|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Profit and Loss Trend Analysis** | | | | | | | | | | | | | | | | |
|
|  | | | |  | | | |  | |  |  |  | |  |  |  |
|  | | | |  | | | |  | |  |  |  | |  |  |  |
| **For the [INSERT PERIOD] Ending [INSERT MONTH DAY YEAR]** | | | | | | | | | | | | |  | |  | |
|  |  |  |  | |  | |  | | |  | | |  | |  | |
| **GROSS MARGIN** | | | | | | | | | | | | | | | | | |
|  | | | | | | **Quantity** | | | **Unit Price** | | | | **Amount** | | **Percentage** | | |
| **Restaurant Sales** | | | | | |  | | |  | | | |  | |  | | |
| **Main and Side Dish Orders** | | | | | |  | | |  | | | |  | |  | | |
| [INSERT NAME OF MAIN/SIDE DISH ORDER] | | | | | | 2 | | | $150.00 | | | | $300.00 | | 100.00% | | |
|  | | | | | |  | | |  | | | |  | |  | | |
|  | | | | | |  | | |  | | | |  | |  | | |
| **Total** | | | | | | **2** | | | **$150.00** | | | | **$300.00** | | **100.00%** | | |
| **Non-Alcoholic Beverage Orders** | | | | | |  | | |  | | | |  | |  | | |
| [INSERT NAME OF NON-ALCOHOLIC BEVERAGE ORDER] | | | | | | 5 | | | $300.00 | | | | $1,500.00 | | 100.00% | | |
|  | | | | | |  | | |  | | | |  | |  | | |
|  | | | | | |  | | |  | | | |  | |  | | |
| **Total** | | | | | | **5** | | | **$300.00** | | | | **$1,500.00** | | **100.00%** | | |
| **Alcoholic Beverage Orders** | | | | | |  | | |  | | | |  | |  | | |
| [INSERT NAME OF ALCOHOLIC BEVERAGE ORDER] | | | | | | 2 | | | $300.00 | | | | $600.00 | | 100.00% | | |
|  | | | | | |  | | |  | | | |  | |  | | |
|  | | | | | |  | | |  | | | |  | |  | | |
| **Total** | | | | | | **2** | | | **$300.00** | | | | **$600.00** | | 100.00% | | |
| **Other Revenue** | | | | | |  | | |  | | | |  | |  | | |
| [INSERT NAME OF OTHER REVENUE] | | | | | | 1 | | | $200.00 | | | | $200.00 | | 100.00% | | |
|  | | | | | |  | | |  | | | |  | |  | | |
|  | | | | | |  | | |  | | | |  | |  | | |
| **Total** | | | | | | **1** | | | **$200.00** | | | | **$200.00** | | **100.00%** | | |
| **Total Restaurant Sales** | | | | | | **10** | | | **$950.00** | | | | **$2,600.00** | |  | | |
| **Less:** | | | | | |  | | |  | | | |  | |  | | |
| **Refunds/Allowances** | | | | | |  | | |  | | | |  | |  | | |
|  | | | | | | 10 | | | $950.00 | | | | $2,600.00 | | 100.00% | | |
| **Cost of Restaurant Sales** | | | | | | 10 | | | $200.00 | | | | $2,000.00 | | 76.92% | | |
| **Gross Profit** | | | | | | **0** | | | **$750.00** | | | | **$600.00** | | **23.08%** | | |

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Selling Price** | | | | | | **Quantity** | **Unit Price** | **Amount** | **Percentage** |
| Main and Side Dish Orders | | | | | | 20 | $200.00 | $1.50 | 0.29% |
| Non-Alcoholic Beverage Orders | | | | | | 10 | $500.00 | $500.00 | 97.33% |
| Alcoholic Beverage Orders | | | | | | 10 | $50.00 | $12.00 | 2.34% |
| Other Revenue | | | | | | 5 | $1,000.00 | $0.20 | 0.04% |
| **Total** | | | | | | **45** | **1750** | **513.7** | 100.00% |
|  |  |  |  | |  |  |  |  |  |
| Unit Cost | | | | | | 10 |  | $200.00 | 76.9% |
