

Restaurant P&L 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 monthly P&L for a food outlet from discrete inputs — revenue by channel and each cost line — with prime cost, margin and break-even. Use it to know real profitability. For per-order delivery margin use the Commission Analyzer (F5).

Purpose of this tool & output

Model restaurant revenue, costs and profit

How the output is used

Use the modeller to model restaurant revenue, costs and profit from discrete lines.

Who should vet it

A CA, to validate the P&L assumptions.

Important cautions

Estimates from your inputs. Prime cost (food + labour, ideally under ~55-60% of sales) and rent-to-sales are the make-or-break restaurant metrics — flag if out of range. Delivery is net of commission. Validate against actual records.

Companion documents

- Restaurant Break-Even Calculator
- 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.