



BarkeepOnline – Managing Recipes

What is a Recipe?

In BarkeepOnline a “Recipe” refers to the mix and quantities of Items used in a Sales Item. A Recipe is how Barkeep defines the amount(s) of any products (Items) used in each Sales Item.

For example, a Recipe can be the mix and amounts of liquor to make a particular cocktail, but a Recipe is also the 16 oz of **Guinness Draft Beer** in the Sales Item **Guinness Pint** or the 1.5 ounces of **Call Liquor** in the Sales Item **Call Shot**. Recipes are used to calculate how much liquor should be used for each of your Sales Items when calculating your Expected Usage, Variance Details and Expected Pour Cost.

Parts of a Recipe

	Property	Description
a	Recipe	The Recipe defines the product(s) that make up the Sales Items. A Recipe defines the quantity of each Category and Item(s) of liquor that are used by the Sales Item.
b	Recipe Category	The Category(s) assigned to the liquor used to make the particular Sales Item.
c	Recipe Item	The liquor or Barkeep Item(s) used to make the particular Sales Item. You must choose Categories for each Sales Item used in your Recipe, but assigning a particular Item (e.g., Beefeater Dry Gin) is optional.
d	Recipe Quantity and Units	The amounts of different Items used in the Recipe (e.g., 3 ounces of gin and 1 ounce of dry vermouth). The unit refers to the unit of measure used in the Recipe. Generally oz. (ounces) but it also could be bottles.

Sales Item ⌂ First ← Previous Next → Last → Delete Sales Item New Sales Item + Show Sales Entries

Sales Item Name

Absolut Lemon Drop

Sales Item Number

129

Modifier

Description

Absolut Lemon Drop

Average Sales Price

\$11.00

Cost

\$1.59

Pour Cost

14.44%

Inactive?

☐

Exclude?

☐

Recipe

Add Recipe Item +

a

Search:

Sales Item	Category	b	c	d	Quantity Type	Sales Percent
✖ Absolut Lemon Drop	Vodka	Absolut	2	Oz	78.96%	
✖ Absolut Lemon Drop	Well Liquor	Barton Triple Sec	2	Oz	21.04%	

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Managing Recipes (cont.)

Assigning Categories to Sales Items and Recipes

Below is an example of the Sales Item **Beefeater Martini**. The Recipe includes two Items: **Beefeater Dry Gin**. **a** and **Cinzano Extra Dry**. **b** Note one Item belongs to the Category **Call Gin** and the other Item belongs to the Category **Aperitif**. Your Variance and Pour Cost Reports will use these details to accurately reflect results for both Items and categories.

Sales Item

First

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Delete Sales Item

New Sales Item

Show Sales Entries

Sales Item Name

Beefeater Martini

Sales Item Number

83

Modifier

Description

Beefeater Martini

Average Sales Price

\$10.85

Cost

\$2.11

Pour Cost

19.44%

Inactive?

☐

Exclude?

☐

Recipe

Add Recipe Item

Search:

continue to next page

Managing Recipes (cont.)

Does a Recipe need to have an Item assigned to it?

No. You can create a Recipe that specifies a Category without requiring a particular Item.

The example below shows a different Recipe for the Sales Item **Call Martini** with an unspecified choice of **Call Liquor**:

- It only specifies an Item from the Category **Call Liquor** is to be used.
- The Recipe does not require a specific Item but you must choose a Category. **a**
- The Recipe can still specify an Item **Cinzano Extra Dry** **b** for the second ingredient. (e.g., if you always use the same dry vermouth). Or it could be an unspecified second Item.
- **Important:** You always need to specify Quantity and Units for a Recipe. **c** Even without an Item.

Sales Item

First

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Last

Delete Sales Item

New Sales Item

Show Sales Entries

Sales Item Name

Call Martini

Sales Item Number

102

Modifier

Description

Average Sales Price

\$12.00

Cost

\$1.52

Pour Cost

12.66%

Inactive?

Exclude?

Recipe

Add Recipe Item

Search:

Sales Item	Category	Item	Quantity	Quantity Type	Sales Percent
Call Martini	Call Gin		2	Oz	85.98%
Call Martini	Aperitif	Cinzano Extra Dry	1	Oz	14.02%

Showing 1 to 2 of 2 entries

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Do you need a Recipe if you sell an Item by the bottle or can?

