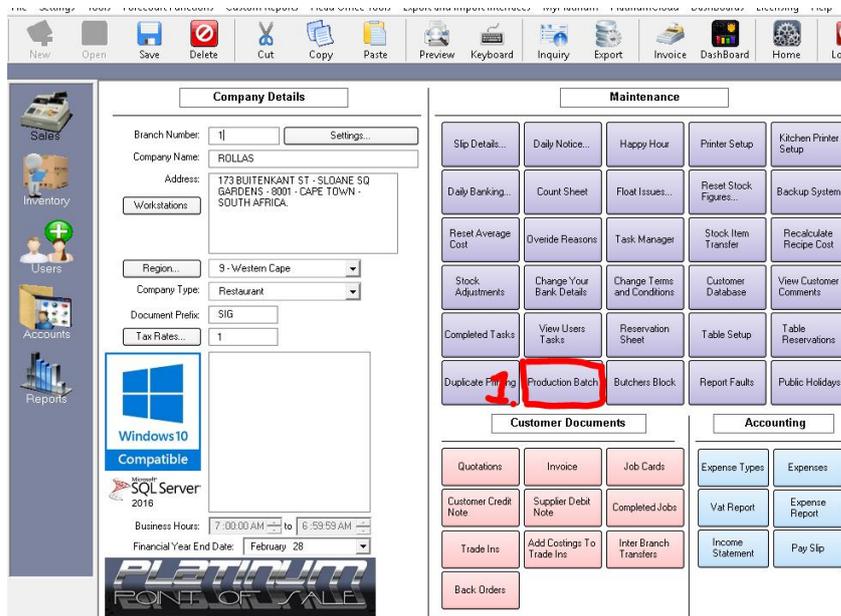
The unit of measure does not impact the sub recipe. Qty Used will be the number of portions the item uses.

7. Click on save

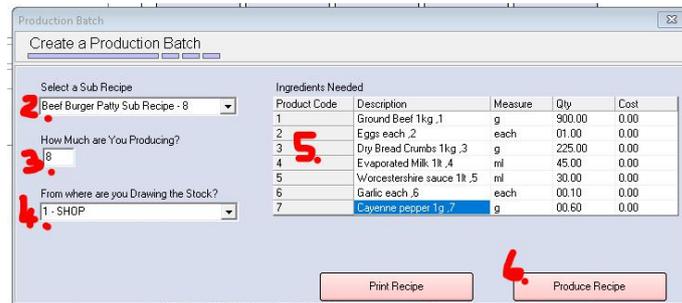
Click on save to add the product to the product list and save the changes made.

Step 4 - Creating the Production Batch

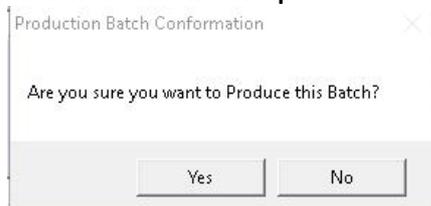
Each time a batch of the sub recipes is produced a production batch needs to be done so that the correct amount of stock can be allocated to the number of portions that were made. This will insure that your stock on hand figure will be correct.



1. Click on Production Batch



2. Select The Sub Recipe
3. Insert the amount of portions that are being produced
4. Select the location the stock needs to draw from.
5. Verify the recipe
6. Click on Produce Recipe



7. Click on Yes. If all was done correctly you will receive the a Finalized message.



8. Click on OK

Final Notes

It is essential that you run your production batches as soon as the portions have been produced. Forgetting to do so will cause the sub recipes to go into a negative stock on hand figure. Although you can then correct it by doing the production batch it is easy to lose track on stock as soon as stock starts going into the negative. It is advised that you make it a strict policy to do the production batches before goods are sold that use the portions that were produced.

End of tutorial

The Platinum team is always happy to help. Feel free to contact us.

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