METAFOODX / OPERATOR WORKSHEET

Food cost & overproduction baseline

Use with the online calculator. Fill digitally or print; this PDF does not auto-calculate.

Site, station, owner, period start / end and currency

1. Match the inputs to the same period

A. Beginning food inventory value

B. Food purchases (consistent net basis)

C. Ending food inventory value

D. Food sales (same scope, excluding tax)

E. Meals / covers served (define what counts)

Food cost = A + B - C. Food cost % = food cost / D x 100. Cost per meal = food cost / E. Use consistent food-only scope; reconcile transfers and other accounting adjustments separately.

Calculated food cost / food cost % / cost per meal

If sales are zero or not meaningfully allocated, report percentage as not applicable. If meals are zero, cost per meal is not applicable. Negative food cost requires an inventory review.

Connect cost to a kitchen decision

Keep measured waste, scenario estimates and verified purchasing savings separate.

2. Define the overproduction baseline

Menu item, service mix and comparable service dates

Unserved food weight, unit, ingredient value and covers

Measurement coverage, missed scans, corrections and exclusions

One change to test, owner and next review date

Stockouts, substitutions, guest feedback and food-quality checks

3. Read the result correctly

Hypothetical example: $12,000 beginning inventory + $30,000 purchases - $10,000 ending inventory = $32,000 food cost. At $100,000 food sales, food cost is 32%. At 8,000 meals, food cost is $4.00 per meal.

If $3,000 of recorded waste is already in that $32,000, do not add it again. Preventing all of it would imply a $29,000 scenario only if purchases actually fall by $3,000 with sales, inventory and other costs unchanged. It is not a savings forecast.

Verified purchasing effect, program costs and reviewer sign-off

Next step: bring the baseline, service mix and measurement gaps to a Metafoodx review. Online article: metafoodx.com/post/how-to-calculate-food-cost-percentage