

syrve


Reduce your costs through better recipe management

Discover the savings that sit behind your menu



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Quality, consistent recipes – without soaraway costs

Can you name your top five most profitable dishes – and track their margins as the price of ingredients goes up and down?

Mouth-watering recipes are key to your sales success and building lasting customer loyalty. But the cost of each dish is also directly linked to your profit and loss.

To reduce your expenditure, it's essential to understand the granular detail around the price of ingredients, the cost of dishes and how losses might creep into your production process. You need consistency too – so recipes always taste correct, ingredient quantities hit the mark and costs are predictable.

In this guide, we'll analyse **four** challenges around recipe management and we explore some practical solutions that will help you to reduce costs.

1: Centralise recipe control

The dishes and flavours associated with your brand are key to its popularity. But managing your recipes correctly also has a big implication on cost. It's important to set a standard – and make it easy for everyone to stay on track. Using digital processes to centralise and control your recipes is essential.

Common issues for restaurants

Ensuring your recipes are followed can be a complex challenge as you deal with dish consistency, escalating costs and the maintenance of quality standards across multiple locations. This demands some fresh thinking.

Clear signs that recipe control is a challenge

Do these issues sound familiar?

- **Inconsistent dish quality:**
Customers experiencing variations in taste, quantity and presentation?
- **Escalating ingredients costs:**
Rising food costs without seeing an equivalent revenue increase?
- **Operational inefficiencies:**
Failures to meet kitchen preparation times and growing labour costs?
- **Seasonal factors:**
Failures to adjust menus during seasons when the prices of some ingredients fluctuate significantly?

Syrve's Centralised Recipe Control can help you to address these challenges. With new tools, you can improve recipe management, ensuring consistency, cost control and operational efficiency. Let's take a closer look at how it works.



How to centralise recipe control

Syrve's technology enhances key functions that make a difference.

Digital recipe books for your teams

Effective recipe management is crucial for consistently delivering great food.

With Syrve Recipe Books, you can digitally store and share recipes among chefs and kitchen locations. This eliminates manual work and helps to ensure that the taste and cost of dishes remain consistent.

Menu engineering to strike the right balance

Crafting a menu requires a delicate balance of taste, presentation and financial prudence.

With Syrve Menu Engineering, you can create recipes per item size, consider yield and support batch production in real-time. This gives you exceptional precision.

Simplifying prep work for efficiency

Recipe management is about more than getting the ingredients right – production is relevant too.

Syrve's recipe management simplifies prep work for each dish. The system provides detailed recipe instructions and prep plans to chefs, enabling them to work efficiently and save time. This ultimately lowers labour costs and enhances kitchen productivity with accurate and streamlined recipes.

Inventory variances: Real-time tracking and correction

Any discrepancies between expected and actual ingredient quantities can disrupt the smooth-running of any kitchen.

With Syrve, you can track every movement of an ingredient, quickly identify and fix variances and root causes in real-time – from incorrect recipes to errors in consignment prices.

The bottom line

Effective recipe management is crucial for bringing costs under control. Syrve's Centralised Recipe Control features equip you with the ability to streamline your kitchen processes achieve consistency and control spend.

2: Calculate and track costs

Do you know the price of ingredients and the profit margin for every item on your menu? Being able to calculate and track costs is essential as you select and refine recipes that are popular with customers and drive profit for your business.

