Resort Restaurant
Version 1.5

An overview of Resort Restaurant (v1.5)
Recipe management software
by Resort Software.
# Table of Contents

Overview of Resort Restaurant v1.5 .................................................................................................................. 4
Who uses Resort Restaurant? ................................................................. 4
Resort Restaurant’s Major Features .......................................................... 5
Forms Based Data Entry ........................................................................... 7
Building Recipes using Drag-n-Drop .......................................................... 8
Recipe Costing ......................................................................................... 9
Updating Ingredient Costs ....................................................................... 11
Recipe Scaling ....................................................................................... 12
Nested Recipes ..................................................................................... 13
Menus & Menu Engineering ................................................................... 14
Function/Event Costing .......................................................................... 16
Market Lists ......................................................................................... 17
Stocktake .............................................................................................. 18
Purchase Tracking ................................................................................ 20
Cost of Goods Sold ............................................................................... 21
Pictures ............................................................................................... 22
Reports .............................................................................................. 24
Spell Checker ........................................................................................ 27
Global Search and Replace ................................................................ 27
Case Converter .................................................................................... 28
Email Data .......................................................................................... 28
System Requirements .......................................................................... 29
Other Resort Software Foodservice Products ....................................... 30
Who Uses Our Recipe management Products? .................................... 31
    Students/Apprentices/Chefs ............................................................... 31
    Restaurant Chefs and Managers ....................................................... 31
    Hotel Chefs and F&B Managers/Analysts ......................................... 31
    Foodservice/Management Consultants ........................................ 32
    Industrial/Institutional Caterers ....................................................... 32
    Manufacturers ............................................................................... 32
    Educational Institutions .................................................................. 32

[www.resortsoftware.com/products/restaurant](http://www.resortsoftware.com/products/restaurant)
Product Comparison Chart ........................................................................................................ 33
Recipe Management ................................................................................................................. 33
Menus & Functions/Events ....................................................................................................... 34
Stock Control .......................................................................................................................... 34
Reporting .................................................................................................................................. 35
Import/Export .......................................................................................................................... 35
Miscellaneous Features .......................................................................................................... 36
Product Selection Flow-chart ................................................................................................. 37
About Resort Software ........................................................................................................... 38
Contact Information .............................................................................................................. 38
Overview of Resort Restaurant v1.5

Resort Restaurant is one of five recipe management software products developed by Resort Software.

Restaurant chefs and managers will find everything they’re looking for in Resort Restaurant. The program has all of Resort Bistro’s features (full recipe and menu costing), and extends on them with function/banquet costing and stock management and purchase tracking functions.

Resort Restaurant is ideal for a single site, single sales outlet operation (i.e. cafés, restaurant, small catering business, etc.) looking for a complete recipe and menu costing package.

This document discusses some of Resort Restaurant’s major features, but the best way to assess a software package is to try it for yourself. So, why not download a free 30 day trial version of Resort Restaurant and see how powerful the program is?

Who uses Resort Restaurant?

- Head chefs at single sales outlet business such as Cafes, Restaurants, etc.
- Industrial/Institutional Caterers (with single sales outlets at each site/location).
- Smaller manufactures.
- Foodservice consultants who maintain separate databases for each of their clients.

Resort Restaurant is currently in use in single sales outlet foodservice businesses world-wide. Because all of the Resort Software foodservice products are fully database compatible, customers can mix and match various Resort products at a single business location. Typically a site’s Executive Chef or Food & Beverage Manager may need the full features of Resort Hotel or Resort Executive, but other chefs may only need the reduced feature list of a product such as Resort Bistro. Whatever the Resort product, they can all access the same recipe database simultaneously.
Resort Restaurant’s Major Features

