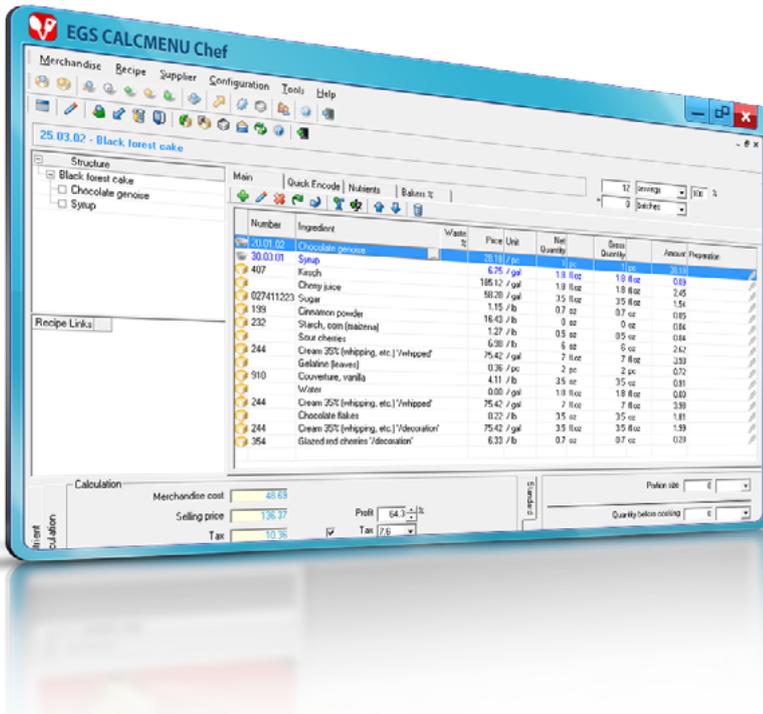




# EGS CALCMENU CHEF

## Standalone Recipe Management Software



**EGS CALCMENU Chef** is ideal for foodservice professionals like chefs, culinary arts students, caterers, F&B Managers and other food enthusiasts who are looking for a complete solution for recipe management at a very affordable price.

**EGS CALCMENU Chef** is a professional recipe management software that provides user-friendly features to manage merchandise and recipes. It is designed to make foodservice professionals' intricate tasks faster and easier!

**EGS CALCMENU Chef** is the light version of EGS CALCMENU Pro. It is packed with helpful and useful features like recipe creation, recipe costing, merchandise management, nutrient calculation, printing of recipe with pictures, recipe resizing, sub-recipes, baker's percentage and many more! You can also enjoy free recipes that are included when you purchase the license for **EGS CALCMENU Chef**.

## Features:

- Recipe Costing
- Recipe Standardization
- Recipe Quick Encoding
- Baker's Percentage
- Merchandise Creation
- Nutrient Calculation
- Hazard Analysis Critical Control Point (HACCP)
- Shopping List
- Print Wizard
- Available in 12 Languages

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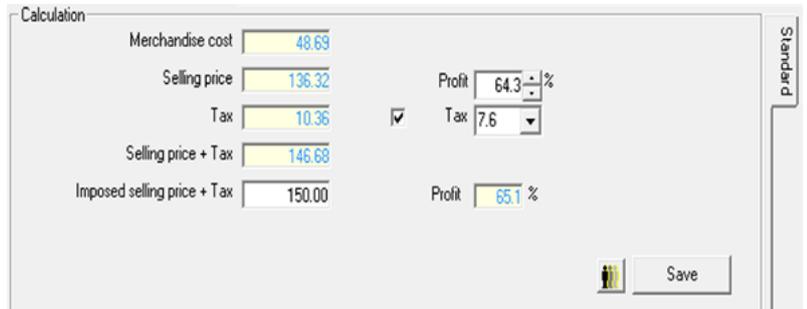
The **"Chef"** version of CALCMENU called **EGS CALCMENU Chef** is the ideal software for chefs.

## ☐ Recipe Costing & Standardization

Calculate the cost of goods of your recipes and get the suggested selling price automatically based on your targeted food cost % or profit margin.

Keep accurate recipe with procedures to guarantee consistency and facilitate training of your staff.

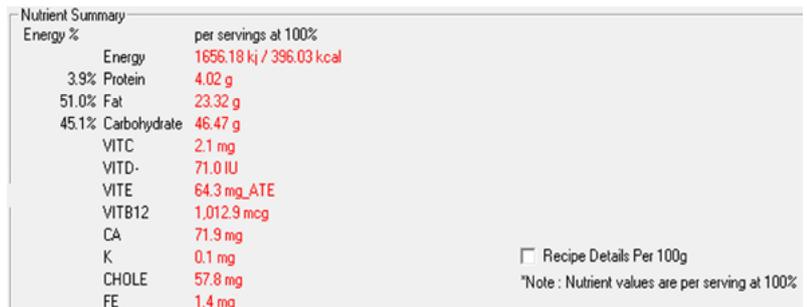
Manage thousands of recipes with their sub-recipes and attach multiple pictures to recipes.



