

Restaurant Unit Economics Analyzer

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 per-cover and per-delivery-order economics — revenue, food/packaging/commission/variable cost and contribution — to see what each guest/order really makes. Use it to understand unit-level profit. For the whole P&L use the Restaurant P&L Modeller.

Purpose of this tool & output

Per-cover and per-order economics

How the output is used

Use the analyzer to understand per-cover and per-order economics.

Who should vet it

A CA/finance person, to confirm the unit economics.

Important cautions

Estimates from your inputs. Delivery contribution after commission and packaging is much thinner than dine-in — not all sales are equally profitable, especially discounted delivery. Use per-unit economics to steer channel and pricing decisions. Validate with actuals.

Companion documents

- Restaurant P&L Modeller
- Restaurant Break-Even Calculator
- Food Cost % Target Modeller
- 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.