

## Chapter 7 Outline

Recipe Management  
  Ingredient File  
  Standard Recipe File  
  Menu Item File  
Sales Analysis  
Menu Management  
  Menu Item Analysis  
  Menu Mix Analysis  
  Menu Engineering Summary  
  Four-Box Analysis  
  Menu Engineering Graph  
  Engineering the Menu  
Integrated Food Service Software  
  Generic Software  
  Precosting/Postcosting Applications  
Automated Beverage System Reports

## Competencies

1. Identify the files typically maintained by recipe management software applications for food and beverage operations. (p. 157)
2. Describe how information from recipe management software applications helps managers control food and beverage operations. (pp. 157–162)
3. Explain how food and beverage managers use various reports generated by sales analysis software applications. (pp. 162–164)
4. Explain the features and functions of menu engineering software. (pp. 164–170)
5. Describe the advantages of integrated food and beverage software in relation to precosting and postcosting functions. (pp. 170–172)
6. Explain how managers use reports generated by automated beverage control systems. (pp. 172–177)