GRANDE CHEESE APP REFERENCE GUIDE

This reference guide is designed to share additional information about inputting your **Ingredient**, **Batch Recipe** and **Menu Item** information, should you need further guidance. Please explore our tutorial videos at grandecheese.com or call our customer-only hotline at 1-800-847-2633 for further assistance.

	EXAMPLE INGREDIENTS											
GENERAL FIELDS	1	2	3	4	5	6	7	8	9	10	11	12
(a) Ingredient Name	Grande Loaf *(pound price)*	Grande Dice/Shred *(30 pounds per case)*	Grande Dice/Shred *(6 each per case)*	Grande Parm/Romano *(by the bag)*	Full Red Tomato Sauce	Pepperoni	Sausage	Olives	Doughball *(frozen)*	Dough *(batch recipe cheat)*	Sauce *(batch recipe cheat)*	Pizza Box
(b) Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier	Your Supplier
PURCHASE FIELDS												
(c) Master Unit												
How do you buy the ingredient?	Pound	Case	Case	Each	Case	Case	Pound	Case	Case	Each	Each	Bunch
(d) Cost per Master Unit												
How much does a Master Unit cost?	$3.00	$90.00	$90.00	$25.00	$29.00	$90.00	$5.00	$45.00	$35.00	$0.02	$0.04	$22.00
(e) Base Unit												
How is the Master Unit packed?	Pound	Pound	Each	Each	Each	Pound	Pound	Each	Each	Each	Each	Each
(f) Base Units per Master Unit												
How many Base Units per Master Unit?	1	30	6	1	6	25	1	6	30	1	1	100
PORTION FIELDS												
(g) Portion Unit												
How is the item Portioned on the pizza?	Ounce	Ounce	Ounce	Ounce	Ounce	Each	Ounce	Ounce	Each	Ounce	Ounce	Each
(h) Portion Units per Base Unit												
How many Portion Units per Base Unit?	16	16	80	80	121	240	16	55	1	1	1	1
TOPPING FIELD												
(i) Topping Button												
Is this ingredient used as a topping?	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	No	No	Yes	No

INGREDIENTS   *Click here to watch tutorial video* ▶

Master Unit and Base Unit
When entering an Ingredient, a Master Unit and Base Unit must be selected. The Master Unit is the outer pack and the Base Unit is the inner pack. The app will ask how many Base Units are in each Master Unit. In some cases, this will result in the app asking how many Pounds per Pound or Each per Each. The answer to this question is 1.

- **Purchased by the Pound:** When a product is invoiced by the pound (e.g. Loaf Mozzarella), the Master Unit and the Base Unit should be entered as "Pound". The app uses this information to ask "How many Pounds per Pound?". The answer is 1 Pound per Pound.
  See example 1: Grande Loaf Mozzarella
  See example 7: Sausage
- **Purchased by the Case:** When a product is invoiced by the case (e.g. Grande Diced or Shredded Mozzarella), the Master Unit should be entered as "Case". The Base Unit can be entered either as "Pound" or "Each" (bag).
  - If the Base Unit is "Pound" the app will ask "How many Pounds per Case?". The answer is 30 Pounds per Case. The Portion Unit is "Ounce" and there are 16 Ounces per Pound.
    See example 2: Grande Diced or Shredded Mozzarella – 30 pounds per case
  - If the Base Unit is "Each" (bag) the app will ask "How many Each per Case?". The answer is 6 "Each" (bags) per Case. The Portion Unit is "Ounce" and there are 80 Ounces (5 pounds x 16 ounces) per Each.
    See example 3: Grande Diced or Shredded Mozzarella – 6 each per case
- **Purchased by the Each:** When a product is invoiced by the each (e.g. one bag of cheese), the Master Unit and the Base Unit should be entered as "Each". The app uses this information to ask "How many Each per Each?". The answer is 1 Each per Each. The Portion Unit is "Ounce" and there are 80 Ounces (5 pounds x 16 ounces) per Each.
  See example 4: Grande Grated Parmesan/Romano Blend

Can Weight
When entering canned ingredients, the weight is displayed on the can. For items that are drained, such as olives, mushrooms or banana peppers, be sure to use the drain weight, not the net weight.
See example 5: Full Red Tomato Sauce
See example 8: Olives

Portion by Count
Pepperoni is typically portioned by the count. For example, 40 pepperoni slices per 16" pizza. The Portion Unit should be selected as "Each" and the "Each per Pound" should be calculated as appropriate. For our example, Cup n Char Pepperoni has 240 slices per pound (15 slices per ounce x 16 ounces).
See example 6: Pepperoni

Batch Recipe "Cheat"
Batch Recipes, such as dough or pizza sauce, should use the sum of the ingredients to calculate the batch costs. However, it's possible to "cheat" the system by entering the per ounce cost of dough or sauce as an Ingredient without doing the full calculations. To do this, enter "Each" as the Master Unit and Base Unit and enter the cents per ounce as the "Each Cost". Dough typically costs 1.5-2¢ per ounce and pizza sauce typically costs 3-5¢ per ounce.
See example 10: Pizza Dough Batch Recipe Cheat
See example 11: Pizza Sauce Batch Recipe Cheat

Retail Items
Retail items that are purchased and sold as is must be entered as both an Ingredient and a Menu Item. These items may include bottles of soda, bags of chips or packaged desserts.

BATCH RECIPES   *Click here to watch tutorial video* ▶

Batch Recipes are recipes that are made from scratch in advance, typically pizza dough, pizza sauce, meatballs, etc. To build a Batch Recipe, the Ingredients must be entered first. For example, flour, salt, and yeast need to be entered to create a Batch Recipe for pizza dough. Also, you will need to input the Batch Recipe Yield. Yield can be estimated by adding up the weight of each Ingredient in the Batch Recipe. For example, a dough recipe that includes 50 pounds of flour and 3 gallons (25 pounds) of water yields approximately 75 pounds, or 1200 ounces, of dough.

MENU ITEMS   *Click here to watch tutorial video* ▶

Category
When entering Menu Items, a Category must be selected. This is used to calculate the Target Food Cost. The Target Food Cost is pre-populated for many common Categories but can be updated by editing from the Category Main Menu. Custom Categories can also be created, if desired.

Style
Pizza Menu Items must be assigned to a Pizza Style. This is used to recommend portions for that style. For example, recommended toppings for a New York style pizza are lighter than a Midwest Thin style pizza.

Master Portion
The Master Portion Pizza can save time when adding multiple sizes of pizza to the app. For example, if you create a Master Portion Pizza for a 16" NY-Style Pizza, the app will calculate how much of each ingredient you would use to create the same pizza in larger or smaller sizes. This feature works by using the number of square inches of each pizza size to scale up or down. When you create a Master Pizza for each style of pizza, it becomes the blueprint for portion recommendations based on how you make that style of pizza. Ingredients that are used by the each should not be used in a master portion pizza such as a pizza boxes, pizza stands and liners.
NOTE: There can only be one Master Portion Pizza per style.