

Cost of Selected Recipes

Cost of All Recipes
 Cost of Selected Recipes

Selection Criteria

Select Recipe's that contain Ingredient:

Select Recipe's that contain following in Recipe name

Recipe: Bete Noire
 Makes: 8
 Total Cost: \$26.50
 Cost Each: \$3.312

Ingredient	Measurement	Qty	\$ Cost
Butter	Pound	3.00	5.83
Chocolate Chunks	Pound	4.50	15.12
Eggs	Each	30.00	3.75
Sugar	Pound	3.50	1.79

Recipe: Blueberry Muffins
 Makes: 12
 Total Cost: \$3.35
 Cost Each: \$0.279

Ingredient	Measurement	Qty	\$ Cost
A.P. Flour	Pound	1.25	0.39
Blueberries	Ounce	9.50	1.13
Butter	Ounce	6.00	0.73
Eggs	Each	4.00	0.50
Milk	Gallon	1.00	0.61
Salt	Ounce	0.25	0.00

Recipe: Blueberry Scones

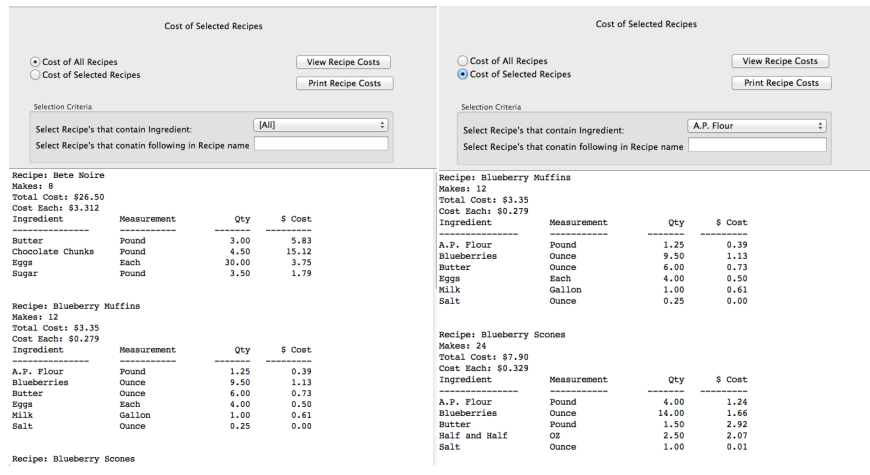
MyRecipeCost Application

User's Guide Version 1.0 released 12/28/2011

Introduction

The MyRecipeCost Application allows a small bakery to monitor the cost on all their recipes(products). The application includes a standard set of ingredients. The user has the ability to edit the included ingredients as well as add new ones. First, the user enters or edits the quantity purchased in ounces, pounds, grams, kilograms, liters,gallons, liters, milliliters or each. Next the user enters the total cost of the purchase. The app will use the information entered to calculate the cost of all recipes which consume the ingredient. If the cost of the ingredient changes in the future, the ingredient can be edited to reflect the new cost. A record will also be made of each change in an ingredient's total cost or purchase quantity. The user can view all changes to an ingredient or all ingredients and print the results if required. When a ingredient changes all recipes using that ingredient are costed and the totals are placed in a recipe history file which the user can view. If a recipe changes ingredients or quantities of existing ingredients an entry is also place in the recipe history file.The ingredients, recipes, ingredient history and recipe history are permanently stored in a database on the Mac. At any time, the user is able to review the total cost of all recipes utilizing the current cost of the ingredients in the system. This tool will greatly enhance the speed at which bakers can calculate where costs lie, and ultimately assist with planning price and profit control.

The Startup screen display all the current recipes, their ingredients and costs by default. By clicking on the “Costs of Selected Recipes” you can filter the display or printed output by the ingredient the recipes contain, text in the recipe name or both the ingredient the recipes contains and the contents of the



recipe name. Press “View Recipe Costs” to see the output in the text box or “Print Recipe Costs” to print

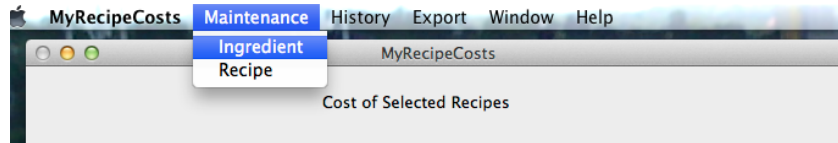
Recipe: Bete Noire
 Makes: 8
 Total Cost: \$32.67
 Cost Each: \$4.083

Ingredient	Measurement	Qty	Cost
Butter	Pound	4.00	12.00
Chocolate Chunks	Pound	4.50	15.12
Eggs	Each	30.00	3.75
Sugar	Pound	3.50	1.79

the output from your selection(s) to a printer, one recipe per page.

