**Case Study: International Culinary School**

“EGS CALCMENU Web made my life easier since it helps me in computing the cost of a recipe and even the whole menu! I don’t have to worry about cost control since CALCMENU Web does that for me.”

- Instructor / Chef

This international culinary school claims that with EGS CALCMENU Web, they are able to automatically calculate recipe costs and generate shopping lists with just a few clicks.

The Formation uses the **EGS CALCMENU Web** to calculate food cost and prepare shopping lists. Instructors buy the ingredients and materials needed for class demonstrations and they encode the cost of each item in EGS CALCMENU Web.

The system has built-in pricing formulas that calculate accurate recipe and menu prices. This helps them in planning, budgeting, and costing their culinary courses.

The culinary school can also prepare shopping lists in EGS CALCMENU Web's Shopping List feature. This features lists all the ingredients with quantities and prices needed to prepare the recipes and menus.

**About EGS solutions**

EGS has developed intelligent **desktop and web-based interface Recipe and Back Office Management Solutions** for the foodservice professionals who need to control their food costs, keep track of their inventory levels and costs and at the same time, keep the standards and quality of their menus.

EGS is the only software company that can provide you with solutions that focus on solving your needs and problems, increase bottom line and minimize food costs. Our solutions enable you to monitor the production process, analyze menu profitability using menu engineering and at the same time, manage your recipes and menus in a fast and easy way.
With over 22 years of combined technology and culinary expertise, EGS is undoubtedly a credible and trusted solutions provider for the foodservice industry.

The Specifications

The challenge was to provide a system that allows this internationally known culinary formation to efficiently manage their recipes by equipping them with a web service that enables them to easily encode recipes and automatically calculate for recipe and menu costs, as well as create shopping lists and print out recipes.

In search for perfection

In the practice of «haute gastronomie», it is important to use the best ingredients with perfect control of the preparation and food cooking.

These requirements are the same when an Executive Chef has to choose the best tool for the management of recipes and costs control. EGS has developed its software series, EGS CALCMENU, as a reliable, accurate and efficient tool that would meet this culinary company’s recipe and cost control needs.

EGS CALCMENU Web is the best software solution to provide:
- automatic computation of recipe and menu costs
- automatic generation of Shopping lists
- customized recipe encoding
- special recipe layout
- recipes in printable text mode – it should also allow the establishment of an interactive Internet kiosk
- management of nutrients and allergens

Benefits

The working process allows this international culinary company to get:
- precise and easy calculation of recipe and menu costs
- automatic generation of shopping lists
- faster exchange of recipes
- quick recipe encoding
- easy recipe printout
- assistance in planning, budgeting and costing of Culinary courses

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