| Gross Profit | | | | | | 2 |  | 300 | 30.0% |
| Gross Margin | | | | | |  |  | 0.2307692 | 30.0% |
| Gross Margin per Unit | | | | | |  |  | 150 | 39.00% |
|  |  |  |  | |  |  |  |  |  |
|  |  |  |  | |  |  |  |  |  |
| Date: | | | |  | | | |  |  |
| Name of Preparer: | | | |  | | | |  |  |
| Name of Authorizing Person: | | | |  | | | |  |  |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Profit and Loss Trend Analysis** | | | | | | | | | | | | | |  |  | |  |
|  |  | |  |
|  | | | |  | | | |  | |  |  |  | |  |  | |  |
|  | | | |  | | | |  | |  |  |  | |  |  | |  |
| **For the [INSERT PERIOD] Ending [INSERT MONTH DAY YEAR]** | | | | | | | | | | | | |  | |  | | |
|  |  |  |  | |  | |  | | |  | | |  | |  | | |
| **PRIME COSTS AND CONTROLLABLE EXPENSES** | | | | | | | | | | | | | | | | | |
| **PRIME COSTS** | | | | | | **CURRENT AMOUNT** | | | **AMOUNT FOR THE YEAR** | | | | **PERCENTAGE** | | | | |
| **CURRENT** | | | **YEARLY** | |
| **For Main and Side Dishes:** | | | | | |  | | |  | | | |  | | |  | |
| [INSERT NAME OF COST] | | | | | | $500.00 | | | $800.00 | | | | 100.00% | | | 100.00% | |
|  | | | | | |  | | |  | | | |  | | |  | |
|  | | | | | |  | | |  | | | |  | | |  | |
| **Total** | | | | | | **$500.00** | | | **$800.00** | | | | **100.00%** | | | **100.00%** | |
| **For Non-Alcoholic Beverages:** | | | | | |  | | |  | | | |  | | |  | |
| [INSERT NAME OF COST] | | | | | | $600.00 | | | $700.00 | | | | 100.00% | | | 100.00% | |
|  | | | | | |  | | |  | | | |  | | |  | |
|  | | | | | |  | | |  | | | |  | | |  | |
| **Total** | | | | | | **$600.00** | | | **$700.00** | | | | **100.00%** | | | **100.00%** | |
| **For Alcoholic Beverages:** | | | | | |  | | |  | | | |  | | |  | |
| [INSERT NAME OF COST] | | | | | | $500.00 | | | $550.00 | | | | 100.00% | | | 100.00% | |
|  | | | | | |  | | |  | | | |  | | |  | |
|  | | | | | |  | | |  | | | |  | | |  | |
| **Total** | | | | | | **$500.00** | | | **$550.00** | | | | **100.00%** | | | **100.00%** | |
| **For Labor:** | | | | | |  | | |  | | | |  | | |  | |
| [INSERT NAME OF COST] | | | | | | $1,000.00 | | | $15,000.00 | | | | 100.00% | | | 100.00% | |
|  | | | | | |  | | |  | | | |  | | |  | |
|  | | | | | |  | | |  | | | |  | | |  | |
| **Total** | | | | | | **$1,000.00** | | | **$15,000.00** | | | | **100.00%** | | | **100.00%** | |
| **TOTAL PRIME COSTS** | | | | | | $2,600.00 | | | $17,050.00 | | | | 400.00% | | | 400.00% | |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **CONTROLLABLE EXPENSES** | **CURRENT AMOUNT** | **AMOUNT FOR THE YEAR** | **PERCENTAGE** | |
| **CURRENT** | **YEARLY** |
| **Salaries and Wages** |  |  |  |  |
| [INSERT SUB-COST] | $500.00 | $800.00 | 100.00% | 100.00% |
|  |  |  |  |  |
|  |  |  |  |  |
| **Total** | **$500.00** | **$800.00** | **100.00%** | **100.00%** |
| **Restaurant Employee Benefits** |  |  |  |  |
| [INSERT SUB-COST] | $1,000.00 | $2,000.00 | 100.00% | 100.00% |
|  |  |  |  |  |
|  |  |  |  |  |
