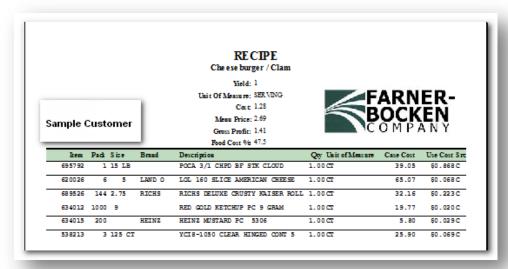


Farner-Bocken Company sales personnel have a powerful food-costing application at their disposal. Recipe Manager is an invaluable tool in the building of recipes, portion control, and food cost control. This laptop application enables your Farner-Bocken Company representative to build specific recipes with precise portion control and cost.

Detailed recipe with cost, menu price, gross profit dollars and food cost percentage

Create a summary as listed below, a quick glance at your food cost and food cost percentage

Ability to generate an order



Sample Customer

IDEAL FOOD COST & GROSS MARGIN

Cost Norm 10115

	Item Food Cost & Margin Calculation]	Category Ideal Food Cost		
Recipe Item	#Sold	Food Cost	Menu Price	Item Margin	Item FC%		Cost Cumulative	Menu Price Cummulative	Total Gross Profit \$
Ham & Cheese	0	0.888	2.99	2.10	29.71%		0.00	0.00	0.00
Ham & cheese Puff	0	0.876	1.99	1.11	44.02%		0.00	0.00	0.00
Italian Sausage	0	0.918	2.79	1.87	32.90%		0.00	0.00	0.00
M esQuite Chicken	0	0.864	2.29	1.43	37.73%		0.00	0.00	0.00
M eatloaf	0	1.656	2.99	1.33	55.38%		0.00	0.00	0.00
M esquite / Cheese	0	0.932	2.29	1.36	40.69%		0.00	0.00	0.00
Sub One M eat	0	0.668	2.99	2.32	22.33%		0.00	0.00	0.00
Pizza Puff	0	0.769	1.99	1.22	38.66%		0.00	0.00	0.00
Tenderlion	0	1.759	4.29	2.53	41.00%		0.00	0.00	0.00
Pizza Burger	0	1.079	2.49	1.41	43.33%		0.00	0.00	0.00