

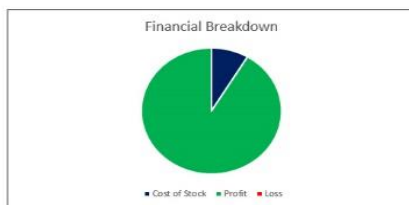
Cocktail Calculator

An excel based solution, which is macro free, to enable you to keep on top of your drinks prices, and stock usage. If this sounds like what you need, take a look at the details below.

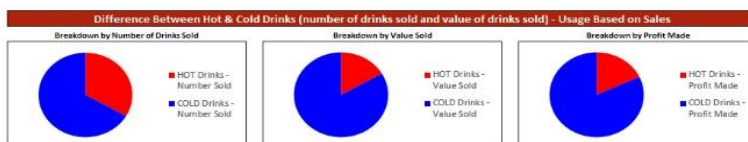
Calculate costs of drinks

- Calculate drink prices and compare with actual prices
- Calculate usage based on stocktake and drinks sold
- Compare two usage types to find potential wastage
- Compare sales of hot drinks with cold drinks
- State all ingredients for all drinks, ensuring accuracy
- See financial and usage report from each event
- Create ingredients order based on usage, sales, or min qty
- Monitor stock lists and see when to order
- Spot potential wasted ingredients easily
- And so much more...

If you sell drinks of any sort, this calculator will help you.



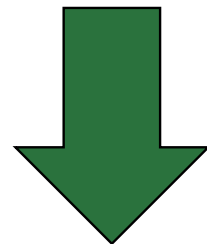
Turnover	£48.00
As per Selection Above	
Cost of Stock	£4.13
Turnover Less Cost of Sales	
Profit	£43.87
Profit %	91.40%



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Stock List

Keep a list of your ingredients below. Simply enter the ingredient name, abbreviation (which will be used on the drinks list), the size (litres for liquids, KG for solids), cost, and minimum quantity for re-order.

All of the green columns will calculate when you complete the red sections, and add any stocktake count in the yellow (before and after). If you have purchased any drinks BETWEEN the two stocktake figures, enter that value too.

As Per Stocktake			
Total	£30.50	Total	£50.50

Exact Usage		Unit Usage		Between Counts				Litres/KG		per Unit	
Qty	Cost	Qty	Cost	Count 1	Count 2	Purchased	Item Name	Abbreviation	Size	Cost	Min Qty
Litres		Units									
0.200	£3.00	1	£15.00	1.0	1.8	1	Spiced Gold Rum	Spiced Gold	1.000	£15.00	1
4.000	£8.00	2	£4.00	5.0	3.0		2 Litre Bottle of Coke	Coke	2.000	£2.00	5
1.000	£1.50	1	£1.50	4.0	3.0		1 Litre Orange Juice	Orange Juice	1.000	£1.50	5
0.500	£7.50	1	£15.00	1.5	1.0		Vodca	Vodca	1.000	£15.00	1
0.500	£4.00	1	£8.00	2.5	2.0		Coffee	Coffee	1.000	£8.00	2
2.000	£4.00	1	£2.00	4.5	4.0		Milk	Milk	4.000	£2.00	4
0.500	£2.50	1	£5.00	2.5	2.0		Tea	Tea	1.000	£5.00	2

Firstly, make a list of your ingredients for the drinks. This will allow you to keep a list of up to 1000 items, in order to not only price the drinks, but also keep stock of the ingredients. Simply complete the section shown above (in red) and this would have added an ingredient to the list. These ingredients will then be used to create drinks.

The green values above will calculate when you enter the red one (and possibly the yellow). The yellow columns are there for the before and after figures (as often as you require), in order to work out what ingredients have been used.

Drinks List

Enter the drink name below (no duplicates), select the type (hot or cold) and then enter the price charged. You can then add up to 20 ingredients per drink, by entering the quantity and selecting the ingredient. This will calculate the calculated sale price of the drink.

You can assign a default markup, so that you can compare your prices with the default price.

When you do a stocktake, complete the number of drinks sold (for each drink) so that you can compare usage.

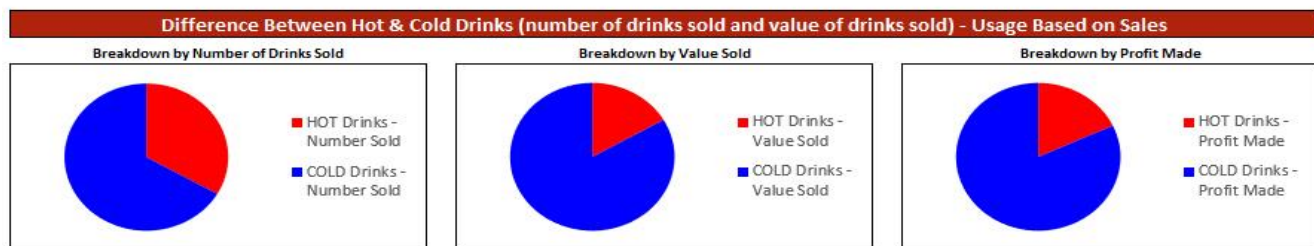
Default Markup											
100.00%											
Cost	Calc. Sale	Price/Calc	Profit %	Sales	Drink Name	Type	Price	Ingredient 1		Ingredient 2	
								Qty	Item	Qty	Item
£1.20	£2.40	208.33%	316.67%	4	Rum & Coke	Cold	£5.00	0.050	Spiced Gold	0.450	Coke
£0.45	£0.90	222.22%	344.44%	2	Coffee	Hot	£2.00	0.050	Coffee	0.100	Milk
£0.30	£0.60	333.33%	566.67%	2	Tea	Hot	£2.00	0.050	Tea	0.100	Milk
£1.43	£2.86	174.83%	249.65%	4	Vodca & Orange Juice	Cold	£5.00	0.050	Vodca	0.450	Orange Juice

