



Maximize profit on every menu item you serve



Menu Profitbuilder Pro[®] quickly calculates the cost and margins for each item on your menu...
and it's EXCLUSIVE to US Foods[®] customers.

CALCULATE
**NUTRITIONAL
INFORMATION**
FOR RECIPES AND
MENU ITEMS

- What are my costs to make this recipe?
- Are my recipe costs in line with my menu prices?
- Am I making money on my high volume items?
- How can I improve my sales mix to generate more profit?

Getting accurate answers to these questions can be crucial for your bottom line. **Menu Profitbuilder Pro** is a profit tool that helps you maximize your menu profitability. New features allow you to generate nutrition labels for any menu item you create.



menu
profitbuilder^{PRO}   

The recipe for more profitable menus



At US Foods®, our world revolves around YOU – listening to your needs and understanding your business. We know that to determine real profits, you have to understand your real costs. **Menu Profitbuilder Pro®** is a value-added tool that interfaces

directly with your US Foods product catalog, giving you instant access to data such as cost per pound, cost per ounce, yield and more. Now you can calculate the cost of each recipe you use – as well as the real cost and profit of every item on your menu.

- Rebuild your menu with alternate items and quantities to improve your profit
- Manage and control your inventory more efficiently
- All items purchased from US Foods are preloaded into the program
- Non-US Foods items can be easily added
- View detailed nutritional information for recipes and menu items

Menu Profitbuilder Pro is easy to use. Its user-friendly interface allows you to copy and share recipes, menus, menu categories, product catalogs and pricing data with just a few clicks.

US FOODS Menu Item Detail Cost Report
CHICAGO (2099)

MENU ITEM ID: 540499

NAME: Crab Cakes

CATEGORY: Appetizer


DESCRIPTION: two hand made crab cakes with jumbo lump crab

CUSTOMER: TEST CUSTOMER MPP ONLINE (40683435)

POS NUMBER: 451

PRICE: \$8.99 **FOOD COST%:** 55.71%

FOOD COST: \$3.21 **GROSS PROFIT:** 58.78%



New Report Format

SEQ	PRODUCT #	SC	DESCRIPTION	QTY	UOM	TYPE	INSTRUCTIONS	COST
1	2762706		CRAB CAKE, JMB LUMP 3 Z BLU	3.00	Ounce	US Foods		\$2.99
2	6010599		LETTUCE, BIBB BUTR FRESH REF	0.50	Ounce	US Foods		\$0.03
3	4328597		SAUCE, TRTR TFF PLST BTL SHLF	1.00	Ounce	US Foods		\$0.10
4	877506		BUTTER, SOLID GRD AA SALTD REF	0.50	Ounce	US Foods		\$0.09

Menu Item Instructions

STEP: INSTRUCTIONS

Plate: Sauté Crab Cakes in pan with butter - drain and plate with lettuce and side of tartar sauce

1. REVIEW

and add ingredient yields and nutritional data for easy updates

2. REDESIGN

your recipes and menu items to meet your profit goals

3. RECALCULATE

menu items and recipes with cost updates instantly

4. RUN

reports to identify which items meet your profit goals and adjust those that fall short

5. REORGANIZE

menus with menu engineering by analyzing sales and profits for each item

Start building your menu profit today!

Menu Profitbuilder Pro can help you maximize your profitability on every recipe and menu item you serve. It's free of charge and available only from US Foods.

For more information, visit www.usfoods.com or contact your local US Foods representative.

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