## ☐ Nutrient Calculation and Allergens

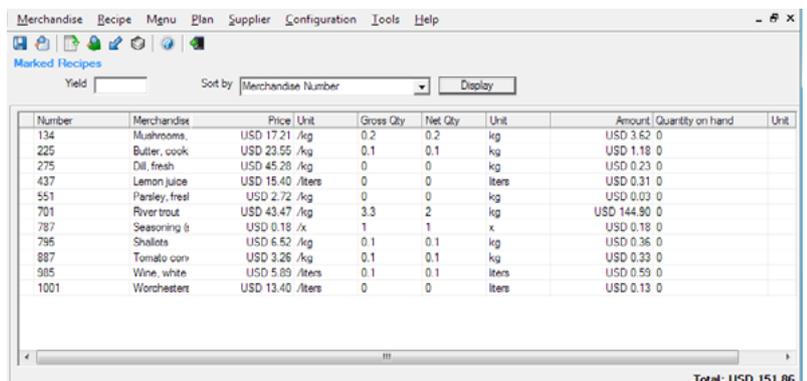
Link your basic merchandise to any of the nutrient reference table available (USDA, BLS, etc.) and get the nutrient values of all your recipes and menus instantly. It is easy and very useful to create a balanced diet and to provide nutrient facts to your customers.

Helps you manage allergens to easily trace which of your dishes would present a risk for customers allergic to nuts, soy, crustacean, etc.



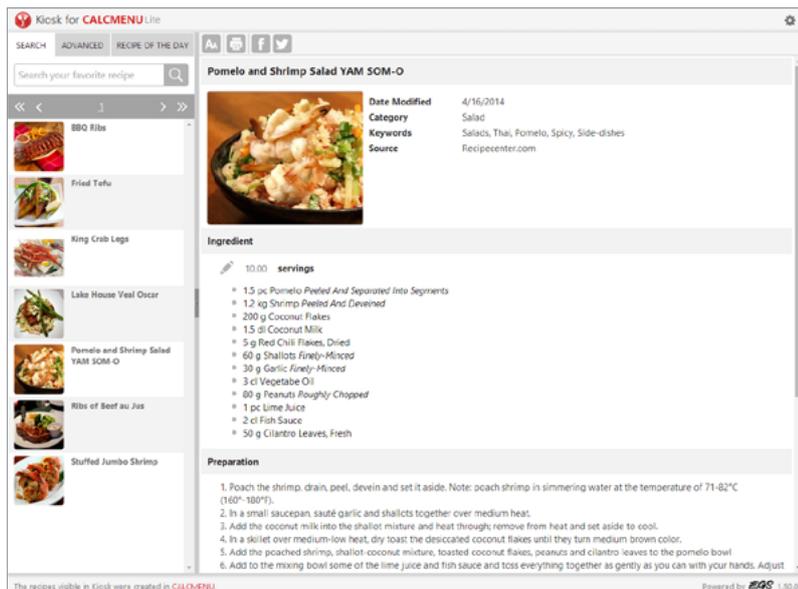
## ☐ Shopping List

A shopping list can be generated for your recipes and menus. This lists all the ingredients with their total quantities and prices (optional) needed to prepare the recipes and menus. The items in the Shopping List may be grouped according to the ingredients' categories and suppliers.



## Kiosk for CALCMENU

With Kiosk for CALCMENU, you can access your recipes from virtually anywhere on any device. Managing, retrieving, sharing, and viewing recipes can be done instantly with a few taps or clicks on your screen.



## EGS CALCMENU Chef can be used by a variety of foodservice professionals from:



Restaurants



Culinary Schools



Individual Chefs

### System Requirements

- Pentium IV, Intel Core or equivalent
- Microsoft Windows 8, Windows 7, Vista, XP SP2
- Microsoft Internet Explorer 6.0 or later
- 2 GB RAM or higher
- 50MB of available hard-disk space
- Resolution 1280x1024 (1024x768 supported, may limit visible information)
- .NET Framework v2.0 SP2 or higher
- DVD-ROM drive

### Technical Support and Update

When you purchase **EGS CALCMENU Chef**, you are entitled to a **free 90-day technical support** via telephone, fax, and/or email and 90 days free software updates. If you wish to continue to avail of these privileges after this period, you can subscribe to our Annual EGS Support and Update Plan Service.

### NOTE:

If you need to do menu management and menu planning, you may consider EGS CALCMENU Pro. If you need to work on a network with multiple users, we recommend EGS CALCMENU Enterprise. If you need a multi-site, multi-currency, multi-language version, you may need EGS CALCMENU Web.