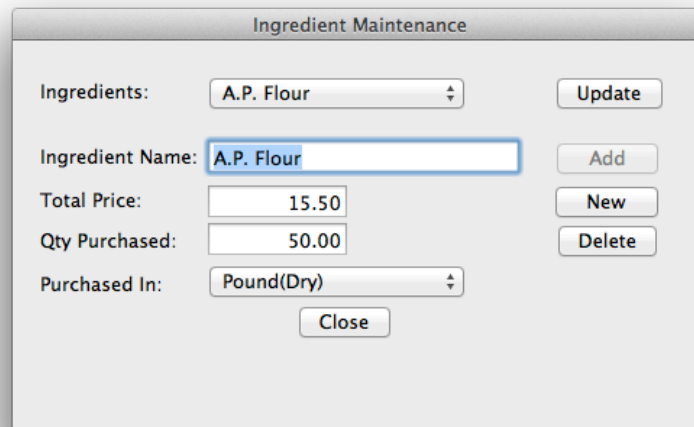
Ingredients

To add, update or delete an ingredient choose Maintenance, Ingredients from the Bakery Costs



menu.

A modal dialogue box will appear. To edit an ingredient choose an Ingredient. Usually done when your last purchase of the ingredient had a price or quantity change. The Ingredient Name, Total Price, Qty Purchased and Purchased In text box or drop down will be populated with the Ingredient's data. Change

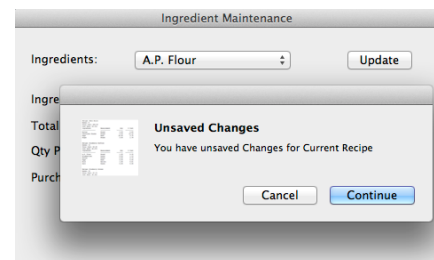


any of data and press "Update" to change the Ingredients data. An entry will be made in the Ingredient History table with the date of the change. In addition all recipes using the ingredient will be costed and an entry placed in Recipe History table with a note explaining the ingredient updated and the date of change.

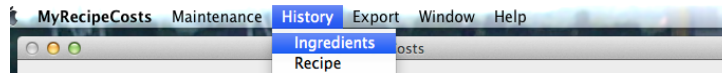
An ingredient can be deleted by selecting ingredient from Ingredients drop down and than pressing the "Delete" button. The ingredient will be deleted from the ingredient's table and the ingredient will be removed from any recipes the uses the ingredient.

To add a new recipe the "New" button. Enter an ingredient name, cost of your purchase of the ingredient, the quantity purchased and the measurement used to purchase the ingredient. Press the "Add" button to add the ingredient to the Ingredient Table.

Press the "Close" button to close the Ingredient Maintenance dialog box. If you attempt to Close, select an new recipe or press the "New" button with unsaved changes you will receive a chance to cancel(changes kept, action canceled and you will be able to save changes) or continue(changes will be lost).



The Ingredient History Modal Dialogue is accessed from the Bakery Cost menu by selecting History,



Ingredients. A modal dialogue box will appear which allows you to view or print the history of all ingredients or a selected ingredient. The default is “[All]”. Choosing an ingredient from the drop down

Ingredient	Total Price	Qty	Measurement	Per Unit	Change Date
A.P. Flour	15.50	50.00	Pound	0.310	2011-12-21
A.P. Flour	15.45	50.00	Pound	0.309	2011-11-26
Apples	10.00	120.00	Each	0.083	2011-11-26
Bagel	16.93	50.00	Pound	0.339	2011-11-26
Blueberries	18.97	10.00	Pound	1.897	2011-11-26
Bread Flour	15.77	50.00	Pound	0.315	2011-11-26
Brown Sugar	50.37	50.00	Pound	1.007	2011-11-26
Butter	69.98	36.00	Pound	1.944	2011-11-26
Chocolate Chips	57.69	25.00	Pound	2.308	2011-11-26
Chocolate Chunks	84.01	25.00	Pound	3.360	2011-11-26
Cocoa	56.00	10.00	Pound	5.600	2011-11-26
Coffee	34.51	60.00	OZ	0.575	2011-11-26
Corn Syrup	22.52	1.00	Pound	22.520	2011-11-26
Dark Rye	18.96	50.00	Pound	0.379	2011-11-26
Eggs	1.50	12.00	Each	0.125	2011-11-26
Garlic Powder	42.35	7.25	Pound	5.841	2011-11-26
Gold Yeast	61.37	20.00	Pound	3.068	2011-11-26
H.G. Flour	15.24	50.00	Pound	0.305	2011-11-26
Half and Half	19.89	24.00	OZ	0.829	2011-11-26

