BirchStreet's Recipe Management System

BirchStreet

Recipe pads using tablets or PCs further enhance efficiency, ease of use and space. Controlling costs with POS integration and production reporting can increase profitability.

Capabilities

- Recipe Creation
- Nutrition Calculation
- Allergens & Intolerances
- Dish and Menu Setup
- What If Analysis
- Recipe Scaling
- Publish & Share Recipes
- Recipe Pad
- Recipe Costing
- Recipe to Requisition to Inventory
- Production Reporting
- POS integration for menu engineering and cost control Integration with suppliers

Business Impact

- ✔ Typical food cost savings of 2% to 5% per year
- ✔ Provides accurate food cost visibility to determine the best menu offering and pricing
- ✔ Pricing from updated supplier maintained catalogs is leveraged to compute food costs
- ✔ System can notify you when a menu item's cost exceeds a predetermined threshold
- ✔ POS integration provides accurate theoretical food cost. Know where "shrinkage" is occurring
- ✔ Images and videos can be loaded for consistency and training
- ✔ Comply with FDA nutrition requirements