

CALCULATION TOOL

Gives you time for the important things ...
... Your guests

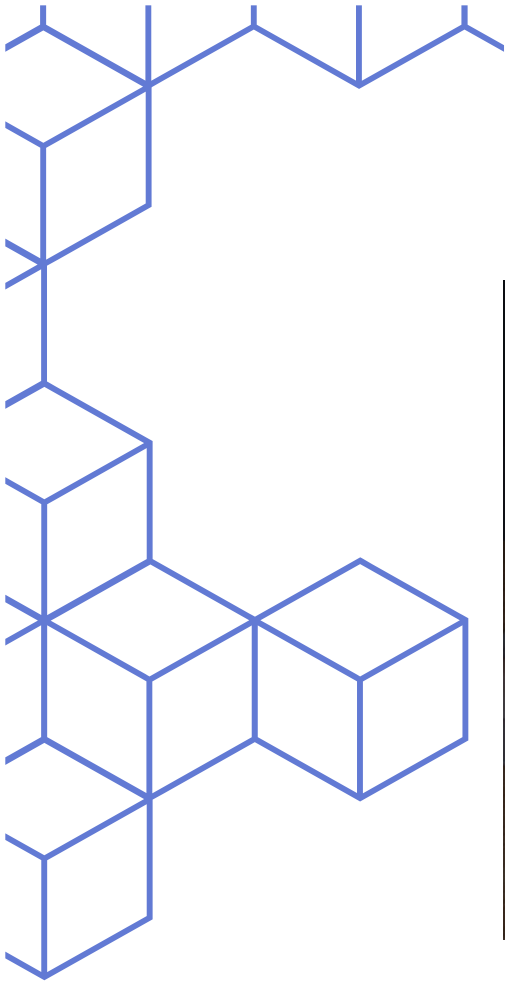


Wouldn't you rather spend your valuable time concentrating on your core business, the well-being and satisfaction of your guests, instead of spending it on unnecessary paperwork?

CalculationTool creates this time for you.

Calculate your prices easily and immediately, down to the penny, for your day-to-day business and your events ...

... and much more.



Cooking is not just combining ingredients to create a tasty dish, but a passion to enchant others' senses.

A perfect dish not only creates a "Mmmhh" effect on the tongue, but an "Ahhh" in the nose and a: "I'll never forget that!" in the head.

Calculation is essential for every gastronomic business. That is why we are committed to relieving you of this time-consuming work, so that you can devote your full attention to the well-being and satisfaction of your guests and the development of your culinary creations.

The CalculationTool calculation and documentation software, which was developed as a SaaS model (Software as a Service), has been realized in cooperation with chefs and restaurateurs from every branch of gastronomy.

By effectively calculating the prices of your food and beverages, not only on the basis of the cost of goods, but on the basis of all costs, you make your business more profitable and know your cost input exactly.

Simply and quickly document the cleaning, cooking and frying losses through the video recordings. You can also use the video clips as cooking instructions for new employees and trainees. In this way, you pass on your know-how without having to provide additional staff.

With the Event Manager module, you can plan in-house events, caterings and delivery services with just a few mouse clicks in minutes. Not only food and beverages are taken into account, but also staff, non-food items and equipment such as tables, cutlery, decorations, etc.



Our business is your business We are a partner and a friend.

You love your job, but despite many hours of work and diligence there is a minus in the books at the end of the month? Purchasing goods, setting prices or making adjustments to the menu are causing you to sprout grey hairs? Quotations for catering and events cost you many hours of work and calculation every time. Even a single "yes" in answer to these questions and

CalculationTool is the right system for you.

We know from our own experience what it's like behind the scenes in the catering industry. So we have set ourselves the goal of creating real support for you, so that you can once again dispose of your resource time.

What functions does CalculationTool offer?

Depending on the requirements of your daily business, you have the option of using various CalculationTool modules and our popular additional functions. Here is an overview of our tariffs and additional modules:

Basic

Our basic module on which all further modules are based.
It has the following functions :

Articles, food/drinks, non-food articles, menus, purchasing, portion configurator, delivery cost calculation.

