



रेसिपी मेन्यू आइटम जोड़ें

रेसिपी से POS तक, 10 चरणों में

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

AI Recipe Builder

✓ Extracted recipe · Matched 14 ingredients · 0.0s

✓ Input: Chicken fried rice · 1 servings

✓ Tokens: 0 · Cost: \$0.0000

Chicken Fried Rice

×

Clear

A classic Asian-style fried rice featuring tender diced chicken, fluffy day-old jasmine rice, scrambled egg, and aromatic vegetables wok-tossed in a savory soy-sesame sauce. Quick to execute on a high-heat burner, ideal for à la carte service.

🍴 1 servings ⌚ 10m prep ⌚ 8m cook **Finished**

Ingredients (14) · click qty to edit · click X to remove

✓ 150 g jasmine rice

✓ 1 pieces egg

✓ 8 g garlic

✓ 30 g green peas

✓ 15 ml soy sauce

✓ 5 ml sesame oil

✓ 1 g white pepper

+

Add ingredient

×

✓ 100 g chicken breast

×

✓ 40 g onion

×

✓ 30 g carrot

×

✓ 15 g green onions

×

✓ 10 ml oyster sauce

×

✓ 20 ml vegetable oil

×

✓ 2 g salt

×

Instructions

Yield: 1 portion

Ensure all mise en place is prepared before firing: dice chicken, dice vegetables, beat egg, slice green onions, and measure all sauces into a small ramekin.

Heat a wok or large sauté pan over maximum heat until smoking. Add vegetable oil and swirl to coat.

⌚ gluten ⌚ eggs ⌚ soy ⌚ sesame ⌚ molluscs

🔄 Regenerate

💾 Save Recipe



मेन्यू आइटम के दो प्रकार

+ Recipe Item

रेसिपी मेन्यू आइटम

यह गाइड

 Retail Item

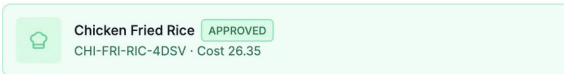
रिटेल मेन्यू आइटम

अलग गाइड

कहाँ बनता है	किचन में	खरीदकर, जैसा है वैसा बेचा जाता है
किससे जुड़ा	एक रेसिपी से	एक स्टॉक प्रोडक्ट से
बिकने पर	किचन स्टॉक से घटता है	इन्वेंटरी स्टॉक से घटता है
लागत कहाँ से	रेसिपी की सामग्री	खरीद मूल्य
मंजूरी चाहिए?	हाँ, लागत से पहले	नहीं
उदाहरण	फ्राइड राइस, लाटे	बोतलबंद पानी, डिब्बाबंद सामान



