



PREFACE

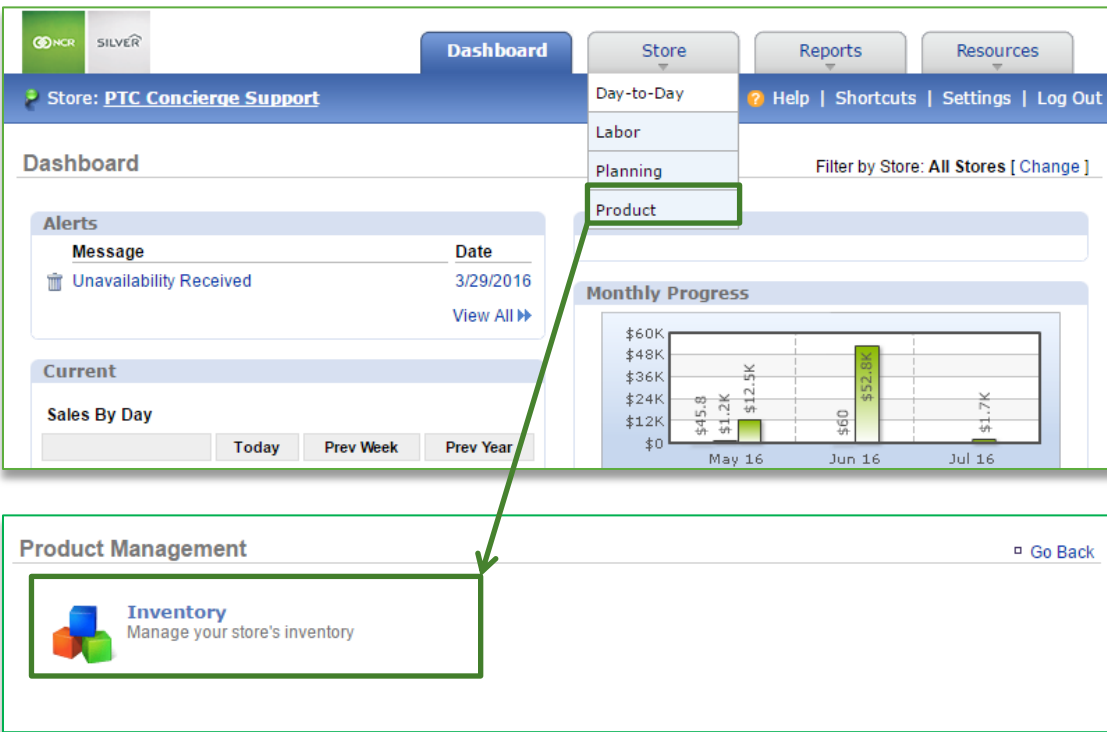
In this module, you will learn:

- How to create recipes from your list of raw ingredients within Console

RECIPE CREATION

Keep in mind that if Console is supporting your brand with inventory management, this feature may not be accessible within your Console account.

To create recipes you will need to navigate to the **Product Management** module and click **Inventory**.



TO EXPORT INVENTORY

1. Click **Inventory Tools**



Inventory Go Back

Add Inventory
Update your inventory with the latest delivery or purchase

Take Inventory
Take current inventory of your store and reconcile against theoretical inventory

Inventory Tools
Tools to create and manage all your inventory items, including recipe and ingredients

2. Click **Manage Inventory**

Manage Inventory Go Back

Download Products
Download items from your Point of Sale to create your store inventory

Raw Ingredient Wizard
Easy to use form to define your raw inventory items including their package sizes

Manage Inventory
Manage inventory settings for your products, raw materials, and build-of-goods

3. Click the **Products (or Modifiers)** folder to the left of the screen to expand the category
4. Click a subcategory
5. Click an item within the sub category

Manage Inventory Go Back More Options

My Inventory

- Products
- BAR
- BURGERS**
- CAFE
- CARWASH
- CB TEST
- CLOTHES
- DESSERT
- DONATION
- DRINKS
- ESPAÑOL
- FOOD
- FRENCH
- ICE CREAM
- ICE CREAM
- LUNCH
- MAGIC BROW
- MERCH
- PASTA

Category : BURGERS (Options)

Item	Theoretical On Hand
Hamburger	



6. Click **Edit Recipe**

Item: *Hamburger* ⓘ Go Back More Options

Item Information

Name: Hamburger	Cost:
Category: BURGERS	Price: \$8.00
Description:	Unit Type: Each
SKU:	Theoretical On Hand:
Model Number:	Minimum Quantity:
Manufacturer:	Maximum Quantity:
Vendor:	Taxable: No
Vendor Product Name:	Discontinued: No
Vendor Product ID:	Identified on the POS as: Hamburger

[Edit Item Information >>](#)

Recipe

Not Applicable

[Edit Recipe >>](#)

