



DATABLE

TYPE-A SKILLS FOR NON TYPE-A PEOPLE

RECIPE COST CALCULATOR USER GUIDE

Updated June 2024

WELCOME!

Welcome to Datatable's Recipe Cost Calculator Template! This template allows you to easily and quickly calculate:

- The cost of 25 unique recipes with up to 200 ingredients
- The total cost of all 25 recipes, based on specific quantities of each recipe
- Which products are expired or are about to expire
- Unit conversions in both imperial and metric

Who is this template for? This template is perfect for

- Small restaurants
- Pop up kitchens and
- Families trying to plan meals and save money



THANK YOU!

Thank you for downloading our Recipe Cost Calculator!

- For additional questions please reach out to hello@imdatable.com
You can also visit our website: <http://www.imdatable.com>
- We are a small business and appreciate your support!

Please do not distribute this product without our permission.

- **We do have a Refer a Friend program though!**
- You will get \$25 off a future purchase when you refer a friend who makes a purchase and they'll get 10% off.
- See details here: www.imdatable.com/refer-friends

STEP 1: ENTER YOUR INGREDIENT INVENTORY COSTS

Enter in data on the green tab called "Cost Key".



- You only need to fill in data in columns C, D, G, H and I in order to use the calculator.
- If you'd like to keep track of product expiration dates, you can fill in columns J and K as well.
- You can enter in product and brand names, quantity, cost, date last purchased, and expiration date.
- The "Purchase Measurement" will be a drop down button and you will select which unit you purchased the item in.
- Once you're done entering in your inventory of items, you can move on to step 2.

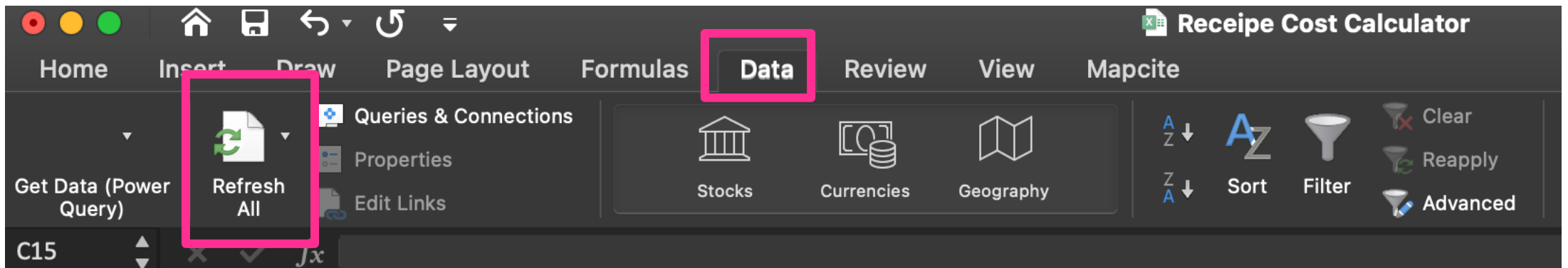
#	Item	Brand	Quantity Purchased	Purchase Measurement	Cost	Last Purchased	Expiration Date	Price per Unit	Warning
1	Peanut Butter	Jif	50	Cup	\$100	3/1/22	3/6/24	\$2.00	Expired
2	Strawberry Jelly	Smuckers	10	Teaspoon	\$100	6/1/24	12/5/24	\$10.00	Still Good
3	Bread	Mott	1	Cup	\$100	6/1/24	11/5/24	\$100.00	Still Good
4	Ice Cream	Bryers	1		\$26			\$26.00	
5				Measurement Quantities					
6				Bunch					
7				Cube					
8				Cup					
9				Deciliter					
10				Fluid Ounce					
11				Gallon					
12				Gram					
13				Kilogram					
14				Leaf					
15				Liter					
16				Milligram					
17									
18									
19									

On every tab, the ONLY things you need to fill out are the cells shaded in blue. Anything else will automatically calculate for you!

STEP 2: REFRESH YOUR DATA

Note: This is an important step, and if you skip this, the calculator won't work!

- This is an important step, as the calculator will not function if you don't do this.
- Click "Data" at the top of your screen, and then click the button that says "Refresh All".
- This is the same process regardless of whether you are using PC or Mac.
- Any time you make updates to the cost key tab, repeat this process.



STEP 3: FILL IN YOUR RECIPES

Now you can fill in your recipe information!

- Each numbered tab at the bottom is a different recipe.



