

Stock Costing & Food Cost Tracker

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

Produces a stock-costing system that tracks actual food cost from opening + purchases – closing stock against sales, with variance analysis vs theoretical. Use it to monitor and control real food cost. For per-dish costing use the Recipe Costing tool (F3).

Purpose of this tool & output

Track actual food cost from stock movement

How the output is used

Use the tracker to track actual food cost from stock movement, not just recipes.

Who should vet it

A finance/F&B person, to confirm the stock-based food cost.

Important cautions

Actual food cost (opening + purchases – closing, over sales) versus theoretical (recipe × mix) reveals the waste/pilferage/portioning leakage eroding margin — take regular stock and investigate the gap. This is the core food-cost control discipline. Requires consistent stock-taking.

Companion documents

- Ingredient Vendor Selection
- Food Inventory Management System
- Procurement & Purchasing SOP
- Food Wastage Control Plan
- Cold Storage & Temperature Control

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.