



KitchenOS Product Family
Professional Kitchen Management



FoodCostAI

Intelligent Recipe Costing Made Simple

Accurately cost your menus. Maximise your margins. Make data-driven pricing decisions. From the KitchenOS family of restaurant management tools.



Free to Use



Auto Price Updates



Instant Margins

What We'll Cover Today

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The Challenge

Rising Food Costs & Thin Margins

02

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Your Free Costing Solution

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Get Started

Sign Up Today



Free to Use

Premium tiers available

The Reality: Food Costs Are Eating Your Profits



2025: The Cost Crisis

91% of restaurant leaders reported food cost increases

Restaurants are facing unprecedented pressure from inflation, supply chain disruptions, and tariffs. This isn't a temporary blip—it's the new reality.

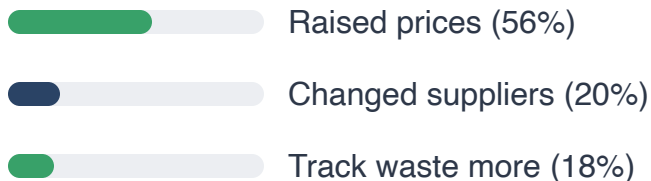


Price Hikes

Beef prices	+21%
Fats & oils	+50%
Eggs	+40%



Operators Respond



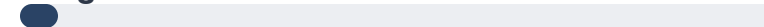
Industry Benchmarks

Target Food Cost **28-35%**



Most restaurants operate here

Actual Profit **3-5%**



Extremely thin margins



The Bottom Line

With such tight margins, **there's zero room for error** in recipe costing. Every penny matters, and guessing isn't a viable strategy anymore.

The Costing Struggle: Why Most Chefs Wing It

The Spreadsheet Nightmare

Manual Data Entry

Typing every ingredient and price by hand. Hours of tedious work for each recipe.

Human Error

One typo in a formula can throw off all your calculations. And you won't even know it.

Outdated Prices

Supplier prices change constantly. Your spreadsheet is obsolete within days.

No Integration

Every recipe is isolated. Update one ingredient across dozens? Impossible.

The High Cost of Getting It Wrong



Lost Profits

Underpriced dishes silently drain your margins. Every day you serve them, you're losing money.



Customer Alienation

Overpriced dishes drive customers away. "Why is this salad £18?" Bad pricing kills loyalty.



Wasted Time

Hours spent manually costing recipes could be spent in the kitchen, creating amazing food.

The Guesswork Method

"I think this dish costs about £3.50 to make, so I'll price it at £12."



No Visibility



Inconsistent



No Control



"Rising food costs are forcing us to rethink everything—suppliers, portion sizes, even which dishes stay on the menu. The goal is to keep margins intact while still giving guests value."

— Restaurant Operator Survey 2025

Meet FoodCostAI: Precision Costing, Zero Guesswork



FoodCostAI

Intelligent Recipe Costing Platform

A **free product from KitchenOS** that automates recipe costing with real-time calculations, automatic price updates, and instant margin visibility.



Real-Time



Accurate



Instant



Simple



Free to Use

The free tier gives you more than enough power for most chefs and restaurants. No hidden fees, no time limits.

Premium tiers available for high-volume users



Auto Price Updates

Upload your supplier price lists once. All your recipes update automatically. No more manual price tracking.

Supports multiple suppliers and bulk uploads



Instant Margin Calculations

Set your target food cost percentage (e.g., 25%), and the system calculates your ideal selling price. Or enter your menu price to see your actual margin in real-time.

Target: 25% food
cost



£12.84 selling
price

Key Value Propositions



Professional Recipe Management

Store unlimited recipes with precise costing. Export to PDF for staff training.



Ingredient Library

Build your ingredient database once. Use across all recipes with automatic price updates.



Flexible Pricing Models

Individual pricing or pack pricing. Handle bulk purchases with ease.



Waste Percentage Tracking

Account for trimming, peeling, and spoilage with adjustable waste percentages.