| **Total** | **$1,000.00** | **$2,000.00** | **100.00%** | **100.00%** |
| **Variable Operating Expenses** |  |  |  |  |
| [INSERT SUB-COST] | $500.00 | $800.00 | 100.00% | 100.00% |
|  |  |  |  |  |
|  |  |  |  |  |
| **Total** | **$500.00** | **$800.00** | **100.00%** | **100.00%** |
| **Promotional and Marketing Costs** |  |  |  |  |
| [INSERT SUB-COST] | $5,000.00 | $6,000.00 | 100.00% | 100.00% |
|  |  |  |  |  |
|  |  |  |  |  |
| **Total** | **$5,000.00** | **$6,000.00** | **100.00%** | **100.00%** |
| **Utilities and Maintenance Costs** |  |  |  |  |
| [INSERT SUB-COST] | $400.00 | $500.00 | 100.00% | 100.00% |
|  |  |  |  |  |
|  |  |  |  |  |
| **Total** | **$400.00** | **$500.00** | **100.00%** | **100.00%** |
| **Restaurant General Costs** | $2,000.00 | $2,500.00 | 100.00% | 100.00% |
| [INSERT SUB-COST] |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
| **Total** | **$2,000.00** | **$2,500.00** | **100.00%** | **100.00%** |
| **Total Controllable Expenses** | **$9,400.00** | **$12,600.00** | **600.00%** | **600.00%** |

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Profit and Loss Trend Analysis** | | | | | | | | | | | | | | | | |  | |  | |  | |
|  | |  | |  | |
|  | | | | |  | | | |  | |  | |  |  | | |  | |  | |  | |
| **For the [INSERT PERIOD] Ending [INSERT MONTH DAY YEAR]** | | | | | | | | | | | | | | |  | | | |  | | | |
|  | |  | |  | | |  |  | | | |  | | | |  | | | |  | | | |  |
| **COST OF GOODS SOLD** | | | | | | | | | | | | | | | | | | | | | |
|  |  | |  | | | |  | | |  | | |  | | | | |  | | | |
| Beginning Inventory Balance | | | | | |  | | | | | | | | | | | | | | | |
| Add: Purchases | | | | | |  | | | | | | | | | | | | | | | |
| Less: Ending Inventory | | | | | |  | | | | | | | | | | | | | | | |
| Cost of Goods Sold | | | | | | $0.00 | | | | | | | | | | | | | | | |
|  |  | |  | | | |  | | |  | | |  | | | | |  | | | |
| **Item/s** | | | | | | | **Quantity** | | | **Unit** | | | **Unit Cost** | | | | | **Total Cost Amount** | | | |
| **Main and Side Dish Ingredients:** | | | | | | |  | | |  | | |  | | | | |  | | | |
| [INSERT NAME OF INGREDIENT] | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
| **Kitchen Supplies and Materials:** | | | | | | |  | | |  | | |  | | | | |  | | | |
| [INSERT NAME OF SUPPLY/MATERIAL] | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
| **Counter Supplies and Materials:** | | | | | | |  | | |  | | |  | | | | |  | | | |
| [INSERT NAME OF SUPPLY/MATERIAL] | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
| **Other Restaurant Supplies and Materials:** | | | | | | |  | | |  | | |  | | | | |  | | | |
| [INSERT NAME OF SUPPLY/MATERIAL] | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
| **Labor and Overhead:** | | | | | | |  | | |  | | |  | | | | |  | | | |
| [INSERT NAME OF SUB-COST] | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
|  | | | | | | |  | | |  | | |  | | | | |  | | | |
| **TOTAL COST OF GOODS SOLD** | | | | | | | $0.00 | | | | | | | | | | | | | | |