

Menu cost and sales context in one review

Methodology extract | Restaurant complex, Oman | 2015

THE RECORD

Two source workbooks connect a coded menu listing with a commercial review. The listing carries item identification, description, cost and selling price. The review adds menu classification, a percentage column, a sales-related column and comments. This page preserves that architecture without reproducing recipes or commercial values.

THE METHOD VISIBLE IN THE RECORDS

Identify consistently	Use an item code and description so the same menu item can be located in the listing and review.
Group the menu	Keep menu sections visible so items can be reviewed within their relevant category.
Place cost beside price	Read the cost and selling-price fields together. The original monetary values and exact percentages remain confidential.
Add sales context	The review contains a sales-related column alongside the commercial fields; its entries are withheld.
Keep the decision trail	A comments column provides a place for review notes. Original dish-specific comments and proposed price changes are not reproduced.
Separate method from results	The field structure demonstrates a review method; it does not prove a margin gain, a completed repricing decision or a measured sales effect.

EVIDENCE BOUNDARY

This is a source-derived methodology extract. No inferred cost percentage, indexed value, recipe, margin, item-level price or performance outcome has been added.

REDACTIONS APPLIED

Entity and venue names, actual item codes, dish names, ingredients, recipes, source prices, costs, exact margins or percentages, sales entries and original comments have been omitted.

Menu-costing and menu-review records | 2015 | GGB role: menu engineering, recipe/menu costing and commercial control | redacted for publication

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