



Menu Management



Overview

Streamline the way you manage allergens, build recipes, design and manage your food and drink menus.

Seamlessly integrated with Zonal's EPOS solution, our brand-new Menu Management solution is an easy-to-use online tool that enables you to produce creative, comprehensive and accurately costed menus and to store, manipulate and utilise critical information including ingredients, allergens, prices, recipes and supplier details.

Take the risk out of managing complex menu changes and ensure compliance with allergen legislation making sure your customers are fully informed on allergens and nutritional information.

In addition, create easy-to-follow recipe books to support consistent customer satisfaction and menu profitability.

Features

Data Management

- ›› Ingredient, price and allergen information can be uploaded via a standard CSV format

Recipe Builder

- ›› Costs recipes and prepares recipe book pages for chefs and operators
- ›› Handles both batch and final recipes
- ›› Generates recipe book reports that can include chef cheat sheets, preparation cards and full recipe cards with step-by-step instructions - viewable online or via a mobile device
- ›› Reports on ingredients and allergens contained within every recipe

Menu Analysis and Composition

- ›› Forecast and model menu revenue using historical sales data
- ›› Identify dish profitability variances and the effect on overall menu cost of sales and margin
- ›› Model with newly sourced ingredients prior to adding to database

Sales Analysis

- ›› Forecast menu sales and revenue using historical sales data
- ›› Suggests retail selling price of dishes based on a given cost % or GP%
- ›› Update prices and ingredients prior to menu change date to view impact on overall profitability



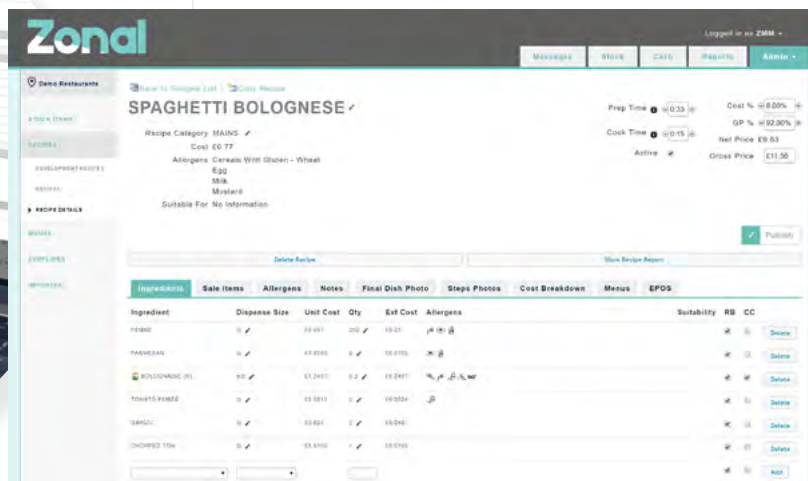
Menu Management has been an integral part of operating our business in controlling stock levels and maintaining margins.

Guiseppe Di Liberto
Operations Director, Cocotte

COCOTTE

Integration

- ›› Single source of data for recipe, menu, stocks, purchase to pay and EPOS ensures instant, accurate and consistent updates
- ›› Exact match of sales to stock data ensures menu modelling integrity
- ›› Purchasing and stock data aligns with menus, controlling quality and costs as well as stockholding optimisation and waste reduction



Benefits



Accurate allergen information easily accessible for every dish on the menu



Centralise and automatically maintain accurate ingredient, cost and allergen information across an entire recipe database



Easy to follow, visual recipe book supports consistent customer satisfaction and menu profitability



Powerful analysis takes the risk out of managing complex menu changes



Optimise menu design ensuring best balance of customer experience and profitability



Control wastage with precisely defined and costed ingredient portion sizes and recipes



Seamlessly integrates with Zonal's EPOS, Stocks and Purchase to Pay to deliver the ultimate end to end supply chain solution

Improve margins by up to 5%

Why Zonal?

Zonal is the trusted supplier of innovative, integrated technology solutions to over 16,000 hospitality and leisure businesses. Our award-winning, UK-based training, project management and customer success teams will support you every step of the way; from project initiation right through to go live, you're always in safe hands.

Further Resources

Guide: Managing allergen risks in your hospitality business

Guide: Don't fear a stock and order implementation

Contact us today

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Zonal

Care is taken to ensure that all information provided is accurate and up to date. However, Zonal accepts no responsibility for inaccuracies in, or changes to, the information given. Issued: October 2019