- **Recipe costing** – Calculate food cost, product prices, food cost percentage, factor, markup, gross profit and gross profit percentage for recipes, menus and functions/events.
- **Recipe scaling** – Scale a recipe to a fixed production quantity or by a particular scale factor and the program calculates all the ingredient requirements for that scaled recipe quantity.
- **Nested recipes** – Embed sub-recipes within recipes to an unlimited depth.
- **Drag-n-drop recipe building** – Build a recipe’s ingredient list by dragging and dropping ingredients from docking windows or search by name for ingredient insertion.
- **Menu Engineering** – Performs Menu engineering calculations to analyze the sales performance of the individual items on a menu.
- **Function/Event Costing** – Calculates costs/profits for events/banquets.
- **Market lists** – Generate market lists from menus and events. Enter the required quantity of each recipe in a menu (or function/event) and the program breaks the menu down into the component ingredient requirements.
- **Prep sheets** – Print prep sheets listing the basic recipe preparation requirements (stocks, sauces, etc.) for an entire menu for a given day.
- **Pictures** – Store, display and print 32 bit pictures for both ingredients and recipes.
- **Stock Management** – Stores stocktake information generate detailed and summary (totals) reports.
- **Purchase tracking** – Stores details of all purchase invoices and generates details and summary (totals) reports.
- **Cost of Goods Sold** – Combine costing, stock and sales information to generate a Cost of Goods Sold report.
- **Allergen Tracking** – Assign allergens to ingredients and all recipes. Menus and functions using those ingredients will ‘inherit’ any associated allergens.
- **Reports** - Select from a huge range of reports (> 580) with most major report types offering a number of selection parameters to let you print exactly what you want. Export or email reports from within the program to PDF, XLS (MS-Excel), DOC (MS Word), plus several other file formats.
- **Import/Export data** – Import and export ingredient and recipe data in several formats. Raw ingredient details and/or ingredient costs can be imported from XLS or CSV (text) file. These are the formats supported by most purchasing or inventory systems.
- **Spell checker** – Check spelling for all text in your database. Standard dictionary contains over 100,000 words and includes a supplementary culinary dictionary with over 14,000 specialist culinary terms.
- **Global search and replace** – Handles searching for, and replacing data within a recipe database.
- **Case converter** – Case Wizard will scan your entire recipe database and convert all text into either all upper case, all lower case or proper case.
- **Email recipes** - Email selected recipes or your entire database (optionally compressed) to your colleagues with a few mouse clicks.
- **Multi-user** - Resort Restaurant implements full record locking to permit multi-user operation. Just place your database on a file server (or a shared folder on a peer-to-peer network) and you're up and running.
- **Maintain multiple separate recipe databases** – There is no limit to the number of separate recipe databases that you can create with Resort Restaurant. There is also no effective limit to the number of ingredients and recipes you can store in a database so long as the total database size if less than 2GB (which is huge).
- **Database compatibility** – Resort Restaurant is entirely compatible with other Resort foodservice products, so exchanging data with colleagues or upgrading to another Resort Software product requires no data conversion.
Forms Based Data Entry

All data entry in Resort Restaurant is done via intuitive forms. Each form has a browser pane on the left with tabbed detail panes on the right. The following screenshot shows the program’s recipe form with a list of recipes on the left (in the browser pane) and the recipe’s details in the tabbed form on the right. There are toolbar buttons at the top of the form to let you quickly add, copy, delete or print a recipe.

Most forms in Resort Restaurant follow this same basic layout and make entering data a snap.
Building Recipes using Drag-n-Drop

Building a recipe’s ingredient list (or a menu’s product list) couldn’t be easier using our dockable rollup windows. Just locate the ingredient you want to insert in the recipe from the dockable list on the right (you can search this list) and drag-n-drop it into the recipe’s ingredient list on the left.

Fill in the quantity and unit required for the ingredient or sub-recipe and you’re done.

Resort Restaurant also has a facility to let you perform searches for ingredients and sub-recipes for insertion into recipes and menus. Just enter the partial name of the item you are looking for and the program lists all matching items in your database.
Recipe Costing

Resort Restaurant calculates production cost, retail price (with and without tax), food cost percentage, factor, markup, gross profit and gross profit percentage for all recipes and menus.

