|  |
| --- |
| **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 |