# Bidfood

## Where **foodservice** shops.

# Introducing **Menu Planner**.

**What is Menu Planner?**

Menu Planner is a tool provided to Bidfood customers that facilitates the planning of meal inventory and ingredients and enables customers to manage their cost and speed up the purchasing and ordering process.
It generates accurate costs per serve and provides gross margin analysis to ensure our customers are in full control of their Menu costings.

Simply add your recipes to the planner and create your own Menu, control the ingredients and allergens of your recipes and manage your Menu costings and profitability.

# Roles and functionalities of the Menu Planning tool .

Menu Planner is accessible in two parts: My Recipes or Menu Planner

➢ **My Recipes**

Create and add your recipes to my Bidfood and calculate accurate costings for all of your recipes.

Recipe costs and reporting will reflect the actual and current food cost, ensuring that you can monitor your gross margins and improve the accuracy of your menu pricing. When combined with the Bdirect Stocktake template, you can achieve a substantially higher level of food cost visibility and control.

➢ **Menu Planner**

Menu planner is a supplementary feature used in addition to MyRecipes. Menu Planner allows you to group multiple recipes to create and cost up a full menu; within this feature you can input the required quantities & servings to obtain a consolidated view of the Ingredients and the final costings of your Menu.

Any changes made in the servings at recipe level will impact the total menu cost, allowing you to make modifications to meet your target budgets.

Key features

➢ Add your recipes to the Menu planner and work out your costings/profit based on real and live pricing
➢ Use the recipes to generate a Menu to suit your desired budget
➢ The system automatically generates your shopping basket based on the number of meals or Menus chosen saving you time during the purchasing process
➢ View & print the Ingredients, Nutritional panel and allergen statement of all your recipes & Menus
➢ Generate costing reports for your recipes & Menu
➢ Print product labels if required

# Menu Planner functionalities.

## Menu Planner Functionalities

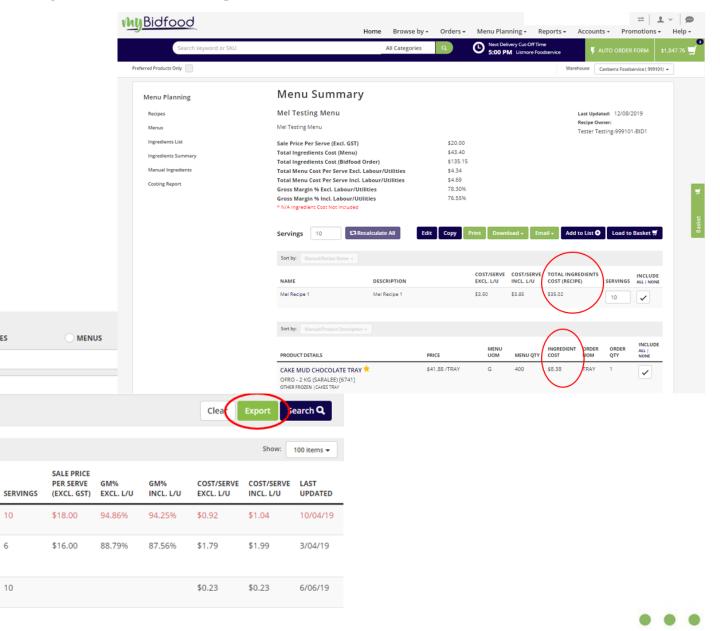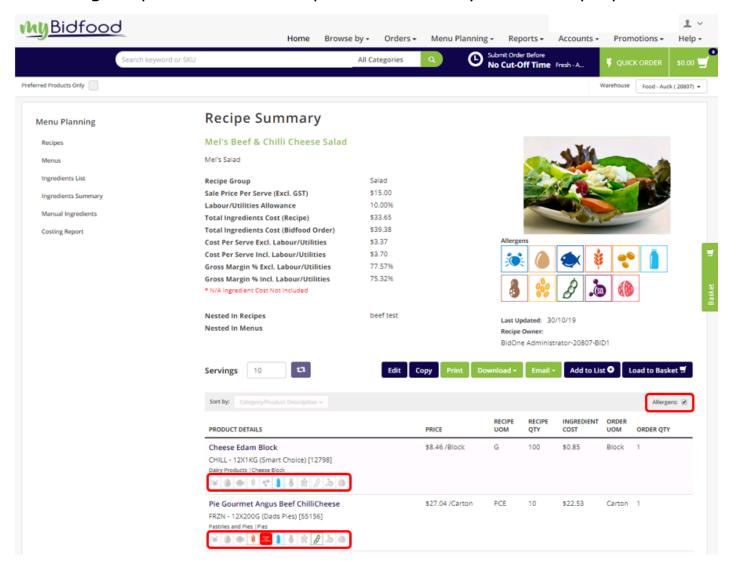| Function | MyRecipes | MenuPlanner |
|---|:---:|:---:|
| Building a Recipe | ✔ | ✔ |
| Using Manual Ingredients | ✔ | ✔ |
| Scaling a Recipe for Delivery | ✔ | ✔ |
| Recipe-based Requisition | ✔ | ✔ |
| Build a Menu (e.g., Product for a Full Day, Across Multiple Diners). | ✘ | ✔ |
| Scaling a Menu for Delivery | ✘ | ✔ |
| Menu-based Requisition | ✘ | ✔ |
| View Ingredients Summary | ✔ | ✔ |
| View Ingredients List and | ✔ | ✔ |
| Use Ingredients List to Replace Ingredients | ✔ | ✔ |
| Role to Grant in BDirect Admin | FoodCoster | MenuPlanner |