Any changes affecting recipe costs are updated on screen immediately. i.e. Change the retail price (below) to $16 and all profit figures (food cost percentage, etc.) are immediately recalculated and displayed.
Products failing to meet profitability targets are highlighted on screen and exception reports let you see poorly performing products. (The example below fails to meet the target Food Cost Percentage of 25% hence all the price and profit figures are highlighted in red.) You can set your own profit targets at any time or change the pricing information on screen to set new targets for an individual item.

<table>
<thead>
<tr>
<th>Product Code</th>
<th>Cost</th>
<th>Unit</th>
<th>Price (ex tax)</th>
<th>Price (inc tax)</th>
<th>Tax</th>
<th>FC%</th>
<th>Factor</th>
<th>Markup</th>
<th>SP</th>
<th>GP%</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>3.87</td>
<td>serve</td>
<td>14.00</td>
<td>15.40</td>
<td>10%</td>
<td>27.63</td>
<td>3.52</td>
<td>261.92</td>
<td>10.13</td>
<td>72.37</td>
</tr>
</tbody>
</table>
Updating Ingredient Costs

You can update ingredient costs in a number of Resort Restaurant’s forms. You have the option of updating them alphabetically, by category or by supplier. You can also import ingredient cost from your suppliers in XLS or CSV (text) files. Once the ingredient costs are updated the program can recalculate the recipe and menu costs using the new ingredient purchase costs, giving you immediately updated recipe costs data.
Recipe Scaling

Scale recipe quantities by either a scale factor or to produce a particular total recipe quantity. Just change the Scaled quantity section at the top, and all the required ingredients will scale accordingly, updating the costs and quantities.
Nested Recipes

Embed sub-recipes in parent recipes to any depth. This feature lets you create production type recipes such as stocks, sauces, pastry, etc. and insert them into parent recipes as component ingredients. The program can display a recipe’s structure along with the required quantity and individual cost of each component ingredient in the sub-recipes.
Menus & Menu Engineering

Menu engineering lets you analyze the sales performance of each of your retail products. Each menu item is ranked separately on its popularity and profitability. You enter the expected (budget) and actual sales quantity of each menu item and Resort Restaurant does the rest, displaying the results in both tabular and graphical form.
Resort Restaurant’s menu engineering graph lets you take in each menu item's ranking at a glance. You can also print the graph for later sales analysis.
Function/Event Costing

Calculate full costings for functions or events. Calculated values include total and per cover costs and prices.

The program gives you the option of entering the quantities of individual items (recipes) in the list as a percentage of the total number of covers (guests). This feature lets you change the number of covers at any time and the program re-adjusts all the required quantities of each item in the list and recalculates all costs, prices and profit information.

![Function/Event Costing Example](image-url)
Market Lists

Resort Restaurant’s market list generation feature lets you set up required quantities for menu items (recipes) and the program will break the menu down into a market list of required ingredients showing the actual quantity required and a suggested ordering quantity for each ingredient.

Market lists can be printed as full alphabetical ingredient lists or as a per/supplier faxable order form.
**Stocktake**

Enter your stocktake information to produce extended stock value reports.

**NOTE:** This is not a 'live' inventory system and won't tell you what you have in stock at any point in time. This system is designed for a business that needs to calculate stock values at the end of a set trading period, without the laborious data entry and expense of a full inventory system.