Common challenges for restaurants

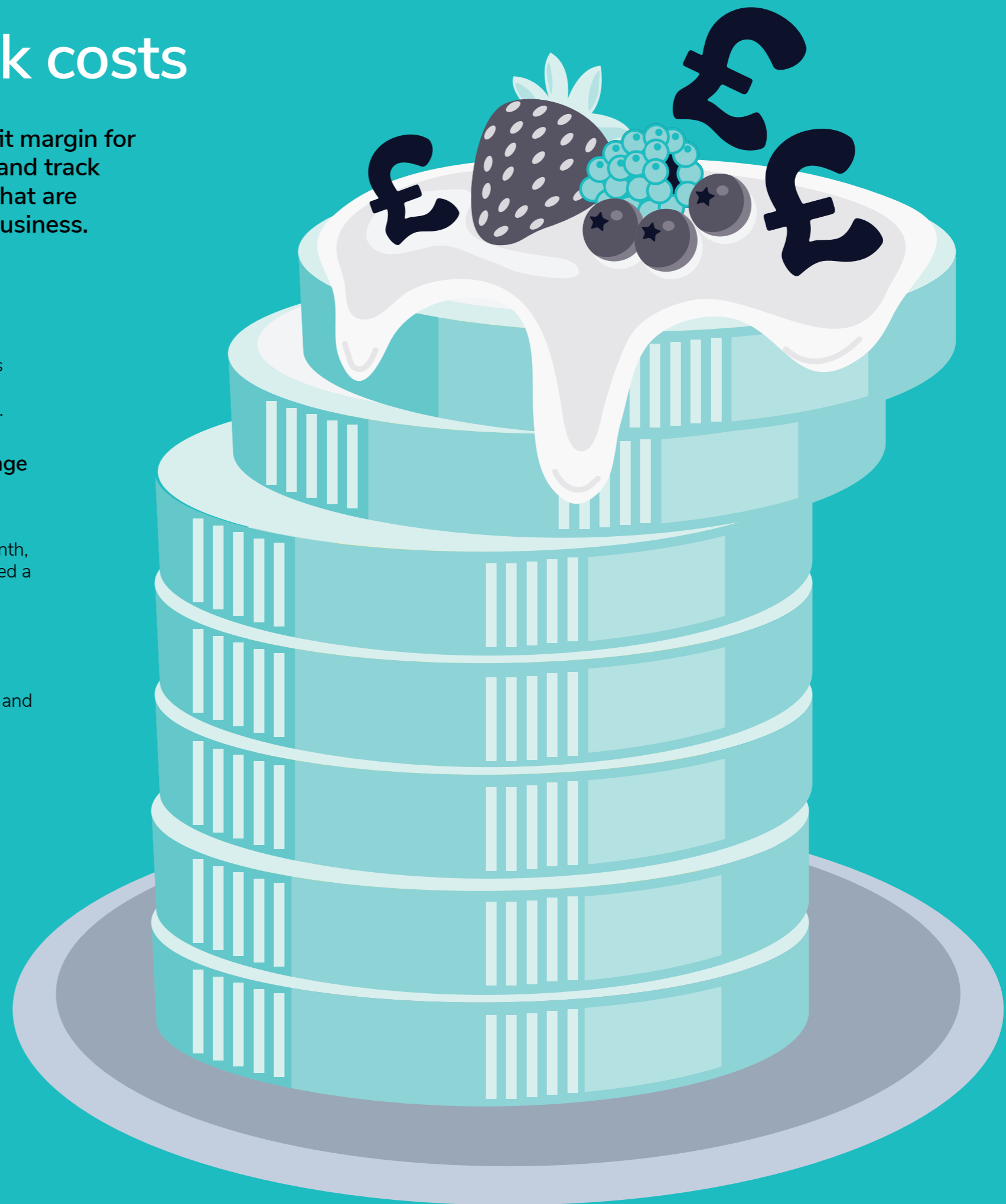
Every recipe has a cost, which can fluctuate with the market price of ingredients. Other factors, such as inventory control, wastage and stock movements can also change the dynamics of how much dishes are costing and the prices you set. It's important to find a way to manage all the moving parts in real-time, so you can sustain margins.

Clear signs that calculating and tracking costs is a challenge

Do any of these issues sound familiar?

- **Inaccurate dish pricing:**
Does your menu pricing keep up with recipe costs? Month by month, do you know which items are the most profitable – and which need a price rethink?
- **Unforeseen variations in ingredients costs:**
Are sudden changes significantly impacting your margins?
- **Operational blind spots:**
Do you always have the right level of inventory, at the right price, and in the right condition?

The good news is that Syrve's cost management tools can streamline calculations and tracking, ensuring precision, cost control and operational efficiency.



How to calculate and track costs

Syrve's technology enhances key functions that make a difference.

Inventory checks: Overseeing efficiency in real-time

Being able to calculate and track costs starts with your inventory stage – and knowing your data is trustworthy.

With Syrve, you can streamline the inventory management process, optimise how ingredients are used and reduce waste. The app guides staff through inventory checks on mobile devices, automates item identification and ensures that no steps are skipped. In the event of variances, the system prompts a recount before submission. Real-time updates, including cost figures, empower you to keep track of inventory levels, minimise waste and optimise ingredient use.