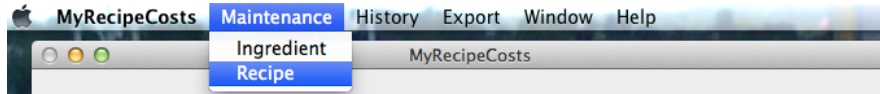
Ingredient	Total Price	Qty	Measurement	Per Unit	Change Date
A.P. Flour	15.50	50.00	Pound	0.310	2011-12-21
A.P. Flour	15.45	50.00	Pound	0.309	2011-11-26

box will display changes for just the selected ingredient. Choosing “[All]” will display changes for all ingredients sorted by ingredient name and change date in descending order. Pressing the “Print” button will print the selected data. Press “Close” to exit the modal dialogue for Ingredient History”

Ingredient	Total Cost	Qty Measurement	Per Unit	Change Date
A.P. Flour	16.01	60.02 Pound	0.27	2011-12-02
A.P. Flour	16.01	60.00 Pound	0.27	2011-12-02
A.P. Flour	16.00	60.00 Pound	0.27	2011-11-28
A.P. Flour	16.00	50.00 Pound	0.32	2011-11-28
A.P. Flour	15.45	50.00 Pound	0.31	2011-11-26

Recipes

From the Bakery Costs menu choose Maintenance, Recipes to add, update or delete a recipe from the Recipe Maintenance Modal Dialogue. Select a recipe from Recipe drop down to update or delete a

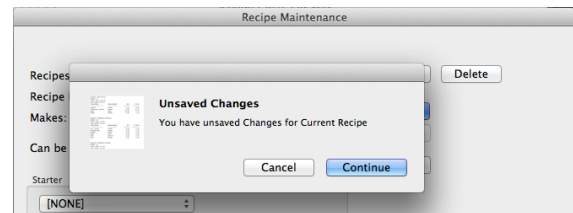


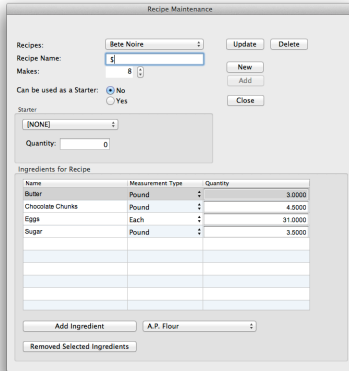
recipe. After selecting a recipe from the drop down, the Recipe Name, Make , and “Can be used a a Starter” fields will be populated. “Can be used a a Starter” signifies that the recipe can be used as a bases(starter) for other recipis. If the recipe has a starter the starter drop down will have the recipe which is a starter for the current recipe will be selected and the Quantity in the starter are populated.

Name	Measurement Type	Quantity
Butter	Pound	3.0000
Chocolate Chunks	Pound	4.5000
Eggs	Each	31.0000
Sugar	Pound	3.5000

Below the table, there is an 'Add Ingredient' button, a dropdown menu showing 'A.P. Flour', and a 'Removed Selected Ingredients' button.

Ingredient(s) used in the recipe will populate the “Ingredients for Recipe”. You can make changes to existing data, add new ingredient by selecting an ingredient from the drop down next to the “Add Ingredient” button and then pressing the button. An ingredient can be Removed from the recipe by selecting the ingredient in the grid and pressing the “Remove Selected Ingredients” button. Press “update to save any changes, If you make changes and attempt to select another recipe from drop down, press the “New” button or press the “Close” button without pressing “Update” after making changes, you will receive a warning that will allow you to cancel(stop action and allow you to save) or continue(lose changes). Press the “New” button to start a new recipe. You will need to enter a recipe name, update makes by using Up/Down button, select a starter if the recipe uses another recipe as a starter and add ingredients. Add Ingredients by selecting an ingredient from the