Yes. Do not think of a Barkeep Recipe as the ingredients you use when cooking or even mixing a cocktail. In Barkeep, a Recipe is the Item or Items you use, and the quantities needed to make a Sales Item. For example, a Sales Item like **Budweiser Bottle** has a Recipe of 1 Bottle of **Budweiser**.

Sales Item

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Delete Sales Item

New Sales Item

Show Sales Entries

Sales Item Name

Budweiser Bottle

Sales Item Number

500

Modifier

Description

Average Sales Price

\$5.80

Cost

\$0.75

Pour Cost

12.93%

Inactive?

Exclude?

Recipe

Add Recipe Item

Search:

Sales Item	Category	Item	Quantity	Quantity Type	Sales Percent
Budweiser Bottle	Domestic Bottled Beer	Budweiser	1	Bottle	100%

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Managing Recipes (cont.)

Do I need a separate Sales Items and Recipes for Items sold by both the bottle and glass?
Yes. The example below shows two Sales Items that both use the Item **Korbel - Brut**:

- The first Sales Item is **Champagne Glass** **a** and the Recipe specifies 6 oz. of **Korbel**. **b**
- The second Sales Item is **Champ Bottle** **c** and the Recipe specifies 1 Bottle of **Korbel**. **d**

Sales Item

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Delete Sales Item

New Sales Item

Show Sales Entries

Sales Item Name

Champagne Glass

Sales Item Number

23

Modifier

Description

Average Sales Price

\$7.13

Cost

\$3.55

Pour Cost

49.75%

Inactive?

☐

Exclude?

☐

Recipe

Add Recipe Item

Search:

Sales Item	Category	Item	Quantity	Quantity Type	Sales Percent
Champagne Glass	Sparkling Wine	Korbel Brut	6	Oz	100%

Sales Item

First

Previous

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Last

Delete Sales Item

New Sales Item

Show Sales Entries

Sales Item Name

Champ Bottle

Sales Item Number

22

Modifier

Description

Average Sales Price

\$46.80

Cost

\$14.99

Pour Cost

32.03%

Inactive?

☐

Exclude?

☐

Recipe

Add Recipe Item

Search:

Sales Item	Category	Item	Quantity	Quantity Type	Sales Percent
Champ Bottle	Sparkling Wine	Korbel Brut	1	Bottle	100%

Note: The same rules would apply to any wine that you sold by both the glass and the bottle as well as any liquor product you sold by the bottle (i.e., Bottle Service).










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Managing Recipes (cont.)

Can an Item be assigned to more than one Recipe?

Yes. The example on the previous page showed **Korbel** in more than one Recipe/Sales Item.

The example below shows three Sales Items each one has a Recipe that requires the Item **Jack Daniels**. Also note that in this example the Recipes can even have different quantities.

Show	25	Sales Items	Search: jack daniel				
	Name	Sales Item Number	Modifier	Description	Average Sales Price	Cost	Average Pour Cost
  	Jack Shot	110		Jack Daniels Shot HH	\$6.00	\$0.99	16.48%
  	Jack Daniels Bottle	115		bottle service	\$137.50	\$26.75	19.45%
  	Jack Daniels Cocktail	140		Jack Daniels Cocktail	\$10.00	\$1.19	11.87%

When you run a Variance Report and look at the Variance Details you will see the Item **Jack Daniels**.

In this example, the Used (Servings) count for **Jack Daniels** is 1,131. That means a total of 1,131 Sales Items should have been sold where the Recipe specified **Jack Daniels** (see the three Recipes shown above).