Cost analysis: Making tweaks can save you money

Knowing the cost of each component is fundamental for estimating dish costs accurately and ensuring that your menu is appropriately priced. This becomes especially critical for menu items with tighter profit margins, where even small changes in ingredient costs can hit your bottom line.

Syrve's cost analysis features deliver precision. Going beyond mere estimates, Syrve incorporates even the slightest variations in ingredient costs to guarantee that your pricing remains meticulous. When optimising your menu, Syrve's data analytics interpret the intricacies of each dish's cost, offering detailed insights. The result? You can identify opportunities for improving ingredient use, consider cost-effective substitutions, and ultimately lower overall food costs without compromising quality.

Additionally, Syrve provides real-time metrics on your mobile device – allowing you to monitor actual versus theoretical costs. You can then track changes and make informed decisions on ingredient costs and pricing comparisons across various locations.

Stock movements: Streamlining transfers and tracking in real-time

Knowing where and when stock transfers happen is crucial for real-time tracking and maintaining accurate stock levels.

Syrve simplifies stock movements and provides a smooth and convenient way to log stock transfers, with real-time tracking to keep you updated. It automates payment transactions for internal transfers, maintaining accurate records. For transfers between locations under different legal entities, Syrve prompts the recipient to settle a purchase invoice, ensuring transparency and accuracy in stock movements.

Navigating the impact of at-risk ingredients

Understanding the potential risks associated with ingredients is a proactive measure that can safeguard your kitchen operations.

Syrve's risk assessment tools offer real-time metrics across your menu. The system notifies you of exposure levels for every ingredient, enabling you to deal with the impact of at-risk ingredients swiftly. Whether it's a sourcing challenge or a cost escalation, Syrve enables you to navigate potential risks and maintain an efficient kitchen operation.

Ingredient price changes: Creating a 'single version of the truth'

Keeping everyone in the kitchen on the same page regarding recipe updates and ingredient costs is important for consistency and cost control.

Syrve simplifies the process by keeping a single digital record of prices. When the cost of any ingredient increases, this is reflected across your operation automatically.

The bottom line

At a time of high ingredient costs, precise cost calculation and tracking are fundamental to financial success. Syrve equips you with the tools to streamline your financial processes, ensure accurate pricing and maintain control over costs.

3: Track ingredients

In a busy restaurant, ingredients are always on the move ... from storerooms to chopping boards, pans to plates. Having to account for every gram, pinch or cupful can seem like an onerous task. But this is where margins can be won or lost. Syrve has the tracking tools you need.

Common challenges for restaurants

When staff are working at full tilt, it's easy for information about ingredients to fall between the cracks. Teams need an easy way to record how supplies are being used – and some automated assistance along the way can help.

Clear signs that tracking ingredients is a challenge

Do any of these issues sound familiar?

- **Ordering mistakes:**
Ordering too much or not enough can lead to waste or extra costs.
- **Cumbersome stock movements:**
Stock transfers involve manual paperwork and lack real-time updates, so inventory records are often out of date.
- **Errors in food preparation:**
Ensuring the correct ingredients are used in each dish can be a challenge, leading to potential over-use or wastage.
- **Recipe modifications:**
When changing recipes, understanding the essential ingredients and potential substitutions can impact quality and margin.
- **Missed opportunities:**
Your team doesn't spot innovative ways to experiment with cheaper ingredients or use overstocked inventory items.

To address these challenges, Syrve's Ingredient Tracking streamlines stock movements, enhances food preparation and enables precise recipe modifications.

How to track ingredients

Syrve's technology enhances key functions that make a difference.

Stock movements: Real-time inventory management

Finding a practical way to record stock transfers is essential. Busy teams shouldn't get bogged down with paperwork.

Syrve's digital internal transfer tools streamline record-keeping for any stock movement between locations, eliminating manual paperwork for a seamless process. Quality certifications are effortlessly transferred, ensuring proper documentation.

Real-time updates from Syrve provide instant inventory insights. The system also offers a detailed list of internal transfers over specific periods, so you can identify operational patterns, irregularities and trends. This provides valuable information for informed decision-making and maintaining kitchen efficiency.

Food preparation: Barcode-enabled accuracy

It's important that tracking doesn't stop – and the data trail goes cold – once ingredients reach the chopping board or hit the frying pan.