Trusted KitchenOS Family

FoodCostAI is part of the trusted KitchenOS ecosystem, joining AllerQ (allergen management), Food Safe System (Digital, Automated HACCP) Food Label System and F*** Waste, our upcoming food waste platform.

The KitchenOS Family: Your Complete Kitchen Toolkit

KitchenOS Dashboard

All your kitchen management tools in one unified platform



AllerQ

Available Now

AI-powered allergen management. Upload your menu, automatically identify allergens, generate QR codes for customers.

- ✓ Auto allergen detection
- ✓ QR code menus
- ✓ Dietary filtering



FoodCostAI

Featured Today

Intelligent recipe costing with real-time calculations and automatic supplier price updates.

- ✓ Recipe costing
- ✓ Margin calculator
- ✓ Price updates



F*** Waste

Coming Soon

Track and minimise food waste with smart analytics. Identify waste patterns and reduce costs.

- ✓ Waste tracking
- ✓ Cost analytics
- ✓ Reduction tips



Food Safe System

Available Now

Digital food safety compliance using IoT sensors and apps. Replace paperwork with automated logging.

- ✓ IoT monitoring
- ✓ Auto logging
- ✓ Compliance



Food Label System

Available Now

On-demand labeling for prep labels, sous vide, allergens, and stock rotation. Professional and compliant.

- ✓ Prep labels
- ✓ Day Dots
- ✓ Sous Vide



One Platform, Complete Control

FoodCostAI doesn't work in isolation. It's part of a complete kitchen management ecosystem designed to streamline operations, reduce costs, and ensure compliance. **One login, one dashboard, total control.**

Core Feature 1: Smart Recipe Builder

1

Manual Recipe Creation

Build from scratch with full control

Most chefs prefer this method. Start with a blank canvas and add ingredients one by one, specifying exact quantities, pack pricing, and waste percentages.



Add Ingredients



Set Quantities



Input Costs



Save Recipe



Ingredient Library System

Build your ingredient database once. Every time you create a new recipe, just start typing the ingredient name—FoodCostAI auto-fills with current pricing.

Type "Lamb shoulder" → Auto-fills £12.00/kg



Instantly added to recipe

Pro tip: When you upload new supplier prices, every recipe using those ingredients updates automatically. No more manual updates!

2

Automatic Recipe Search

Find and import existing recipes

Don't want to start from scratch? Search our database of thousands of recipes, import with one click, then customise.



Search "Apple Pie"



Click "Import Recipe"



Add your costs

Flexible Pricing Options

A

Individual Pricing

Set price per kg or per unit. Simple and straightforward for most ingredients.

B

Pack Pricing

Buy in bulk? Enter case size and cost. System calculates per-unit cost automatically.

Example: 20kg potatoes for £40 → System knows it's £2/kg

Core Feature 2: Real-Time Margin Calculator

Three Ways to Calculate

FoodCostAI adapts to YOUR workflow. Whether you start with a target margin, menu price, or food cost percentage, the system instantly calculates the rest.



Set Food Cost %

Most popular: Target 25-35%



Set Menu Price

See actual margin



Set Target Margin

75% gross profit

Live Example: Irish Stew

Total Recipe Cost (8 servings)

£17.25

Cost per serving

£2.16

Target: 25% food cost

£12.84

Current margin

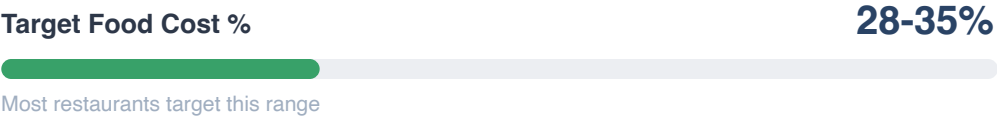
83.2%

Profit per serving

£10.68

The result: You know EXACTLY what to charge to hit your target margins. No guessing, no hoping, just precision.

