

Menu Engineering Analyzer

Hospitality & Travel

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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

Redesign your menu to push profit and stars — each item classified as star, plough-horse, puzzle or dog with an action, plus menu-design tips and pricing moves. Paste your menu data below.

Purpose of this tool & output

Redesign your menu to push profit and stars

How the output is used

Use the analyzer to redesign your menu to push profit and star items by popularity and margin.

Who should vet it

An F&B consultant, to confirm the cost and popularity data.

Important cautions

AI-generated analysis; based on the figures you provide.

Companion documents

- Recipe Standardisation & Costing
- Kitchen & Food Safety SOP
- Restaurant Setup Guide
- Restaurant Service SOP
- Bar & Beverage Menu Pricing
- Food Waste & Cost Control 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.