



Recipe Management

Tracking plate costs is a recipe for success.

Your food costs are constantly changing.
Manage your margins with xtraCHEF's Recipe Management tool.



Accurate at all costs

Accurate purchase data is our bread and butter. xtraCHEF automatically factors the last purchase price into every recipe to reflect current contribution margins. Got prime costs? We've got you covered. xtraCHEF factors labor into the mix.



Easy as pie

Minimal maintenance. Maximum control - all in an intuitive, easy-to-use interface. Easily drag & drop ingredients to create recipes. Include photos, preparation procedures in multiple languages, tools, and even allergens.



Consistent across the kitchen

A cloud-based system to organize, access & share your secret sauce. Build prep recipes, recipes & menus to ensure your team is on the same page & your dishes are consistently delicious.



Flexible AF

No one likes using a calculator while you're cooking. Use Units of Measurement (UOM) that work for your kitchen & let xtraCHEF handle the math. Custom & configurable unit conversions, yields & density ensure your recipe costing is spot on.

Tools to Scale your Secret Sauce



Margin Calculator

See how changing food costs affect your margins - in real time! Easily adjust ingredients or menu prices to maintain healthy margins.



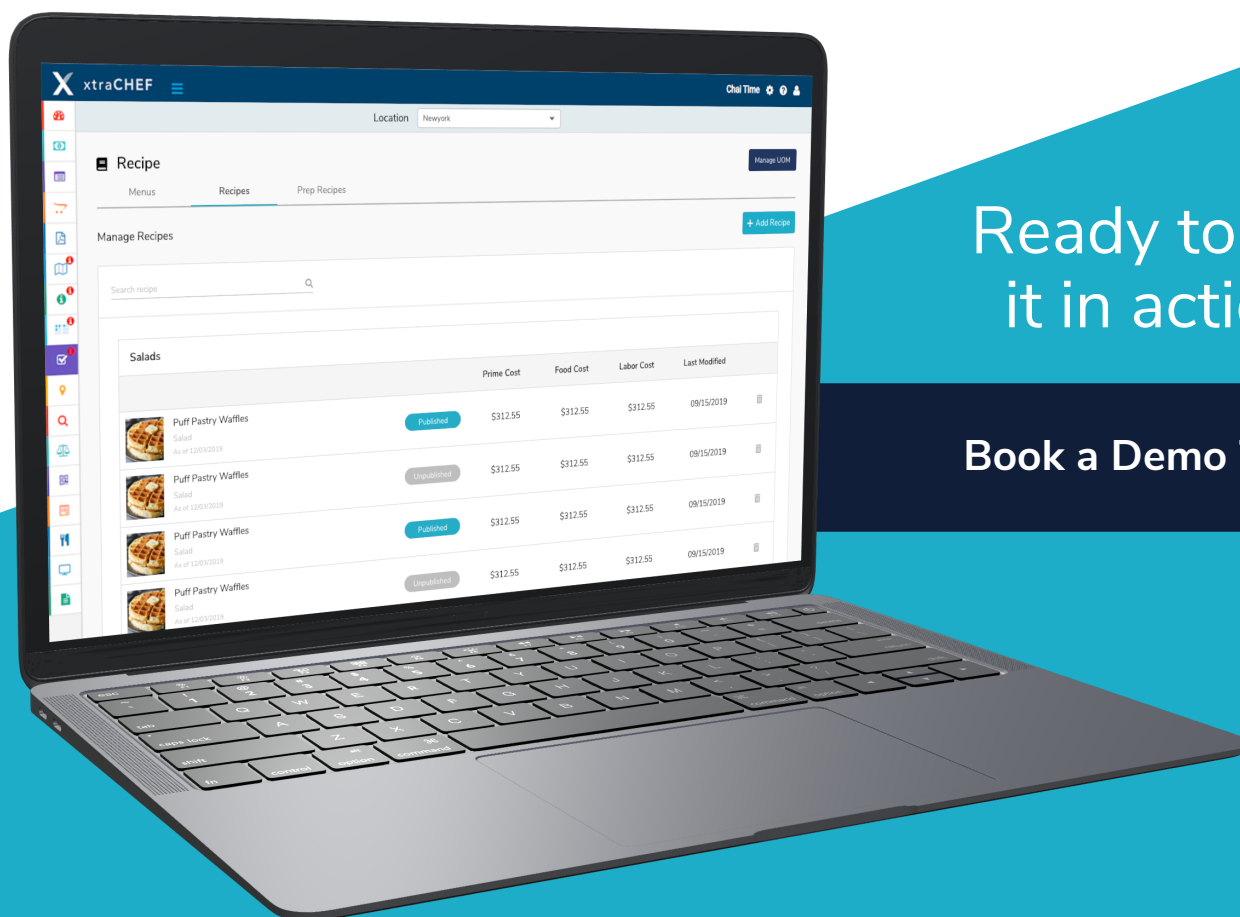
Prep Recipes

Prep recipes are the building blocks of your menu. Create your prep recipes in xtraCHEF once and use them over and over again.



Menu Builder

Group recipes to create menus that are delicious...and profitable. Drag and drop to easily swap out ingredients or whole items.



Ready to see
it in action?

Book a Demo Today!