Premium

Includes all the functions of our Basic tariff plus the calculation for menus and buffets.

Enterprise

Includes all the functions of our Basic and Premium tariff plus the popular additional module, the Event Manager.

Company Panel

Ideal for companies with several operations that want to keep track of everything.

The CalculationTool

How does our software work?

Kalkulationskurzinformation Nettopreise für BBQ Burger



Our software offers you a basis of ingredients right from the start, which are stored in your CalculationTool. These contain relevant item information, e.g. allergens, additives, nutritional information, etc., as well as purchase prices. Of course, you can adjust all prices after the purchases.

Create complete dishes or partial dishes from the ingredients and see, on the basis of the schematic calculation short information, at which price the sale is profitable. All calculations are displayed graphically in the calculation summary: Green corresponds to the profit from the desired gross profit mark-up rate (RGAS) and more. The RGAS is the desired profit mark-up on the actual cost input (cost of goods included) on the respective dish. Yellow corresponds to the break-even point from cost input to RGAS and red corresponds to cost input. Especially if you work with partial dishes that can be found in several of your dishes, you can create the dishes for your menu even faster. With the help of the RGAS slider, which allows you to change the percentage profit of your net price, you can adjust your sales prices at any time to then

automatically see in the calculation summary whether you are working in the green zone.

If the purchase prices change, you can adjust your ingredient database and the prices for the food and drinks are recalculated, the menu is automatically adjusted if desired and can simply be printed out. Tedious checking and changing of the old menu by hand is no longer necessary.

The resulting loss of goods is also stored once and thus documented for the tax office, for example by means of a video, which is stored unchangeably in the history of the software.

You can also use the video function to document the production process of a dish. This cinematic cookbook is ideal for instructing new employees and passing on know-how without having to provide staff for training.

Your regulars will feel at ease when their favorite meal looks the same every time, just like the first time they said "I'll never forget that!". To establish a uniform standard plate in the company, take photos of your food and drinks and store the photos, for your staff, in the CalculationTool software. You can also display the pictures in the menu card.

If you want to offer your customers events and large parties as a service, you no longer have to struggle with Excel lists to create an offer. An example: You have a customer on the phone who wants a direct quote for a party with 33 people and a spring buffet? Select the desired food and drinks, set the number of portions to the desired quantity and you have a profitable price ready. The caller is happy about the quick information and has the feeling that you know what you are doing.

*There is no secret to success.
It is the preparation.*

The unbeatable advantages of the CalculationTool software in all their functions

Quick and easy
calculation of all
costs and prices

Always have an eye
on all prices thanks
to the costing
brief information

Change in your
percentage gain
due to the RGAS-
slide switch

Simple and fast
quotation
for events and
catering

Immediate
acquisition of new
customers for
events through
direct price
statement

Purchasing lists
automatically
divided according
to suppliers

Easy induction of
new staff
supported by your
video cookbook

Supporting the
video cookbook
means lower
personnel costs for
you

Can be used on all
your end devices
and can therefore
be used
everywhere

Obtain security vis-à-
vis the tax authorities
from the
documentation and
unalterable history

Visually
standardised dishes

Your menus are
always up to date

Individual access
rights for your
employees

Keeping track of
your branches with
the Company Panel

Calculation of
delivery pick-up
costs of delivery
services for
comparison

Use the functions of the CalculationTool software and finally get more
time for your core business.

The technical advantages at a glance

- The software was developed as a SaaS (Software as a Service) and can therefore be accessed online from anywhere.
- It can be used on all end devices
- No more technical problems due to outdated systems
- No data loss due to defective hard disks

The four elements of the CalculationTool



CalculationTool offers you four fields of activity, which you can book in corresponding tariffs depending on the needs and portfolio of your company.