Syrve allows you to assign a barcode to each product with its code. When an item is scanned during food preparation, the system automatically updates inventory levels, minimising the risk of overuse or wastage of ingredients. This barcode-enabled system ensures accurate tracking and enhances the efficiency of kitchen operations, reducing the likelihood of errors in ingredient use.

Recipe modification: Understanding what's essential

When adjusting recipes, knowing which ingredients are crucial and what can be swapped is vital. With this understanding, you can modify dishes to suit changing preferences or ingredient availability without compromising taste or profitability.

Syrve provides insights into each ingredient's importance to a dish, guiding you in making adjustments without compromising quality or margin. This feature enhances the flexibility of your kitchen operations allowing for creative modifications while maintaining the integrity of your dishes. Our insights empower you to adapt recipes to changing preferences or ingredient availability without sacrificing quality or profitability.

The bottom line

Precise ingredient tracking is key to operational efficiency and financial success. With our tools, you can streamline stock movements, enhance food preparation accuracy and modify recipes with an eye on costs.

4: Ensure consistency

Running a restaurant demands more than just culinary flair – it requires unwavering consistency in every dish served. While creativity in the kitchen is essential, so is a reliable system that keeps your recipes on-brand and your costs on target.

Common challenges for restaurants

Ensuring consistency in recipe management presents a unique set of challenges. From maintaining accurate recipe preparation to controlling portion sizes, achieving a uniform kitchen operation requires strategic solutions.

Clear signs that consistency is a challenge

Do these issues sound familiar?

- **Recipe inconsistencies:**
Dish quality can vary between shifts and for other factors.
- **Varying portion sizes:**
Are customers getting served different-sized dishes?
- **Measurement inconsistencies:**
Food preparation errors are creating waste.

Here's some good news. Syrve helps you to streamline recipe preparation, control portion sizes and ensure precise measurements.



How to ensure consistency

Recipe preparation: Electronic precision

In busy kitchens, following recipes meticulously is vital for restaurant success. Accurate preparation ensures each dish matches the intended taste, presentation and quality. When recipes are consistently prepared, customers can rely on a uniform dining experience, building trust in the restaurant's brand.

Syrve makes this process seamless. Electronically storing recipes, including ingredient lists, preparation instructions and cooking times will enable chefs and kitchen staff to follow recipes consistently. This digital approach minimises errors, fosters teamwork and ensures that each dish is prepared with precision.

Portion control: Barcode efficiency

Maintaining uniform portion sizes is critical for consistent dish presentation. This impacts visual appeal, cost management and customer satisfaction. Consistent portions will help you to meet customer expectations and reduce food waste.

Syrve introduces barcode-enabled portion control. Each recipe is assigned a barcode corresponding to a specific portion size. When scanned, the system automatically adjusts the recipe to the desired portion size, guaranteeing consistency.

Measurement: Digital precision

Getting quantities correct for every dish is necessary for consistent dishes.

Syrve makes it easier to replicate flavours and maintain dish integrity. Our solution uses integrated digital scales for precise measurements. This ensures accuracy down to the gram, streamlining the cooking process and allowing chefs to focus on their craft.

Sales data: Real-time adjustment

Tracking sales data and adjusting inventory levels in real-time saves you from buying and preparing food that will go to waste. That's another must-have for today's cost-effective restaurant.

With Syrve, you get these insights – so it's possible to adapt your menu and procurement to meet customer demand, ensuring popular items are always available.

The bottom line

Maintaining consistency is key to customer satisfaction and financial success. Syrve equips you with the tools to streamline recipe preparation, control portion sizes and ensure you stay in sync with customer demand.

Let's reduce costs through smarter recipe management

Keeping control of your recipes and ensuring they're followed correctly doesn't need to become a time-consuming, manual process. Syrve has easy-to-use tools that will guide your team and support your business objectives. We've made it far simpler to calculate costs, identify mistakes, and ensure food production is more efficient.

What's more, as tastes change, menus get updated and the costs of ingredients fluctuate, you can still keep your focus fixed on margins. Syrve will deliver the essential metrics and insights you need to tweak recipes to maintain profitability. The ability to tackle recipe management is just one advantage of our solution, which covers the full extent of restaurant operations.