Variance Summary		Variance Details	Sales Data	Used Details	Sold Details			
Item	Sales	Used	Ideal Used	Over / Short	Used (Servin...	Ideal Used (Servin...	Over / Short (Servin...	Cost
Cutty Sark	\$692.00	4.5	4.4	0.1	75	74	1	\$105.12
J & B Scotch	\$4,806.00	36.1	35.8	0.3	610	605	5	\$901.78
Jack Daniels	\$8,002.00	66.9	66.7		1,131	1,128	3	\$1,789.84
Jack Daniels Gentleman Jack	\$80.00	0.6	0.6	-0	8	8	0	\$14.07
Jagermeister	\$10,473.00	54.1	48.7	5.4	915	823	92	\$1,082.00
Jamason	\$270.00	1.8	1.8	0	20	20	0	\$11.27

Note: In this example the Ideal Used (Servings) was 1,128 (based on your Sales Data). This could indicate 3 cocktails were served and entered into the POS System incorrectly and/or served for free. Considering the amount of drinks served and bottles uses (66.9), the discrepancy could also be accounted for due to a minor amount of over pouring.

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Look for Anomalies – Recipes with Incorrect Units of Measure

One of the causes of an anomaly in your Variance and Pour Cost Reports might be incorrect information in a Sales Item’s Recipe. Below are two examples showing sample data from a Pour Cost Report as well as from the Recipe for the Sales Item **Budweiser Btl**.

Item	Sales Count	Sales Total	Expected Usage	Actual Usage	Usage Difference	Expected Usage Oz	Actual Usage Oz	Usage Difference Oz	Expected Cost	Actual Cost	Cost Difference	Expected Pour Cost	Actual Pour Cost	Pour Cost Difference
Budweiser 12oz	121	\$605.00	10.08	121.00	110.92	121.00	1,452.00	1,331.00	\$7.56	\$90.75	\$83.19	1.25%	15.00%	1,100.40%

Item	Sales Count	Sales Total	Expected Usage	Actual Usage	Usage Difference	Expected Usage Oz	Actual Usage Oz	Usage Difference Oz	Expected Cost	Actual Cost	Cost Difference	Expected Pour Cost	Actual Pour Cost	Pour Cost Difference
Budweiser 12oz	121	\$605.00	121.00	121.00	0.00	1,452.00	1,452.00	0.00	\$90.75	\$90.75	\$0.00	15.00%	15.00%	.00%

Sales Item	Category	Item	Quantity	Quantity Type
Budweiser Btl	Bottled Beer	Budweiser	1	Oz

Sales Item	Category	Item	Quantity	Quantity Type
Budweiser Btl	Bottled Beer	Budweiser	1	Bottle

For this example “Include Oz in Pour Cost Details” was selected in order to carefully examine the Pour Cost Report. Notice that the Expected Usage for Budweiser 12oz bottles is 121 and the Report is showing an Expected Usage of 121 ounces (that is incorrect). There is also a large discrepancy between your Expected and Actual Pour Cost.

This might indicate mistakes in the Sales Data or counting errors in an Inventory. But in this example, there is an error in the Recipe for the Sales Item **Budweiser Bottle**. Note that the Unit of Measure is incorrect, for this Recipe it is Oz (ounces). This means that if one sold 121 bottles of Budweiser 12oz, BarkeepOnline would calculate a usage of 121 ounces. In other words, Barkeep incorrectly calculates that 1 oz. beers are being served!

Correct the Recipe and change the Unit of Measure from Oz to Bottles. After rerunning the Pour Cost Report, note that the Expected and Actual Usage in ounces are both 1452. This is correct — 1,452 ounces (121 bottles x 12 ounces = 1452). Also note that the Expected and Actual Pour Cost are the same (15%).

Units of Measure in Cocktails

Sales Item	Category	Item	Quantity	Quantity Type
Absolut Citron	Call Liquor	Absolut Citron Vodka	2	Oz

A similar error can occur if there is a mix-up between Bottles and Oz in a Recipe for a cocktail. For example, if a Sales Item called **Absolut Citron Cocktail** had a Recipe for 2 bottles instead of 2 Oz. One would end up with a very high Ideal Used (Expected Usage) when looking at the Variance Details. In this incorrect example, based on sales of 25 **Absolut Citron Cocktails**, the result would be an Idela Used of 50 Bottles of Absolut Citron – this is clearly wrong. One would need to check the Recipe for the Sales Item **Absolut Citron Cocktail** and correct the error by changing the Unit of Measure from Bottles to Oz.

For additional information about Recipes, Sales Items and Reports see the **BarkeepOnline User Guide**.