<table>
<thead>
<tr>
<th>Loc.</th>
<th>Item</th>
<th>Stock Item</th>
<th>Quantity</th>
<th>Unit</th>
<th>Unit Price</th>
<th>Unit Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>Assorted Herbs Fresh</td>
<td>2.5</td>
<td>kilogram</td>
<td>15.00</td>
<td>31.25</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>Bay Leaves Fresh</td>
<td>50</td>
<td>gram</td>
<td>0.02</td>
<td>1.00</td>
</tr>
<tr>
<td>3</td>
<td>1</td>
<td>Potato Baby Washed</td>
<td>0.1</td>
<td>bag</td>
<td>15.00</td>
<td>0.00</td>
</tr>
<tr>
<td>4</td>
<td>1</td>
<td>Bean Long String</td>
<td>1.5</td>
<td>kilogram</td>
<td>2.10</td>
<td>3.15</td>
</tr>
<tr>
<td>5</td>
<td>1</td>
<td>Carrots Large Fresh</td>
<td>6.7</td>
<td>kilogram</td>
<td>0.88</td>
<td>5.36</td>
</tr>
<tr>
<td>6</td>
<td>1</td>
<td>Carrots Large Peeled</td>
<td>0</td>
<td>kilogram</td>
<td>1.00</td>
<td>0.00</td>
</tr>
<tr>
<td>7</td>
<td>1</td>
<td>Carrots Medium Fresh</td>
<td>0</td>
<td>kilogram</td>
<td>0.90</td>
<td>0.00</td>
</tr>
<tr>
<td>8</td>
<td>1</td>
<td>Carrots Medium Peeled</td>
<td>0</td>
<td>kilogram</td>
<td>0.92</td>
<td>0.00</td>
</tr>
<tr>
<td>9</td>
<td>1</td>
<td>Cauliflower Flower</td>
<td>0</td>
<td>kilogram</td>
<td>2.00</td>
<td>0.00</td>
</tr>
<tr>
<td>10</td>
<td>1</td>
<td>Cauliflower Fresh</td>
<td>1.5</td>
<td>each</td>
<td>1.75</td>
<td>6.13</td>
</tr>
<tr>
<td>11</td>
<td>1</td>
<td>Egg Plant Fresh</td>
<td>0.1</td>
<td>kilogram</td>
<td>3.00</td>
<td>2.70</td>
</tr>
<tr>
<td>12</td>
<td>1</td>
<td>Bean Hung Green</td>
<td>0.1</td>
<td>kilogram</td>
<td>5.50</td>
<td>0.00</td>
</tr>
<tr>
<td>13</td>
<td>1</td>
<td>Bean Sprout Fresh</td>
<td>0</td>
<td>kilogram</td>
<td>5.00</td>
<td>0.00</td>
</tr>
<tr>
<td>14</td>
<td>1</td>
<td>Beans Green Fresh</td>
<td>0</td>
<td>kilogram</td>
<td>2.60</td>
<td>0.00</td>
</tr>
<tr>
<td>15</td>
<td>1</td>
<td>Beetroot Fresh</td>
<td>0</td>
<td>kilogram</td>
<td>0.00</td>
<td>0.00</td>
</tr>
</tbody>
</table>
Stock reports include detail and summary information as well as quantity variations.
Purchase Tracking

Store purchase invoice details and print both details and summary reports.
Cost of Goods Sold

Combine costing, purchase and stocktake data to generate a Cost of Goods Sold report for your business.
Allergen Tracking

Associate allergens with ingredients and all recipes, menus and functions using those ingredients will also inherit any associated allergens. Print reports showing all allergens in every item on your menu.
Pictures

Resort Restaurant lets you store pictures with both ingredients and recipes. These pictures can be viewed on screen or printed in selected reports. The program has facilities to flip, mirror, rotate and resize images, as well as to adjust a picture’s brightness (lighten/darken) and sharpness (blur, soften, sharpen).
Reports

Resort Restaurant’s Report Wizard makes selecting a report for previewing, emailing or printing easy. The program has over 580 standard reports available.
The program’s report preview window lets you verify your report selection before printing, saving or emailing them.
Resort Restaurant lets you save to disk or email any reports in a number of different file formats including PDF, XLS and DOC files. This feature lets you send costing reports within your organization without needing to make the software available to all your staff and management team.
Spell Checker

Check the spelling for all text in your database. Dictionary contains over 100,000 words and includes a supplementary culinary dictionary of over 14,000 culinary terms.