STEP 3: FILL IN YOUR RECIPES (CONTINUED)

Now you can fill in your recipe information!

- Name your recipe at the top of the sheet.
- Then use the drop down menu in "Ingredient Name" to select from your database of ingredients.
- If you don't see the item you're looking for, go back to Step 1 and check that it's listed on the "Cost Key" tab, and then refresh your data.
- Fill in "Recipe Units" with how much of the ingredient the recipe requires, and use the "Unit Name" drop down to select the unit.
- For easily convertible units, they will automatically populate the cost.
- However, some units like "Bunches", "Leafs" may require you to use the original purchase unit.
- For example, if you purchased 20 celery stocks, the recipe may require you to specify how many stocks were used instead of using a unit like cups.

Recipe Name: Peanut Butter & Jelly TOTAL RECIPE COST 162.69

#	Ingredient Name	Recipe Units	Unit Name	Purchase Unit Cost	Unit Conversion	Cost
1	Peanut Butter	0.50	Tablespoon	Unit Costs Will Convert Automatically	0.06	\$ 0.06
2	Strawberry Jelly	1.00	Tablespoon	Unit Costs Will Convert Automatically	0.06	\$ 0.63
3		1.00	Cup	Unit Costs Will Convert Automatically	1.00	\$ 100.00
4		2.00	Cup	Unit Costs Will Convert Automatically	1.00	\$ 52.00
5		1.00	Cup	Unit Costs Will Convert Automatically	1.00	\$ 10.00
6					-	\$ -
7					-	\$ -
8					-	\$ -
9					-	\$ -
10					-	\$ -
11					-	\$ -
12					-	\$ -
13					-	\$ -
14					-	\$ -
15					-	\$ -
16					-	\$ -
17					-	\$ -
18					-	\$ -
19					-	\$ -
20					-	\$ -
21					-	\$ -
22					-	\$ -
23					-	\$ -
24					-	\$ -
25					-	\$ -
26					-	\$ -
27					-	\$ -
28					-	\$ -
29					-	\$ -
30					-	\$ -

STEP 4: VIEW YOUR TOTAL RECIPE COSTS

Recipe Cost Overview

View your total recipe costs!

- On the “Recipe Cost Overview” tab, all of your recipe names and costs will populate automatically.
- You can update the quantities of each recipe made in order to calculate your total costs in any given day.
- Example: If you had 10 orders of Peanut Butter & Jelly, 7 orders of Salmon and 2 orders of Pesto Noodles, you can enter that in the “Quantities of Recipe” column and your total costs will update based on the number of orders.
- Your final total will show at the bottom.

Recipe #	Name	Quantities of Recipe	Cost
1	Peanut Butter & Jelly	1	\$ 162.69
2	Salmon	1	\$ -
3	Pesto Noodles	1	\$ -
4	Cheesecake	1	\$ -
5	Tiramisu	1	\$ -
6	Banana Bread	1	\$ -
7	Jerk Chicken	1	\$ -
8	Pho Soup	1	\$ -
9	Pizza	1	\$ -
10	Blueberry Muffins	1	\$ -
11	Pho Soup	1	\$ -
12	Burrito	1	\$ -
13	Gingerbread	1	\$ -
14	Roasted Chicken	1	\$ -
15	Chicken Soup	1	\$ -
16	Minstrone Soup	1	\$ -
17	Scrambled Eggs	1	\$ -
18	Meatballs	1	\$ -
19	Chocolate Cake	1	\$ -
20	Edamame Peas	1	\$ -
21	Mashed Potatoes	1	\$ -
22	Pancakes	1	\$ -
23	Oatmeal	1	\$ -
24	Udon Noodles	1	\$ -
25	Roasted Carrots	1	\$ -
TOTALS		25	\$ 162.69

BONUS FEATURE: PRODUCT EXPIRATION DATE WARNINGS

View your total recipe costs!

- On the “Expirations” tab, you can view products that may have already expired or will expire within 30 days.
- To ensure this data is up to date, make sure to refresh your data regularly (See Step 2).

Expired Items & Items Expiring Soon

Warning	Item Brand Quantity	Last Purchased	Expiration Date
Expired	Jif - Peanut Butter (50 Cup)	3/1/22	3/6/24
Expiring Soon	Bryers - Ice Cream (1 Gallon)	2/21/24	7/3/24



“Everything is hard
before it’s easy.”

– J. W. Goethe

THANK YOU!

Please reach out with any questions or queries about Datable's services!

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