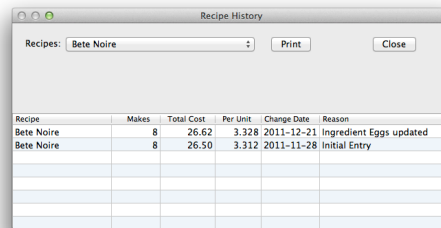
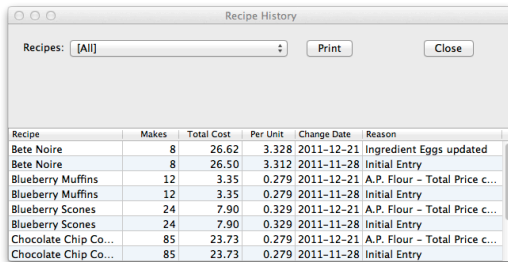


Ingredient drop down next to “Add ingredient button and press the button. You will probably need to change the measurement type by selecting another measurement type from the drop down and edit the quantity for the selected measurement type.

When you add or update a recipe an entry is made in the recipe history table with the total cost of new recipe and the reason for the change along with the date of the change. You can view the changes for all recipes or a selected recipe by choosing History, Recipe from menu.



The default is “[All]”. Choose a recipe from drop down to see changes for a particular recipe.

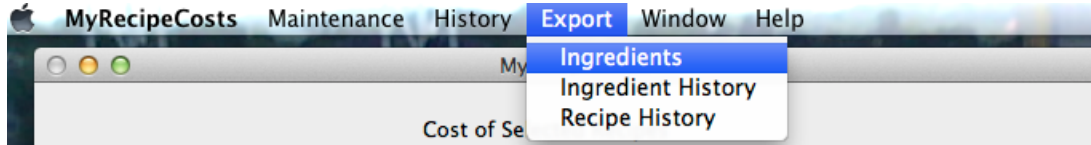


Press the “Print” button to print current results to a printer . Press “Close” to close the modal dialogue for Recipe History.

Recipe	Makes	Total Cost	Per Unit	Change	Reason
Bete Noire	8	32.67	4.083	2011-12-05	Makes changes from 9 to 8
Bete Noire	9	32.67	3.629	2011-12-05	Makes changes from 8 to 9
Bete Noire	8	32.67	4.083	2011-12-04	Ingredient Sugar added
Bete Noire	8	30.87	3.859	2011-12-04	Ingredient Sugar removed
Bete Noire	8	32.67	4.083	2011-12-04	Ingredient Butter updated
Bete Noire	8	29.67	3.708	2011-12-04	Butter - Total Price changed from 69.980 to 108.000
Bete Noire	8	26.50	3.312	2011-11-30	Makes changes from 9 to 8
Bete Noire	9	26.50	2.944	2011-11-30	Makes changes from 8 to 9
Bete Noire	8	26.50	3.312	2011-11-28	Initial Entry

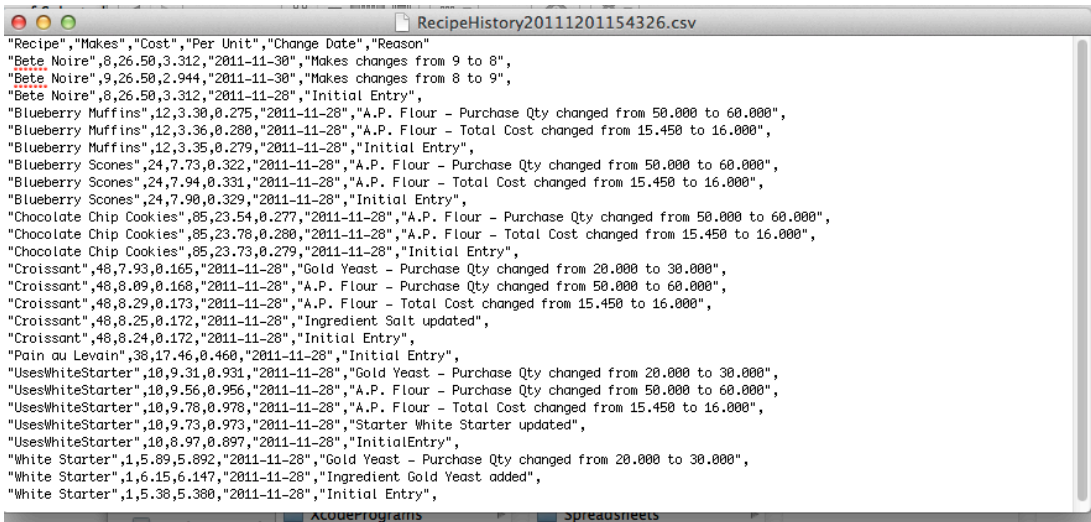
History

You can export entries from the Ingredients, Ingredient History, Recipe History to a comma delimited file which can be read into a spreadsheet such as Numbers or Excel. A "Save As" dialogue appears which



allows you to enter a file name and location to store the file. Default file name is menu name plus yymmddhhss(YearMonthDayHourMinute).