You can then create drinks by naming them, assigning them (hot or cold) and then listing up to 20 ingredients and stating how much of each to use. This will not only show what price you should be charging for the drinks, but also show you how your price compares to the default percentage mark-up assigned.

Not only does this work out prices, but you can also state how many drinks have been sold (in a night, week, or whatever period you need), and that will then send information back to the previous sheet to show what ingredients you should have used. These figures are then compared to what the stocktake said was used, to see if there is any potential wastage of ingredients.

Stock List				As Per Stocktake				As Per Drinks Sold			
Total				£30.50		Total		£4.13		Total	
£50.50											
Exact Usage		Unit Usage		Count 1		Count 2		Purchased		Item Name	
Qty	Cost	Qty	Cost	Units	Cost	Units	Cost	Units	Cost	Min Qty	
0.200	£3.00	1	£15.00	1.0	1.8	1	£15.00	1	£15.00	1	Spiced Gold Rum
4.000	£8.00	2	£4.00	5.0	3.0	2	£2.00	5	£2.00	5	2 Litre Bottle of Coke
1.000	£1.50	1	£1.50	4.0	3.0	1	£1.50	5	£1.50	5	1 Litre Orange Juice
0.500	£7.50	1	£15.00	1.5	1.0	1	£15.00	1	£15.00	1	Vodka
0.500	£4.00	1	£8.00	2.5	2.0	2	£8.00	2	£8.00	2	Coffee
2.000	£4.00	1	£2.00	4.5	4.0	4	£2.00	4	£2.00	4	Milk
0.500	£2.50	1	£5.00	2.5	2.0	2	£5.00	2	£5.00	2	Tea

Back to the stock list now, and you can see some more green columns, which are automatically calculated from the entered data. You can see the usage from the stock take, compared to the predicted usage from the sales, which shows how much potential wastage there was. Not only this, but it also shows how many full units are required to replace the used ones if there are half bottles left (spirits, etc). You are able to set the green, yellow, and red percentage for the wastage, so that you can easily see what is acceptable to you, and what is. These figures are all useful to see, but they also provide information to the ordering sheet.



Before we get to the order sheet, there is an automatically generated report. This report uses data from the 2 sheets already mentioned. The first half of the report is all to do with finances. You can see the turnover, cost of stock, profit, and the breakdown of hot and cold drinks for various criteria.

These figures are all shown in easy-to-understand graphs.

Stock Used Report (Based on Sales Figures & Stocktake Figures)



Cost According to	
Sales	£4.13
Cost According to	
Stocktake	£8.70
Potential Waste	£4.57

Sales Report (Based on Selling Prices & Potential if Default Values Used)



Turnover as per	
Selling Prices	£48.00
Turnover as per	
Default Markup	£24.04
Selling/Default (%)	199.67%

The second half of the report shows the relationship between the stock usage (based on the stocktake and any ordered ingredients) and the predicted usage (based on the sales). This shows you how much potential wastage there was, and what the values are.

Not only that, but it also shows the difference between your sales, and what you could have made if you had charged all drinks according to your default mark-up.

Stock Order List

Your Business

Select List to Order

Last Used (as per Stocktake)

Page

1

of 1

Total Order Value

£50.50

Qty	Item Name	Unit Size	Unit Price	Line Price
1	1 Litre Orange Juice	1.000	£1.50	£1.50
2	2 Litre Bottle of Coke	2.000	£2.00	£4.00
1	Coffee	1.000	£8.00	£8.00
1	Milk	4.000	£2.00	£2.00
1	Spiced Gold Rum	1.000	£15.00	£15.00
1	Tea	1.000	£5.00	£5.00
1	Vodca	1.000	£15.00	£15.00

Lastly, it combines all of this information to give you a list of ingredients to order. What's more, is that it lets you state how to calculate this. You can use the last order, and just order what was sold. You can order based on the last stocktake, and just replace what was used. Lastly, you can use the 'minimum quantity' feature and just order enough stock to get you up to the minimum quantity set for each ingredient.

So there you have it, an overview of this unique product. We can't show you everything in this brochure, so please use the link below to the demo video, should you wish to see exactly how this product works.

All the other links you may need for more information, or to purchase this product, are below.



In order to purchase this product, download a free trial, or watch the demo video, please click the image to the left.

This product is sold from the UK, and will be invoiced as GBP. The fee is a once off fee, and there is no monthly charge. There will be an entirely optional annual charge, should you want to receive future upgrades.

£280

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