

Food Cost % Target Modeller

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

Builds a food-cost-percentage model from menu mix, per-category food costs and pricing, showing blended food cost vs target and where to act. Use it to engineer food cost to target. For actual tracking use the Stock Costing tool (F9).

Purpose of this tool & output

Set and hit your food-cost target

How the output is used

Use the modeller to set and hit your food-cost % target across the menu.

Who should vet it

An F&B/finance person, to confirm the food-cost target.

Important cautions

Blended food cost is driven by both per-item food cost and sales mix — hit target by shifting mix toward high-margin categories (beverages/sides) and fixing high-cost items, not just cutting quality. Model is indicative; validate with actual stock-costing.

Companion documents

- Restaurant P&L Modeller
- Restaurant Break-Even Calculator
- 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.