7. Click **Select Recipe Items**

8. Click **Add New Item**

Item: *Hamburger* ⓘ

Item Information **Recipe**

Not Applicable
 Select Recipe Items

List of Items

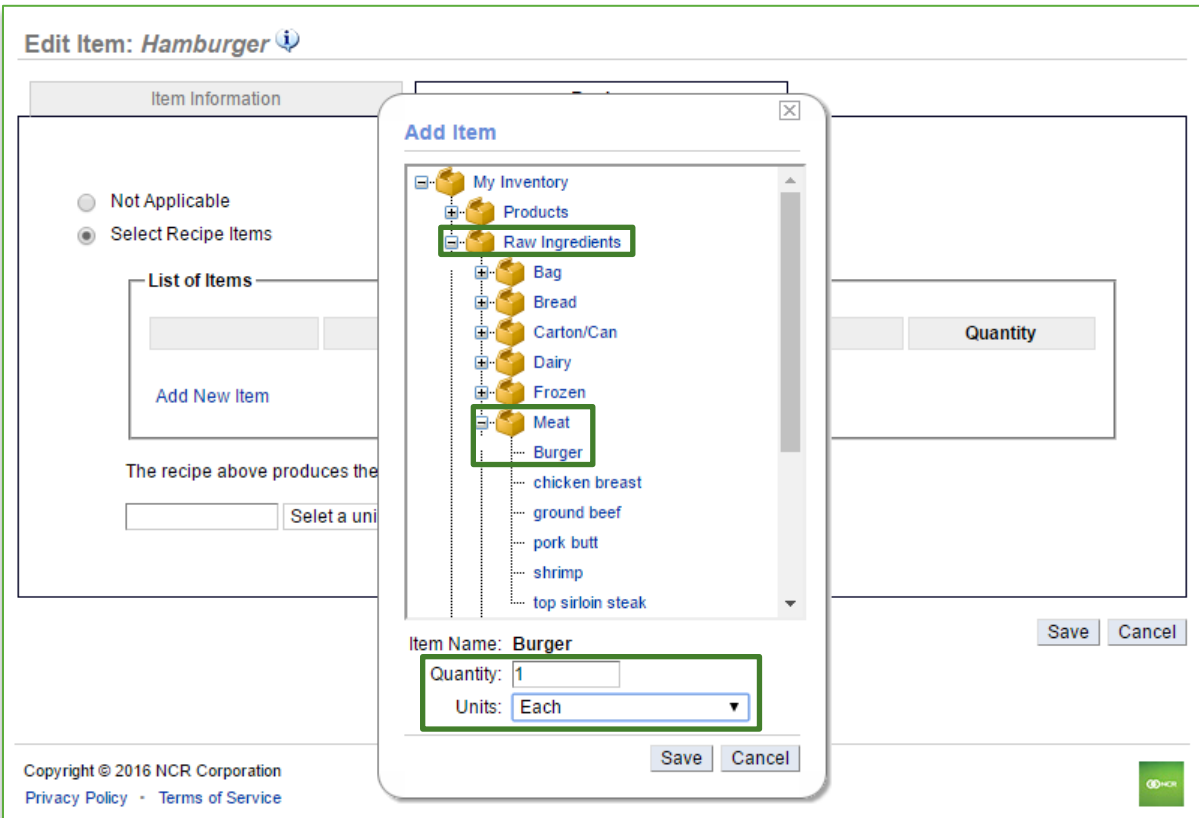
	Item	Quantity
Add New Item		

The recipe above produces the following quantity of *Hamburger*:

[Save](#) [Cancel](#)

9. Click the **Raw Ingredients** folder to expand the selection

10. Select desired subcategory
11. Select applicable item within the subcategory
12. Enter quantity
13. Select Units
14. Click **Save**



15. Each item will appear within the list of items for this recipe
 - a. Continue adding items until you have completed your recipe
 - b. Keep in mind that quantity and units will vary based off of how you receive the item
 - c. It is important that the recipe usage compliments the unit of measure that the raw ingredient is set up with. For example:
 - i. If you set up Burger Patties as a raw ingredient and they are delivered as a case of 100 patties, the recipe units should reference the number of patties used to create that recipe (e.g. 1 each)
 - ii. If you set up a Ketchup as a raw ingredient and it is delivered as a 1 gallon container, the recipe units should reference the number of ounces used to create that recipe (e.g. 2 ounces)



16. Enter the quantity of the item that the recipe build yields. For example:
 - a. For a hamburger, the total quantity for the recipe items shown yields 1 each (or 1 hamburger)

17. Click **Save**

Edit Item: Hamburger

Item Information | **Recipe**

Not Applicable
 Select Recipe Items

List of Items

Item	Quantity
[Edit] [Delete] Burger	1 Each

[Add New Item](#)

The recipe above produces the following quantity of *Hamburger*:

Select a unit

[Save](#) [Cancel](#)

18. You will be redirected to the Item Information screen which now reflects the cost of goods for that item. Click **Go Back** to navigate back to the Manage Inventory screen to continue building recipes

Item: Hamburger [Go Back](#) [More Options](#)

Item Information

Name: Hamburger **Cost:**
Category: BURGERS **Price:** \$8.00
Description: **Unit Type:** Each
 SKU:
Theoretical On Hand:
Model Number: **Minimum Quantity:**
Manufacturer: **Maximum Quantity:**
Vendor: **Taxable:** No
Vendor Product Name: **Discontinued:** No
Vendor Product ID: **Identified on the POS as:** Hamburger

[Edit Item Information](#)

Recipe

Name	Quantity	Cost
Burger	1 Each	\$0.51
Total Cost		\$0.51
Price		\$8.00
COGS %		6.3%
Margin		93.7%

The recipe above produces 1 Each of *Hamburger*.

[Edit Recipe](#)