01 /// Basic module Daily business

Here you maintain the basic data on your articles, food and beverages, as well as non-food items. You can also design menus, retrieve and edit your shopping lists, and use the portion configurator to adjust the number of portions for quick calculation and generate them directly into individual shopping lists as PDFs that you can easily send to the buyer. Use drinks and sub-meals to plan dishes, menus and buffets. All calculations and planning are based on your ingredient data.



Metro

Kundennummer

Es wurde bei Metro noch keine Kundennummer hinterlegt.

Einkaufszettel vom 16.10.2020 17:31

Artikelnummer	Bezeichnung	Menge	Verpackungseinheiten
546688	Pommes Steakhouse 2.5kg 10x20mm	38	

Transgourmet Deutschland GmbH & Co. OHG

Kundennummer

D-123456

Einkaufszettel vom 16.10.2020 17:31

Artikelnummer	Bezeichnung	Menge	
449152	Tomaten Roma frisch 6KG	12.86	Kilogramm
779937	Mesclun Salat frisch ca. 1kg	1.2	Kilogramm
815963	SALATMAYO.50% O. KONS. HAM.5KG	1	Eimer
709217	BBO SAUCE JAMAICA OPM.5KG	1	Eimer
585105	Rinderhackfleisch 9mm	80	Kilogramm

02 /// Basic module Purchasing

Ideally, you manage your purchases sorted in different shopping lists per supplier and sorted by ingredients and container sizes.

The data is stored for each supplier so that you can manage your purchases better and also keep an eye on price adjustments.

03 ///

Basic module

Settings

So that the work in CalculationTool can also rest on several shoulders, different rights can be assigned to the employees. For example, for master data management or article maintenance. In this way, everyone only sees what they are supposed to see.

Flexibility is a top priority in CalculationTool. For example, you can save articles in individual groups with your desired name to make it easier for you to assign them.



04 ///

Add-on module

Event Manager

The Event Manager, our popular add-on module. Enjoy the time savings. Whether it's enquiries about in-house events, catering or delivery services. With just a few clicks, you can put together an individual offer for your customer and quote a price. Everything is always calculated taking into account the current prices, as well as allergens and special requests, etc., if applicable.

The daily business
All important article
information
always at a glance.



CALCULATION TOOL Restaurant Zum Mustermann

Tageschäft | Eventmanager | Einkauf | Einstellungen

Artikel/Zutaten | Spensery/Güteranka | Menüs | Buffets | Non Food Artikel | Spiele-/Getränkeskarten

