



MENU PROFITABILITY AUDIT

Find out what every dish is really making.

Your menu can look profitable on paper while outdated supplier prices, assumed portions, uncosted extras and inconsistent costing sheets quietly erode margin. Chef Office checks the numbers, verifies what is actually happening in the kitchen and turns it into a clear commercial action plan.

£295

FIXED FEE

Full Menu Profitability Audit

Up to 30 dishes | 3-5 working days*

+£100

POS SALES
UPGRADE

WHAT WE CHECK

- Supplier costs and whether prices are current
- Recipe quantities, portions, yields and recoverable trim
- VAT-aware food cost, GP £ and GP %
- Cost-sheet integrity and calculation mismatches
- Pricing inconsistencies and margin pressure points

WHAT YOU RECEIVE

- Dish-by-dish profitability and traffic-light status
- High / Medium / Low confidence ratings where data is incomplete
- Selected dish deep-dives explaining what is driving the result
- Quick wins and a prioritised commercial action plan
- Branded Chef Office report plus a 30-minute review call

WHY IT MATTERS

Small errors become expensive habits.

A £25 weekly margin leak is £1,300 over a year. Our example audit found both overstated and understated dish costs - exactly the kind of errors that can lead to the wrong pricing or menu decision.

NO PERFECT SPREADSHEET NEEDED

Send what you have.

Menus, recipes, supplier invoices, exports, screenshots or clear photos - Chef Office standardises the information and flags anything that still needs verification.

READY TO SEE WHAT YOUR MENU IS REALLY MAKING?

Book your Menu Profitability Audit

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50% (£147.50) to begin | 50% before final report | 31-50 dishes +£100 | 50+ / multi-site: bespoke quote

**Turnaround begins once the agreed information has been received.*