Barkeep Variance Report – Troubleshooting

What if I sell wine by <u>both</u> the glass and the bottle?

If you <u>only</u> sell wine by the glass, you would create Sales Items and Recipes just as you would for other liquor-based Sales Items. If you sell a particular wine both by the glass and by the bottle, you will need a Sales Item for a **Glass of Wine** and a **Bottle of Wine** (see below). And, if you have different Categories of wine (i.e., **White Wine**, **Red Wine**, **Premium White Wine**, etc.) you would need additional Sales Items to map correctly to those Categories.

If you specialize in wine, you may even have a POS system set up where each wine's own PLU is mapped onto it's own corresponding Sales Item in Barkeep. You may have limited wine offerings, but with a specific Item assigned to each Sales Item. For example, if you only sold one variety of **Merlot** in your **Premium Red Wine** Category.

Below is an example where you have two Sales Items for **Merlot – Chateau St. Jean**.
Sales Item #750 is for wine by the glass and #751 is for the bottle.

Every Sales Item in Barkeep needs a Recipe. Recipes are used to calculate the quantity of wine, liquor or beer that should be used for each of your Sales Items. The amount is needed when calculating your Used and Ideal Used in Variance Reports (and also Pour Cost Reports).

Shown are separate Recipes for two Sales Items that use **Merlot – Chateau St. Jean.**

How many glasses per bottle?

A 750 ml bottle contains 25.36 ounces. If your expected pour for a glass of wine is 6 oz. This would result in four glasses of wine plus 1.36 oz left over.

When creating your Recipes, consider what you expect your bartenders[*] to do with the extra 1.36 oz of wine:

- If it is a variety of wine where you are opening several bottles a day, the bartender may be expected to consistently pour 6 oz and use the extra bit of wine for the next glass.
  In this case your Recipe should specify a quantity of 6 oz.
- However, if it is a variety of wine that you serve less frequently, you may expect the bartender to pour that extra 1.36 ounces into the fourth glass from the bottle or average it out across the four glasses. If you don't expect your bartenders to save that extra 1.36 oz of wine for the next glass, then you should create a Recipe that specifies a quantity of 6.34 oz (25.36/4), or a quantity of .25 Bottles.