Zutaten für Speisen

Bezeichnung	Status	Art-Gruppe	Bemerkungen	Menge	ME	EX Preis, Netto/Rohgröße	Preis Netto, veredelterte ME	Zusatzstoffe	Allergene	Aktion
Aachener Pfannk 200g	✓	Gruppe A	Karton 10 Gläser à 200 g	10	GL	19,04 €	1,90 €	Keine Zusatzstoffe	Keine Allergene	UF TF MF
Aachener Pfannk 400g	✓	Gruppe A	mit 14% Fruchtanteil, Pfannkuchen, fein gewürzt Karton 12 Becher à 400 g	12	Pack	36,46 €	3,04 €	Keine Zusatzstoffe	Keine Allergene	UF TF MF
Aachener Pfannk 1kg (Straps)	✓	Gruppe A	Karton 10 Gläser à 200 g	1	Ein	19,04 €	19,04 €	Keine Zusatzstoffe	Keine Allergene	UF TF MF
Aufla Balsamico di Modena	✓	Gruppe A	6% Saure, süßlicher Balsam, 5mg Aux. Ferment, sulfidarm, ohne Konservierungsstoffe, ohne Farbstoffe, ohne Enzympräparate, ohne Aromastoffe, ohne Geschmacksstoffe, ohne Süßholzwurzel, ohne Zitrus, ohne Hydroxyacetone	3	Fl	29,77 €	8,27 €	E102 Farbstoffe, Aluminium, Butylhydroxytoluol (BHT), Konservierungsstoffe, Natriumacetat, Natriumcitrat, Natriumdihydrogenphosphat, Natriumhydrogencarbonat	Schweinefleisch und Sojafleisch	UF TF MF
ACEFOLUR Essigsauce 80% hell 1 kg	✓	Gruppe A	Karton à Flaschen à 1 kg	8	Fl	33,86 €	5,64 €	Keine Zusatzstoffe	Keine Allergene	UF TF MF
Affila Dress 'Kieper' Cress Fresh	✓	Gruppe A	süßer Geschmack nach Rucola, 8% Saure, Konservierungsstoffe, ohne Farbstoffe, ohne Enzympräparate, ohne Geschmacksstoffe, ohne Süßholzwurzel, ohne Zitrus, ohne Hydroxyacetone	1	Pack	1,13 €	1,13 €	Keine Zusatzstoffe	Keine Allergene	UF TF MF
Ajvar 200ml	✓	Gruppe A	Füllmenge 200 g, Paprika-Gemischdarstellung aus Paprika, Auberginen und scharfer Pfeffer, aromatisiert und würfelfähig im Geschmack Karton à Gläser à 200 ml	8	GL	82,91 €	10,37 €	Keine Zusatzstoffe	Keine Allergene	UF TF MF
Ajvar 720ml	✓	Gruppe A	Füllmenge 600 g, Paprika-Gemischdarstellung aus Paprika, Auberginen und scharfer Pfeffer, aromatisiert und würfelfähig im Geschmack Karton à Gläser à 720 ml	12	GL	54,41 €	4,53 €	Keine Zusatzstoffe	Keine Allergene	UF TF MF
Ananass-Kirschen 720ml	✓	Gruppe A	erfrischend, stark gesüßert, Karton à Gläser à 720 ml	8	GL	29,84 €	4,94 €	E102 Farbstoffe, E202 Konservierungsstoffe, Schwefel	Schweinefleisch und Sojafleisch	UF TF MF
Asparag Bruch	✓	Gruppe A	süßlich-sauer, leicht	1	Stk	2,29 €	2,29 €	Keine Zusatzstoffe	Keine Allergene	UF TF MF
Bezeichnung	Status	Art-Gruppe	Bemerkungen	Menge	ME	EX Preis, Netto/Rohgröße	Preis Netto, veredelterte ME	Zusatzstoffe	Allergene	Aktion

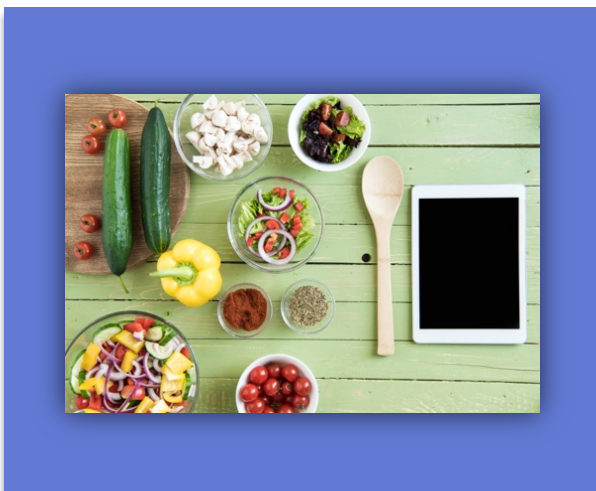
Seite 1 bis 10 von 1.052 Einträgen

Vorherige Seite | 2 | 3 | 4 | 5 | 110 | Nächste Seite

Article entry

For each article, you can not only enter the purchase prices, but also the supplier, the nutritional value information, allergens, additives, as well as the documentation of cleaning, cooking and frying losses. This is the prerequisite for calculating nutritional values, entering orders, costing and creating food and drink menus.

To make your work easier, all items can be clearly divided into customisable groups, e.g. vegetables, dry goods, spirits, ...



Food creation

Once all ingredients have been entered, you can create partial dishes, meals, menus, buffets and drinks from them in no time at all. The nutritional values are calculated as well as the complete price or, for example, bread units for diabetics.

Determine the portion size/quantity to always know the current purchase and order status.