Global Search and Replace

Resort Restaurant’s Replacement Wizard lets you search for, and replace data within a Resort Restaurant database. i.e. Replace every occurrence of ‘self-raising flour’ with ‘plain flour’ in every recipe.
Case Converter

Do your staff members have trouble working out how to turn CAPS-LOCK off? Turn that ugly mixed upper and lower case data into something more presentable. Case Wizard will scan your entire recipe database and convert all text into either all upper case, all lower case or proper case.

Email Data

Email selected recipes or your entire recipe database (optionally compressed) to colleagues who also use Resort Software products with a few mouse clicks.
System Requirements

- 500MHz Pentium class computer or better.
- 128MB RAM of better.
- Approx 100MB of hard disk space to install.
- VGA graphics system. NOTE: All Resort Software products are optimized for 1024x786 pixel resolution.
- Optional CD-ROM drive.
- Mouse or compatible pointing device.
- Keyboard.
Other Resort Software Foodservice Products

**Resort Chef** is our entry-level product and is designed for working chefs and students who are fairly new to computing. The program's unique HTML based user interface makes browsing your recipe data just like surfing the 'net.

Whilst not having all the features of our other products, Resort Chef has been designed to make basic recipe costing as simple as possible. Resort Chef data is fully compatible with our other recipe management products, so exchanging recipes with colleagues is a breeze.

**Resort Bistro** is designed for working chefs and students who need more powerful recipe costing than Resort Chef provides, but don't need all of the features of Resort Restaurant. Resort Bistro is ideal for a single site, single sales outlet operation (i.e. a restaurant or café) looking for a complete recipe and menu costing package.

Resort Bistro uses a more advanced user interface, but we've kept the feature list down to something a bit more manageable for the working chef. The program provides full recipe costing and menu engineering calculations, but excludes the stock management or function/banquet costing facilities provided by Resort Restaurant and Resort Hotel.

**Resort Hotel** is designed for hotel Executive Chefs and Food & Beverage Managers. This product has all the features of Resort Restaurant with the addition of recipe costing for multiple sales outlets (sell the same product in multiple outlets) typically found in a hotel.

It is ideal for customers who want the full range of recipe costing (for multiple sales outlets), menu engineering and function/banquet costing calculations along with powerful stock management functions.

**Resort Executive** is our premier level recipe management product. It has all the features of Resort Hotel with the addition of recipe costing for multiple sites (different geographical locations) and comprehensive labour costing features.

Resort Executive was created with hotel Executive Chefs and Food & Beverage Managers in mind and is the perfect tool for customers who want the full range of recipe cost (for multiple sales outlets), menu engineering and function/banquet costing calculations, along with powerful stock management functions.

Please visit [www.resortsoftware.com](http://www.resortsoftware.com) or email sales@resortsoftware.com for more details or pricing on these products.
Who Uses Our Recipe management Products?

This section discusses Resort Software products from the perspective of various industry positions/interests.

Students/Apprentices/Chefs

Students and apprentice chefs looking for a very simple and inexpensive recipe management program that will perform all of the standard food costing calculations (food cost percentage, gross profit, etc.), will find Resort Chef is ideal for their purposes.

If you need menu engineering functions as well as standard recipe costing, or you expect to be upgrading to higher-end Resort Software products in the future, you should consider starting with Resort Bistro. "Why?", we hear you ask. Because Resort Bistro implements a similar user-interface to that of our 'higher-end' products; Resort Restaurant, Resort Hotel and Resort Executive. This user interface lends itself to more productive data entry than the Resort Chef user-interface and all future Resort Software products will be based on the 'look and feel' of Resort Bistro.

Restaurant Chefs and Managers

Resort Restaurant is the right choice for you. The program's recipe costing, menu engineering, function/banquet costing and stock management functions, make it perfect for restaurant chefs and managers. Combine Resort Restaurant with a good general accounting program and you have all the management software that you need for your restaurant.

