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Restaurant Break-Even Calculator

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Calculates break-even sales and covers for a food outlet from fixed costs and contribution margin, with the safety margin vs current. Use it to set targets. For full profit use the Restaurant P&L Modeller.

Purpose of this tool & output

Find the sales you must hit to survive

How the output is used

Use the calculator to find the sales you must hit to survive — fixed cost and contribution.

Who should vet it

A CA/finance person, to confirm the break-even inputs.

Important cautions

Estimates from your inputs. The break-even daily covers/orders target is what the outlet must consistently hit — keep a safety margin above it. High fixed rent raises break-even sharply. Re-run when food cost or rent changes.

Companion documents

- Restaurant P&L Modeller
- Food Cost % Target Modeller
- Restaurant Unit Economics Analyzer
- Restaurant Cash-Flow Planner
- Restaurant Working Capital Planner
- Restaurant Funding & Financing Plan

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.