Kalkulation

Kosteneinsatz ermitteln über *

Küchenproduktionszeit

Zubereitungszeit (Min) *

10

Kosteneinsatz o.WE nach BWA Netto

1,26 €

Portionsteiler *

Wareneinsatz p. Port. Netto

10 4,14 €

Kosteneinsatz p. Port. Netto

5,40 €

KE p. Port. zzgl. RGAS Netto

6,75 €

VK p. Port. inkl. MwSt.

8,03 €

Gewinn Netto bei 19% MwSt.

1,35 €

Gewinn Netto bei 7% MwSt.

2,10 €

Rohgewinnaufschlagsatz (RGAS)

RGAS - Hebel * RGAS - % *

Liefer-Abholkosten ein-/ausblenden

Kalkulationskurzinformation Nettopreise

Wareneinsatz (WE): 4,14 €
 Kosteneinsatz (KE): 5,40 €
 VK nach RGAS (KE): 6,75 €
 Eigener VK: 7,98 €

Verhältnisdarstellung

Eigener VK p. Port. inkl. MwSt.

9,50 €

RGAS bei eigenem VK

47,84 %

Gewinn Netto bei eigenem VK und 19% MwSt.

2,58 €

Gewinn Netto bei eigenem VK und 7% MwSt.

3,48 €



Calculation

The system enables you to make a simple and accurate calculation by entering just three parameters along with the portion divider according to your business report/balance sheet or kitchen production time. In this way, all your costs are taken into account. The individual RGAS can be changed manually and is automatically displayed as RGAS lever and RGAS percentage in the calculation.

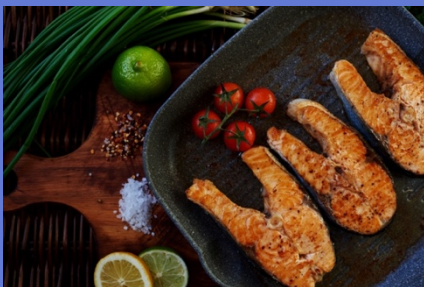
Especially important for fluctuating costs: All prices can be changed manually.

Documentation

All elements that are newly created or changed are automatically documented and can be viewed via the unchangeable history.

Create videos and pictures as a cookbook or to instruct new employees and new trainees (training videos).

In addition, the history helps the restaurateur to provide the tax office with a flawless record, e.g. with regard to the documentation of shrinkage (example: cleaning, cooking and frying losses).



The Event Manager

Create offers for in-house events, catering and delivery service



CALCULATIONTOOL

Tagesgeschäft Eventmanager Einkauf Einstellungen

Restaurant Zum Mustermann

Jetzt speichern Als Entwurf speichern Abbrechen Drucken Kunde löschen

Kundendaten

Name / Firma *
Segel-und Yachtclub Kiel

Premiümbucher Kundennummer
Gewerbekunde 010101

1. Ansprechpartner *
Frau Dorie Fischer

2. Ansprechpartner
Herr Ahab Petri

Straße * Hausnr. *
Petermännchen Str. 77

PLZ * Ort *
12345 Kiel

Erstellte Events

+ Neues Event hinzufügen

Aus frei erstellten Events hinzufügen
Bitte auswählen

Zeige 10 Einträge Suche:

Datum	Status	Eventname	Eventphase	Letzte Bearbeitung	Aktion
15.04.22	✓	Wir stechen in See Fest	Angebot versendet	21.12.21 13:49:06	<input type="checkbox"/>
Datum	Status	Eventname	Eventphase	Letzte Bearbeitung	Aktion

Zeige 1 bis 1 von 1 Einträgen



In our additional module Event Manager, all events booked with you are directly assigned to the customer. This means that you always have all the customer data directly available when you make a new event enquiry and can, for example, see which wine he was served at the garden party in summer with just a few clicks of the mouse.

With the item and meal data already entered, you only have to select the dishes and drinks desired by the customer, enter a number of people and have all prices, recipes and other customer requests for the customer offer directly at hand. The customers do not have to wait long and you have the possibility to directly remove dishes with allergens from the menu and replace them with others.