Hotel Chefs and F&B Managers/Analysts

Resort Hotel's recipe costing, menu engineering and function/banquet costing for multiple sales outlets, and the program's powerful stock management functions make it perfect for Executive Chefs and Food & Beverage Managers. The program's sales analysis tools and comprehensive reporting give you everything you need for any sized hotel. NOTE: If you think you might need labour costing, then Resort Executive will best suit your needs.
Foodservice/Management Consultants

Many foodservice consultants use Resort Hotel or Resort Executive to help manage their client’s foodservice operations. Create a separate database for each client (importing/exporting common or shared ingredients and recipes between them). You can use the program’s analysis tools like menu engineering, function/banquet costing, stock management, labour costing (Resort Executive only) and comprehensive reporting facilities to not only impress your clients, but to get the best possible financial results for their businesses.

Industrial/Institutional Caterers

Many industrial caterers have been using our products since the late eighties. Our focus on recipe cost control and ease-of-use makes Resort products ideal for both head-office use and on-site food costing. The majority of our industrial catering clients use Resort Restaurant on site (for food costing and stock management) and Resort Executive back in head office to aggregate the food data and for labour costing.

Manufacturers

Food manufacturers can take advantage of Resort Executive's powerful labour costing features as well as the program’s food costing features. This lets the manufacturer know the exact production cost for a food item. Manufacturers not interested in labour costing, can of course rely on either Resort Hotel or Resort Restaurant to just handle the food costing for them. Resort product’s comprehensive note storage also lets you store any HACCP or quality control information with each ingredient and/or recipe.

Educational Institutions

We have literally hundreds of educational institutions around the world using our products for teaching and the day to day running of on-campus restaurants. Most of these institutions use either Resort Chef or Resort Bistro (simplified food costing) for teaching trainee chefs and cooks, and use Resort Restaurant (food costing and stock control) for teaching degree level students. Resort Hotel is mostly used for the day to day running of on-campus training restaurants/hotels.
### Product Comparison Chart

This section shows a number of tables listing various program features which can be found in Resort Software products.

#### Recipe Management

<table>
<thead>
<tr>
<th>Feature</th>
<th>Resort Chef</th>
<th>Resort Bistro</th>
<th>Resort Restaurant</th>
<th>Resort Hotel</th>
<th>Resort Executive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Recipe storage/retrieval.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Recipe costing.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Cost recipes for multiple sales outlets.</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Cost recipes for multiple geographical sites.</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Comprehensive labour costing calculations.</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Unlimited sub-recipe depth.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Search/insert recipe building.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Floating Rollup windows.</td>
<td>✗</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Dockable Rollup windows.</td>
<td>✗</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Unlimited ingredient and recipes in a database.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Stores pictures for ingredients.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Stores pictures for recipes.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Recipe scaling.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
</tbody>
</table>
## Menus & Functions/Events

<table>
<thead>
<tr>
<th>Features</th>
<th>Resort Chef</th>
<th>Resort Bistro</th>
<th>Resort Restaurant</th>
<th>Resort Hotel</th>
<th>Resort Executive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Menus.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Generate market lists from menus.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Menu engineering calculations.</td>
<td></td>
<td></td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Menu engineering graphs.</td>
<td></td>
<td></td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Function/banquet/event costing.</td>
<td></td>
<td></td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Generate market lists for functions/banquets/events.</td>
<td></td>
<td></td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
</tbody>
</table>

## Stock Control

<table>
<thead>
<tr>
<th>Features</th>
<th>Resort Chef</th>
<th>Resort Bistro</th>
<th>Resort Restaurant</th>
<th>Resort Hotel</th>
<th>Resort Executive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stocktake facilities.</td>
<td></td>
<td></td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Stock count for multiple stores.</td>
<td></td>
<td></td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Supplier details.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Track supplier purchases (Invoices).</td>
<td></td>
<td></td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
</tbody>
</table>
### Reporting