# Menu Summary & Costing report.

# Allergens.

This feature raises the visibility of allergens within a recipe to allow customers to view allergens present in the recipe to ensure they are fit for purpose

# Generate **Labels**.

Where Menu planner is used this feature will generate labels for recipes and provide clarity over the contents of the prepared food

**Allergen information is not complete.**

| Contains | Milk and Milk Products |
|---|---|
| May Contain | Aspartame, Bee Pollen, Caffeine, Crustacea and their products (incl. Shellfish (Molluscs)), Egg and Egg Products, Evaporated Milk, Dried Milk made from Soy or Cereals, Fish and Fish Products, Gluten (Cereals containing Wheat, Rye, Barley, Oats & Spelt), Guarana or extracts of Guarana, Lupine, MSG, Peanuts and Peanut Products, Phytosterol, Phytostanols and Esters, Propolis, Quinine, Royal Jelly, Sesame Seeds and Sesame Seed Products, Soybean and Soybean Products, Sulphur Dioxide and Sulphites in concentrations > 10mg/kg (10mg/L), Tree Nuts and Tree Nut Products, Unpasteurised Egg Products, Unpasteurised Milk and Milk Products |
| Data Incomplete | Artificial Colours, Artificial Flavours |

Warning: Allergen profile is not complete. No allergen information for Beef Striploin 3-4.5kg Prime Steer; excluded from the allergen profile.

Note: allergen information generated from manually entered data.

**Nutritional Profile**

| ENERGY 6,503.30 kj | PROTEIN 122.30 g | FAT 120.30 g | SAT. FAT 85.80 g | SUGARS 8.30 g | SODIUM 2,753.30 mg |
|---|---|---|---|---|---|
| DI 74.75% | DI 244.60% | DI 171.86% | DI 357.50% | DI 9.22% | DI 119.71% |

**PER 509.40 G SERVE**
Nutritional information is not complete.

Nutrition

| NUTRIENTS | QUANTITY PER SERVE (509.40 G) | QUANTITY PER 100 G |
|---|---|---|
| Energy | 6,503.30 kj | 1,276.66 kj |
| Energy-Kilocalories | 0.66 kcal | 0.13 kcal |
| Protein | 122.30 g | 24.01 g |
| Fat, Total | 120.30 g | 23.62 g |
| Saturated | 85.80 g | 16.84 g |
| Trans | 5.50 g | 1.08 g |
| Cholesterol | 295.00 mg | 57.91 mg |
| Carbohydrate | 8.30 g | 1.63 g |
| Sugars | 8.30 g | 1.63 g |
| Sodium | 2,753.30 mg | 540.50 mg |

Warning: Nutritional information is not complete. No nutritional information for Beef Striploin 3-4.5kg Prime Steer, Label; excluded from nutritional profile.

Note: nutritional information generated from manually entered data.

**Click Accept to proceed or Cancel to go back.**

Accept | Cancel

Bidfood

# Get in touch

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