The portion configurator is used to create the shopping list.

In addition, you can see the costs incurred for you and your profit clearly listed as a graphic in the colour-coded calculation summary including profit and loss display.

The event and customer data can of course also be stored and serve as orientation, for example, for subsequent bookings.

The creation of menu cards individual creation of the daily menu card and event menu cards



Unsere aktuelle Speisekarte

Freuen Sie sich über sonnige Stunden in Ihrer Lieblingsgastronomie!

Feierabend oder Urlaub und dazu noch tolles Wetter?

Dann genießen sie Ihre Freizeit entspannt in einem unserer einladenden Biergärten oder Gartencafés hier in unserem wunderschönen Erholungsgebiet.

Bei schönem Wetter lässt sich ein kühles Getränk und eine leckere Speise an der frischen Luft doch noch besser genießen.

Schnappen Sie sich Ihre Freunde oder Familie und suchen Sie sich eine unserer zahlreichen Gaststätten aus!

Wir freuen uns sehr, Sie als unsere Gäste begrüßen zu dürfen.

Ihr CalculationTool Team

Vorspeisen

Preis



Burrata // Bunte Tomaten // Grüner Spargel

9,40 €

(1, 2, 3, 4, 5, 6, 7, A, B)
(4, 59 kcal / 245 kcal / 1205 kJ)



Strammer Max // Sauce Hollandaise

7,40 €

(7, 8, 9, 10 / A, B, C)
(4, 28 kcal / 182 kcal / 1598 kJ)



Vitello Tonnato // Kalbfleisch // Tuna Cream //
Sonnentrocknete Tomaten // Kapernbeeren

13,50 €

(7, 8, 9, 10 / C, D, E)
(6, 43 kcal / 71 kcal / 298 kJ)



Lauwarmer Gemüse Salat // Blauflossen Thunfisch

16,50 €

(C, D, E)
(2, 27 kcal / 96 kcal / 402 kJ)



Rindertatar // Pochiertes Ei // Marinierter Spargel //
Rucolapesto

14,60 €

(8, 9, 10 / C)
(3, 28 kcal / 111 kcal / 464 kJ)



Gebeizter Lachs // Avocadospalten // Kirschtomaten

13,50 €

(D, E)
(6, 38 kcal / 153 kcal / 1479 kJ)

Menu cards can be created directly from your product portfolio via CalculationTool, both for your event and for your day-to-day business.

If you have stored pictures of your dishes or drinks, you can display them in the layout. Choose the layout that suits you best from several ready-made layouts.

The most recently uploaded image is automatically used for each dish, so you can be sure that it is always up to date.

The menus and menu cards can be individually enlivened with appealing introductory texts.

Here, too, all the relevant information and data (such as VAT, allergens, additives, etc.) is output directly. Everything is based on your calculation data for the dishes and drinks.



Scannen Sie den QR-Code mit Ihrer Handykamera um unsere **Sommerkarte** anzuzeigen.

Purchasing

Clearly structured shopping lists help to make everyday life easier



CALCULATIONTOOL

Tagengeschäft | Eventmanager | Einkauf | Einstellungen | Restaurant Zum Mustermann

Einkaufsliste

Jetzt speichern | Speichern & Einkaufszettel generieren | Abbrechen | Einkaufsliste leeren

Aktuelle Einkaufsliste

Essen vergessen?

