Check your margins

See your gross profit by category and by dish, using real ingredient costs and what actually sold.

For Owners, managers · **Takes** 1 minute

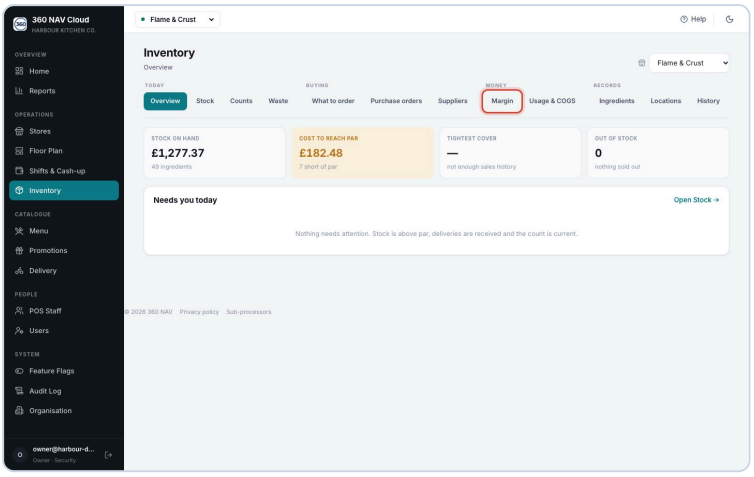
Watch the video
360navtech.com/pos/help/v/check-your-margins

Before you start

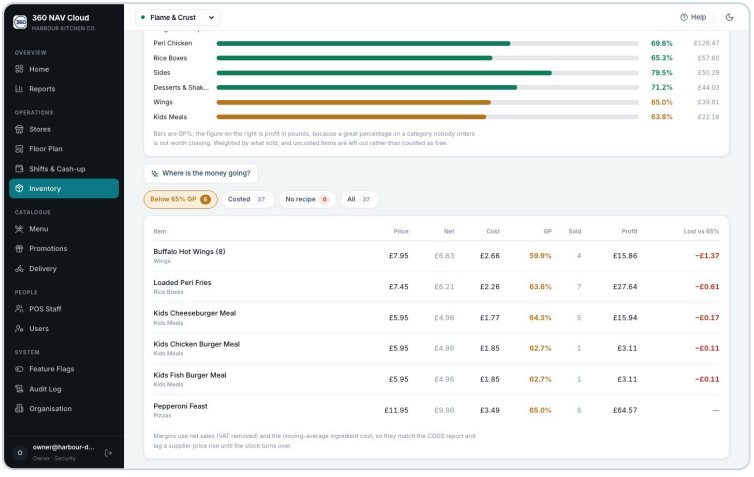
Margins need recipes: each dish lists its ingredients and quantities (the **Recipe** tab when you edit an item).

Steps

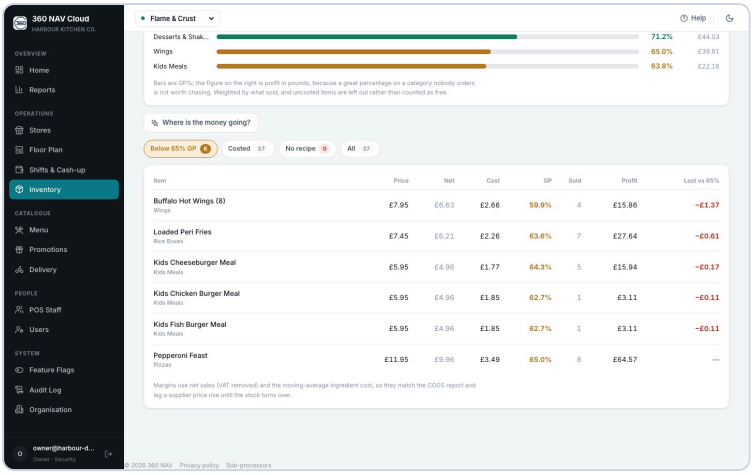
1. **Open Inventory, then Margin. Menu GP** is your gross profit after ingredients, weighted by what sold. It also shows profit in pounds, and how much of the menu is costed.



2. **Compare categories.** Each shows its GP% and the pounds of profit it earns, so you can see which ones are worth pushing.



3. **Check each dish.** Items are listed with cost, price and margin, so you can spot what to re-price or re-cost.



Tips

- Costs use a moving average, so margins catch up with a supplier's price rise as old stock is used.
- Receiving deliveries with their cost keeps margins accurate.