



OUR MENU OF SERVICES



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FOOD, BEVERAGE, & LABOR COST CONTROL QUARTERLY

Subscribe today to our quarterly publication. The publication includes articles as well as quarterly updates to the yields, weights, densities, and measures that you need for accurate recipe costing. There is no cost to subscribe.



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RECIPE DOCUMENTATION

One of the most critical documents in the business is the recipe. Return On Ingredients® can assist in ensuring that you not only have a great training tool, but also a solid base to determine your true cost to produce your beer and food menu items.

RECIPE COSTING

Recipe costing is an incredible task to conduct on your own. Team up with Return On Ingredients® to provide a path to accurately determine the three components of cost: ingredients, labor, and overhead. Once the model has been developed, menu engineering and profitability can properly be planned.

MENU ENGINEERING

Menu engineering is such a critical process and needs to be completed at a much faster pace today to keep up with commodity, labor, and overhead cost increases. We combine your passion for your microbrew and food menu items with the numbers. We are here to improve your profitability!

CULINARY CONSULTING

If you need assistance in developing or reengineering your menu items, our corporate chef is available to assist in the improvement of those items. Not only will we consider the quality, flavor profile, presentation, and value perception, but also profitability.

CONTACT US TODAY!

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MENU DESIGN & LAYOUT

Just how the process of menu engineering is critical, so is the design and layout of your menus that you provide your guests. Having the menu items positioned in the proper location on the menu as well as ensuring readability, descriptions, and other disclosures are critical components.

COST CONTROL SYSTEMS

We can assist in strategic selection, planning, and implementation of your cost control systems. Ensuring compatibility with your other systems along with proper and complete implementation is what we specialize in.

RECIPE & OPERATIONS AUDIT

Verifying the accuracy of the recipe documentation against the operator's actual performance is part of ensuring the accuracy of the overall processes and costs.