Beschreibung	Menge	Hinzugefügt am	Aktion
BBQ Burger	20	Portoneri 21.12.2021 14:51	

Generierte Einkaufszettel

Samenungsdatum	Beschreibung	Letzte Bearbeitung	Aktion
21.12.21 14:49	Burger Abend	21.12.21 14:50	
21.12.21 12:49		21.12.21 12:50	
15.03.21 10:35	Event Einkaufszettel Kalkülentornen	21.12.21 14:50	
15.03.21 10:35	Event Einkaufszettel Wir machen in Sale First	15.03.21 10:35	
15.03.21 10:34	Event Einkaufszettel Kalkülentornen	15.03.21 10:34	
16.02.21 10:52		16.02.21 10:54	
15.02.21 15:45		15.02.21 15:45	
02.02.21 11:36	Event Einkaufszettel Pennerstein	02.02.21 11:36	
07.12.20 10:30		07.12.20 10:32	
07.12.20 10:01		07.12.20 10:02	

Seite 1 von 1 | Vorherige Seite | 1 | 2 | 3 | 4 | 5 | - | 9 | Nächste Seite

Supplier management

CalculationTool shows you which products are running low and need to be reordered. It takes into account from which supplier these products are purchased and creates a separate purchase list for each supplier. In order to avoid breakages as much as possible, the purchase is automatically created according to ingredients and container sizes.

CALCULATIONTOOL

Tagengeschäft | Eventmanager | Einkauf | Einstellungen | Restaurant Zum Mustermann

Jetzt speichern | Abbrechen | Drucken | Diesen Lieferanten löschen

Allgemeine Informationen

Name des Lieferanten: Metzger Gerlach

Straße und Hausnummer: Teststraße 4 | PLZ: 21222 | Ort: Orthausen

Ansprechpartner/in

Name: Hans Gerlach

Telefon: 12121212 | Mobil: 1212121212

Fax: 2232323 | E-Mail Adresse:

Spezifische Informationen

Kundennummer beim Lieferanten: Kundennummer

Art der Produkte: Fleisch

Abrechnungszyklus: wöchentlich

Mindestbestellwert: 222

Settings

The various setting options give you the freedom to set up your CalculationTool in the way that best benefits your business.



CALCULATIONTOOL

Tagesgeschäft Eventmanager Einkauf **Einstellungen**

Stammdaten

Jetzt speichern Abbrechen

Allgemeine Informationen zum Unternehmen

Unternehmensname
Restaurant Zum Mustermann

Straße Hausnummer
Musterstr. 6

Postleitzahl Ort
54321 Musterstadt

Land
Deutschland

Spezifische Informationen zum Unternehmen

Betriebsnummer Umsatzsteuer-ID
123456 DE000000000

Betriebswirtschaftliche Informationen

Umsatz lt. BWA (€)	Kosten lt. BWA (€)	Primärer Steuersatz
540980.00	180000.00	16%

Rohgewinnaufschlagsatz (RGAS) nach Kosteneinsatz (KE) - Hebel

5.5	Rohgewinnaufschlagsatz (RGAS) nach Kosteneinsatz (KE) - %	450
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Küchenproduktionszeit

Ihre Küchenproduktionszeit (Std./Jahr)

2700

Kalkulationseinstellungen

Verkaufspreis unabhängig vom Steuersatz gleich (Mehr Gewinn bei 5% MwSt.)	Verkaufspreis nach Wareneinsatz und RGAS zusätzlich anzeigen
Nein	Ja
Kosteneinsatz ermitteln über	Verkaufspreis runden auf
Küchenproduktionsze	nicht runden

Datenarchivierung

Videoqualität

Standart (SD-Qualität)

Recording of operating costs for accurate calculation

Record your costs either according to the kitchen production time or according to the business report/balance sheet to make the calculation for food and beverages.

You can set your gross profit mark-up rate individually, both for each dish and for drinks, non-food items or staff costs.

You define your multiplication factor in the system settings; this applies to the entire system, but can be overwritten by a percentage allocation of the gross profit mark-up rate for food and beverages.

