



FREQUENTLY ASKED QUESTIONS

Recipe Setup Service

OVERVIEW

What are the benefits of having recipes stored in MarginEdge?

A lot of the functionality in MarginEdge relies on having your recipe data stored within the software.

With Recipes you will be able to:

- Know your up-to-date recipe costs
- Use our Digital Recipe Viewer to share line-friendly recipe cards including photos and videos of prep techniques with your staff
- Centrally manage your recipes — multi-unit groups can choose to make a recipe change across all locations or restrict changes to a single location

And if your menu items are PMIX mapped, your Recipes will help you:

- Engineer your menu for maximum profitability with our Menu Analysis tool
- Reduce food costs by quickly spotting variances on our Theoretical Usage Report

Recipes are a powerful unlock for profitability in our software, but manually keying recipes into MarginEdge can be tedious with so many other tasks on your plate. MarginEdge's Recipe Setup Service saves you time and hassle so you can spend more time with your team and guests.

Contact your sales representative to learn more!

[me] marginedge

What does our recipe team need to get started?

First thing first, we need your recipes! Email them to recipes@marginedge.com in one of the following formats: Microsoft Word, Microsoft Excel, Google Sheets, Google Docs or PDF.

What information do I need to include in my recipe document?

Include the following for each recipe:

- **Ingredients** and **instructions**
- **Menu price**
- **Recipe type** — whether it is a Prep item (something you make), a Menu item (something you serve) or a Bar Item
- **Yield** — if the recipe is a Prep item (how much does it make of that prep item)
- **Precise measurements** (to the best of your knowledge) — units like “handful,” “pinch,” or “each,” need to be converted to numeric weight or volume
- **Conversions** for items that are purchased in a different unit of measure than how they are used in the recipe — our software can mathematically calculate conversions between two known weights or two known volume measurements but can’t calculate weight to volume without that info from you

Anything else I should know?

- We need a recipe point of contact in case any questions come up.
- Once we start building your recipes, won’t be able to add more (but we’re happy to create a new quote for a new recipe project).
- Please avoid creating or editing your recipes until our team is done.
- Once we’re done, we’ll make sure you have everything you need to learn about making edits or creating recipes in MarginEdge.

How long will the process take and what will it cost?

The total time depends on how quickly we receive all your recipe documents and how complete they are. We'll email you an estimated completion date once we start on your project, but here's an approximate time/price breakdown:

Number of Recipes	Time	Price
1-99	1 week	\$720
100-199	2 weeks	\$1,150
200-299	2.5 weeks	\$1,625
300-399	3 weeks	\$2,175
400+	Let's chat!	Let's chat!

When will I be billed for the service?

You will be billed for this on your next MarginEdge billing cycle after we complete our initial recipe entry. If you pay for your subscription annually, you'll be charged 30 days after we finish your recipe project.