Industry Benchmarks



FoodCostAI Advantage

- ✓ Instant calculations
- ✓ Real-time price updates
- ✓ No more spreadsheets
- ✓ Confidence in pricing

Pro Tip

Use the margin calculator when experimenting with new dishes. Adjust ingredients and see the impact on profitability instantly. Make data-driven decisions before the dish even hits the menu.

Core Feature 3: Automatic Supplier Price Updates



Update Once, Update Everywhere

The magic of connected costing

Upload your supplier's latest price list, and FoodCostAI automatically updates **every single recipe** that uses those ingredients. What used to take hours now takes seconds.



Upload Spreadsheet



AI Processes Data



All Recipes Updated

Real-World Scenario

1 Butcher Price Increase

Your butcher raises lamb shoulder from **£12.00** to **£13.00 per kg** (+8.3%)

2 Upload New Price List

Upload butcher's spreadsheet to FoodCostAI. System automatically identifies price changes.

3 Instant Updates

All recipes update automatically. Irish stew cost rises to £18.16. New recommended price: £13.49.

Time Savings Breakdown

Traditional Method

4-6 hours

- Open each recipe spreadsheet
- Find lamb ingredient line
- Update price manually
- Recalculate totals
- Repeat for 20+ recipes



FoodCostAI Method

30 seconds

- Upload supplier spreadsheet
- System auto-updates everything
- Done. All recipes current.



1 Add Lamb Shoulder

1 kg

£12.00

£12.00

2 Add Potatoes (Pack Pricing)

20 kg

£40.00

1 kg

Auto-calculated: £2.00 per kg → **Cost: £2.00**

3. Add Onions

1 kg onions

£2.40

4. Add Carrots

10 kg pack

£6.00

1 kg used

£0.60

Recipe Complete!

£17.25

£2.16

Margin Calculation

£12.84 per serving

16.8%

83.2%

Success!

The Benefits: What Chefs Gain From FoodCostAI



Accurate Pricing Every Time

Never guess your recipe costs again. FoodCostAI calculates down to the penny, ensuring every dish is priced correctly for maximum profitability.

"Before FoodCostAI, I was underpricing my signature dish by £2.30 per serving. This tool paid for itself in the first week."

— Head Chef, Italian Bistro



Instant Margin Visibility

See your profit margins in real-time as you build recipes. Adjust ingredients and watch your margins update instantly. Make informed decisions before dishes hit the menu.

"The real-time margin calculator is a game-changer. I can experiment with premium ingredients and see exactly how it affects profitability."

— Executive Chef, Fine Dining



Hours Saved Weekly

Eliminate manual spreadsheet work. Automatic price updates mean you spend minutes, not hours, maintaining current recipe costs across your entire menu.

"I used to spend Sunday evenings updating prices in Excel. Now it's a 5-minute upload on Monday morning. FoodCostAI gave me my weekends back."

— Restaurant Owner



Professional Documentation

Generate professional recipe cards with exact costs, margins, and instructions. Share with staff, train new chefs, maintain consistency across locations.

"Having standardised, costed recipes for all locations means our margins are consistent whether the dish is made in London or Manchester."



Data-Driven Decisions

Identify your most and least profitable dishes. Engineer your menu for maximum profitability. Remove guesswork from pricing strategy.

"FoodCostAI showed me my 'popular' fish special was actually losing money. Adjusted the price by £3, sales stayed strong, profits jumped 23%."



Confidence & Peace of Mind

Sleep better knowing your pricing is accurate. No more worrying about underpriced dishes or surprise cost spikes. Operate with confidence.

"For the first time in 15 years, I know EXACTLY where I stand on every dish. The peace of mind alone is worth it."



FoodCostAI
Intelligent Recipe Costing

Ready to Take Control of Your Food Costs?



Start FREE Today

No credit card required. The free tier gives you everything you need to cost recipes accurately.



Setup in Minutes

Upload your first recipe and see your costs instantly. No complicated onboarding, no training required.



Join Thousands

Thousands of chefs have already made the switch to intelligent recipe costing. You're next.

Visit www.kitchen-os.com

Sign up for your FREE account today



✓ Free to Use ✓ No Setup Fees ✓ Cancel Anytime