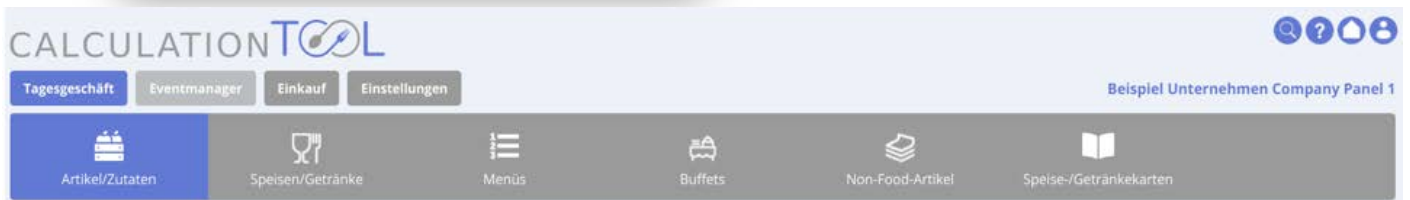
If you want to adjust the prices of special products separately, this is also possible by manually entering the sales price. The first two variants of the calculation are rendered ineffective by this third one for the specially processed product.

Company Panel

The tool for companies with multiple operations



The Company Panel allows managers to switch access between all your operations with just two clicks.



With this tool, there is the direct possibility of controlling the current use of goods and costs of the food/beverages, the menu and buffet calculation. It also makes it possible to find out about all current event and function planning and to intervene if necessary. All internal key figures are only visible to those responsible.

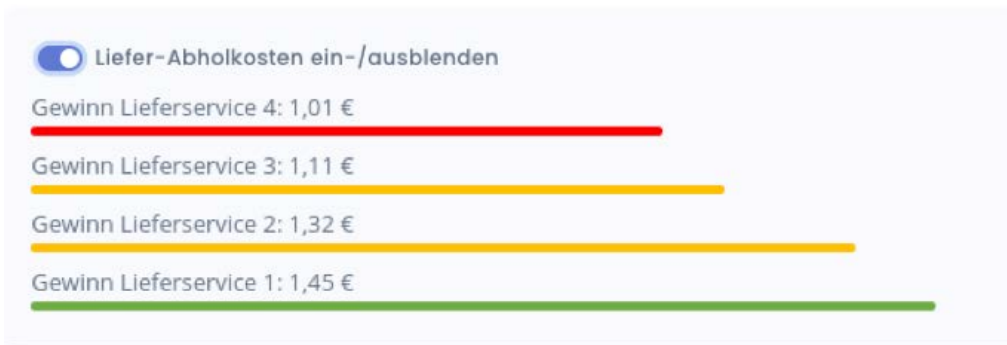


Delivery and pick up service costs

Your cost comparison



You can compare different delivery services at any time by displaying the delivery and pick-up costs. The clear display of all registered delivery services clearly shows the delivery service with the highest or lowest profit margin. This helps you to choose the best possible partner.



In the master data settings, you can conveniently configure the delivery services relevant to you and the display. Here you can not only set the corresponding negotiated delivery pick-up costs of the respective delivery platforms, but also whether the calculation basis of the respective delivery service is based on the gross or net sales price of a product. There are no restrictions on the number of delivery services to be displayed.

The screenshot shows the 'Liefer-Abholkosten' settings interface. It includes two toggle switches: 'Liefer-Abholkosten aktivieren' (checked) and 'Anzeige automatisch öffnen' (checked). Below these are four rows for delivery services, each with a dropdown for 'Berechnung' (all set to 'Brutto') and a text input for 'Kosten in %'. A fifth dropdown is labeled 'Bitte wählen'.

Lieferservice	Berechnung	Kosten in %
Lieferservice 1	Brutto	9,75
Lieferservice 2	Brutto	15
Lieferservice 3	Brutto	23
Lieferservice 4	Brutto	27
Bitte wählen		



Service promise

The CalculationTool was created with great attention to detail by experts from the entire catering industry, so that we can offer our restaurateurs, landlords, hoteliers and all other gastronomic entrepreneurs a tool that simplifies and facilitates your everyday work so much. So you can devote yourself entirely to your passion of cooking and your satisfied guests.

We will be happy to answer any questions you may have and are, of course, also there for you when you take your first steps with your CalculationTool software.

Contact us under:

DCP Instruments Ltd.
196 High Road
London
N22 8HH
United Kingdom

info@dcp-instruments.uk