

FAQ's

- **Can I calculate ABC for multiple menu items on the same tab?**
 - No. The tool is designed to calculate the ABC for one dish per sheet. To analyze multiple dishes, copy the "01. ABCOT" tab and create one sheet per dish.
- **How do I adjust the menu prices based on custom margin goals?**
 - Use cell **L16** to set your desired margin. The tool will automatically adjust the subsequent menu prices in 5% increments from that base value.
- **Can I add my own custom activities to the list?**
 - Yes. You can update the **Activity** and **Description** columns to reflect your restaurant's specific operations.
- **Will editing this tab impact any formulas?**
 - No. As long as you don't alter the tab structure or column names, changes to activity descriptions will carry through correctly.
- **Can I input my own wage data instead of using preset metro averages?**
 - Yes. Use the "**Custom (annual)**" column (Column D) to input your own annual salaries for each role.
- **How does changing the salary affect the activity cost?**
 - When you select "Custom" as your location in **Step 3** of the main sheet, the tool uses your custom salary inputs to calculate labor cost per minute.
- **What if my restaurant is not in one of the 9 markets listed?**
 - If your restaurant is not located in one of the nine pre-defined metro areas, you have two options:
 - **Select a Nearby Market:** Choose the city geographically or economically closest to your location from the dropdown. This is helpful if you're comfortable using comparative wage data as a proxy.
 - **Use Custom Salaries:** Select "**Custom**" from the **Location** dropdown in **Step 3: Activities** on the "01. ABCOT" tab. Then, enter your actual or estimated salary data in **Column D ("Custom (annual)")** of the **03.02 Common Job Positions** tab. This ensures that the labor cost calculations reflect your specific market conditions more accurately.

- **What if I don't know the exact useful life of a piece of equipment?**
 - You can use industry averages, often found via a simple web search. This input doesn't need to be exact but helps improve costing accuracy.
- **Should I include installation costs in the acquisition cost?**
 - No. Enter only the purchase price. Installation and setup are typically treated as separate overhead or one-time setup costs.
- **Do I need to update all 9 categories of indirect costs?**
 - No, only enter the ones that apply to your business. Leave the others blank if they're not relevant.
- **How do Step 0 inputs in the "05. Indirect Costs" tab impact my final ABC calculations?**
 - The number of menu items and estimated daily sales influence how the tool allocates indirect costs to each cost object (menu item).
- **Can I add multiple servings of the same ingredient?**
 - Yes. Use the **Amount** column to specify how many servings are used per dish. The tool will multiply the cost accordingly.
- **What if my ingredient cost changes frequently?**
 - Update the **Wholesale Price** in the "02. Food Inventory" tab whenever prices change. The tool recalculates in real time.
- **Do I need to input all equipment used, even briefly?**
 - Yes. Even brief usage contributes to costs. Enter the estimated number of minutes each piece of equipment is used to capture full cost.
- **Can I add new equipment?**
 - You can expand the list in Tab 5, but make sure to fill out both **Useful Life** and **Acquisition Cost** for accurate per-minute cost calculations.
- **What if the same role completes multiple activities?**
 - You can assign the same role to multiple rows/activities. The tool will handle cumulative costs accurately based on the time and number of portions.
- **Can I define activities beyond the 48 pre-listed ones?**
 - Yes. Add new activities to the **03.01 Activity Pools** tab and ensure you assign a valid job role to calculate labor cost.
- **Why are no inputs required in Step 4 of the main sheet?**

- This is because this step pulls data directly from the "05. Indirect Costs" tab. Make sure to complete that tab thoroughly to ensure accurate overhead allocation.
- **What if I don't know how many dishes I sell daily?**
 - Use your best estimate based on historical sales data or POS system reports. This input affects how indirect costs are distributed across your menu items.