<table>
<thead>
<tr>
<th>Feature</th>
<th>Resort Chef</th>
<th>Resort Bistro</th>
<th>Resort Restaurant</th>
<th>Resort Hotel</th>
<th>Resort Executive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crystal Reports report engine.</td>
<td>✗</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Export reports to PDF files.</td>
<td>✗</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Export reports to XLS files.</td>
<td>✗</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Export reports to DOC files.</td>
<td>✗</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Email reports from within program.</td>
<td>✗</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>HTML based reports.</td>
<td>✓</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Number of reports available:</td>
<td>&gt;45</td>
<td>&gt;450</td>
<td>&gt;580</td>
<td>&gt;600</td>
<td>&gt;650</td>
</tr>
</tbody>
</table>

### Import/Export

<table>
<thead>
<tr>
<th>Feature</th>
<th>Resort Chef</th>
<th>Resort Bistro</th>
<th>Resort Restaurant</th>
<th>Resort Hotel</th>
<th>Resort Executive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Import ingredient prices from ASCII text files.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Import ingredient prices MS Excel (.XLS) files.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Import recipes from RXF files.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Import recipes from Chef Master.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Import recipes from Meal Master.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Import recipes from MasterCook MX2 files.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Import from other Resort Software databases.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Export recipes to RXF files.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Export recipes to other Resort Software databases.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Export ingredient details to ASCII text files.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Generate HTML web site from recipes.</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
</tbody>
</table>
## Miscellaneous Features

<table>
<thead>
<tr>
<th>Feature</th>
<th>Resort Chef</th>
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<th>Resort Restaurant</th>
<th>Resort Hotel</th>
<th>Resort Executive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Database compatibility with all Resort Software recipe management products.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Unlimited ingredient/recipe databases.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Spell check - 100000 word standard English dictionary + over 14000 specialist culinary terms and brand names.</td>
<td>✗</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Database snapshot facility. Copy and compress your database to make a quick duplicate database.</td>
<td>✗</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Email recipes directly from within program (Email Wizard).</td>
<td>✗</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Global search/replace (Replacement Wizard).</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Text case conversion (Case Wizard).</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Unit Conversion Wizard.</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>Allergen Tracking</td>
<td>✗</td>
<td>✗</td>
<td>✔</td>
<td>✔</td>
<td>✔</td>
</tr>
</tbody>
</table>
Product Selection Flow-chart

The following flowchart will help you to decide which Resort product best suits your needs.

START HERE

Do you need stocktake facilities?

Yes

Do you need to cost recipes for different sites?

Yes

Sites let you maintain separate ingredient costs for different geographical locations, i.e. Different ingredient costs in different cities will produce different food costs for the same recipes.

No

Do you need labour costing features?

Yes

Multiple outlets let you sell the same product at different prices (hence, at different profits) at more than one point of sale.

No

Do you have separate sales outlets under the one roof?

Yes

No

Do you need function/banquet costing?

Yes

No

Are you new to computing and want a really easy program to use?

Yes

No

Resort Executive

Resort Hotel

Resort Restaurant

Resort Bistro

Resort Chef

www.resortsoftware.com/products/restaurant
About Resort Software

Resort Software is a privately owned company based in Brisbane, Australia. The company was founded in 1989 and since then, has concentrated solely on the development and sale of recipe management and cost control software for professional chefs and other foodservice professionals.

Each new generation of Resort products builds on earlier programs and our ever-expanding experience in producing quality software for foodservice professionals.

We have thousands of customers around the world ranging from individual chefs to small Restaurant/cafeteria operators, bars, restaurants, international hotel/casino complexes, industrial caterers, food manufacturers, educational institutions, and hospitals. We have a product to suit anyone with an interest in food and beverage costing.

Our goal is to create the most powerful, easy to use recipe cost control software possible using the very best available programming technology. With this in mind, we’re continually upgrading our products to take advantage of new programming tools and customer suggestions.

We thrive on feedback, so if you’re an existing customer or just browsing our product range, please let us know your thoughts with a short email message.

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