Example of file opened in Text Edit



Example of file opened in Excel

1	2	3	4	5	6
Recipe	Makes	Cost	Per Unit	Change Date	Reason
Bete Noire	8	26.5	3.312	11/30/11	Makes changes from 9 to 8
Bete Noire	9	26.5	2.944	11/30/11	Makes changes from 8 to 9
Bete Noire	8	26.5	3.312	11/28/11	Initial Entry
Blueberry Muffins	12	3.3	0.275	11/28/11	A.P. Flour - Purchase Qty changed from 50.000 to 60.000
Blueberry Muffins	12	3.36	0.28	11/28/11	A.P. Flour - Total Cost changed from 15.450 to 16.000
Blueberry Muffins	12	3.35	0.279	11/28/11	Initial Entry
Blueberry Scones	24	7.73	0.322	11/28/11	A.P. Flour - Purchase Qty changed from 50.000 to 60.000
Blueberry Scones	24	7.94	0.331	11/28/11	A.P. Flour - Total Cost changed from 15.450 to 16.000
Blueberry Scones	24	7.90	0.329	11/28/11	Initial Entry
Chocolate Chip Cookies	85	23.54	0.277	11/28/11	A.P. Flour - Purchase Qty changed from 50.000 to 60.000
Chocolate Chip Cookies	85	23.78	0.280	11/28/11	A.P. Flour - Total Cost changed from 15.450 to 16.000
Chocolate Chip Cookies	85	23.73	0.279	11/28/11	Initial Entry
Croissant	48	7.93	0.165	11/28/11	Gold Yeast - Purchase Qty changed from 20.000 to 30.000
Croissant	48	8.09	0.168	11/28/11	A.P. Flour - Purchase Qty changed from 50.000 to 60.000
Croissant	48	8.29	0.173	11/28/11	A.P. Flour - Total Cost changed from 15.450 to 16.000
Croissant	48	8.25	0.172	11/28/11	Ingredient Salt updated
Croissant	48	8.24	0.172	11/28/11	Initial Entry
Pain au Levain	38	17.46	0.460	11/28/11	Initial Entry
UsesWhiteStarter	10	9.31	0.931	11/28/11	Gold Yeast - Purchase Qty changed from 20.000 to 30.000
UsesWhiteStarter	10	9.56	0.956	11/28/11	A.P. Flour - Purchase Qty changed from 50.000 to 60.000
UsesWhiteStarter	10	9.78	0.978	11/28/11	A.P. Flour - Total Cost changed from 15.450 to 16.000
UsesWhiteStarter	10	9.73	0.973	11/28/11	Starter White Starter updated
UsesWhiteStarter	10	8.97	0.897	11/28/11	Initial Entry
White Starter	15	89.5	5.892	11/28/11	Gold Yeast - Purchase Qty changed from 20.000 to 30.000
White Starter	15	15.6	1.040	11/28/11	Ingredient Gold Yeast added
White Starter	15	38.5	2.560	11/28/11	Initial Entry

Backup

1. The Sqlite3 Database containing all your ingredients, recipes, ingredient histories, and recipe histories in a file named Recipes. You should backup this file daily if you are entering new data or making significant changes. If using Time Machine make sure this directory is on the backup list and is being backup to your backup repository. If not copy the file to some place other than you disk on a periodic bases.
 - a. File lives in a directory under your user folder <username>/Library/Application Support/MyRecipeCosts
 - b. In Lion this directory is hidden. Yo see the directory you need to unhide the directory to see it in finder.

While Apple clearly believes that most users shouldn't be messing around in the ~/Library folder, the company is aware that many of us do need quick access to it. So the new way of viewing ~/Library is to hold the Option key and choose Go > Library in the Finder. You can even press Option after you drop the Go menu. Of course, you could also choose Go > Go to Folder (Command-Shift-G) and enter ~/Library in the dialog that appears, but that's unnecessary effort. Once you can see the ~/Library folder, you can drag its icon (or its proxy icon from a Finder window's title bar) to either the toolbar or sidebar of a Finder window. Once there, accessing it is merely a matter of clicking the icon.

If you'd just like your ~/Library to be visible normally in the Finder, that's easy too; just enter this command in Terminal:

```
chflags nohidden ~/Library
```

And if you wish to reverse that action, just repeat the command without no, as in:

```
chflags hidden ~/Library
```