हर रेसिपी मेन्यू आइटम के लिए ज़रूरी



एक रेसिपी, AI या मैनुअल



Chicken Fried Rice Approved

रेसिपी **Approved** पर सेट



आइटम की फ़ोटो

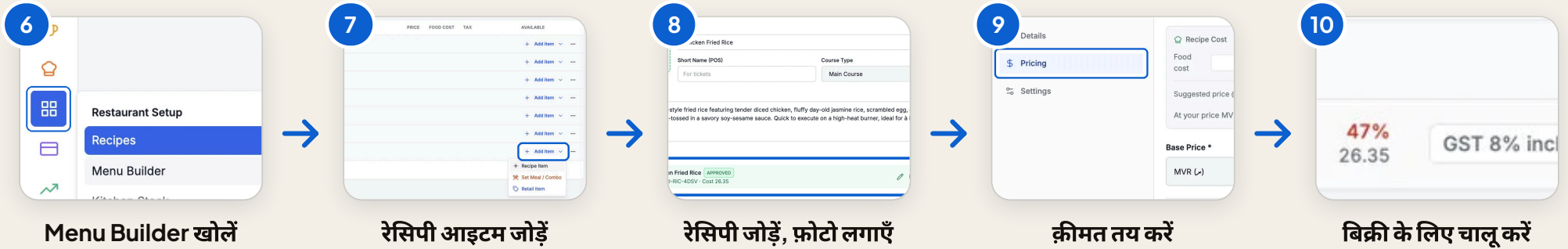


रेसिपी से मेन्यू तक

रेसिपी

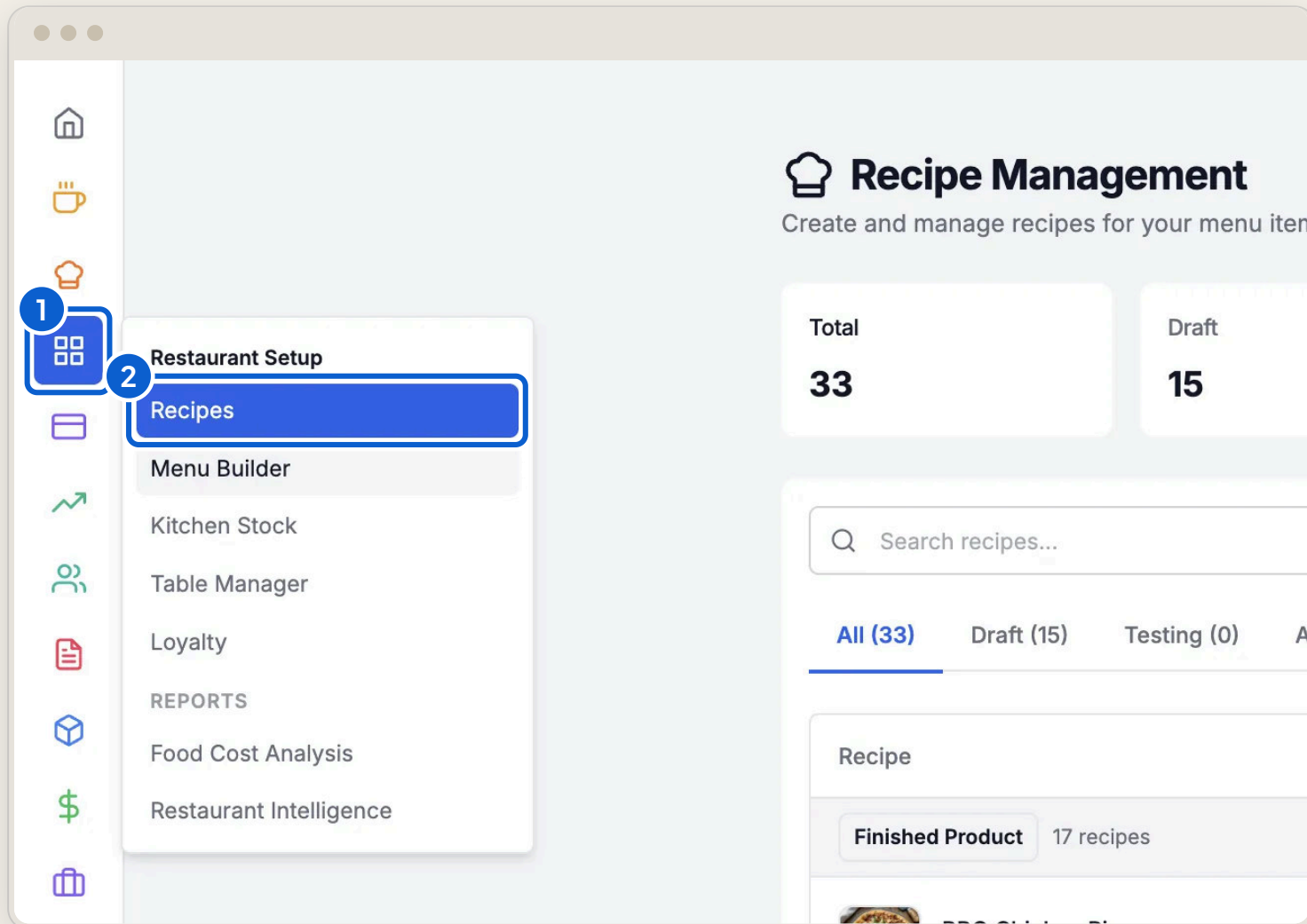


मेन्यू आइटम





1 रेसिपी खोलें



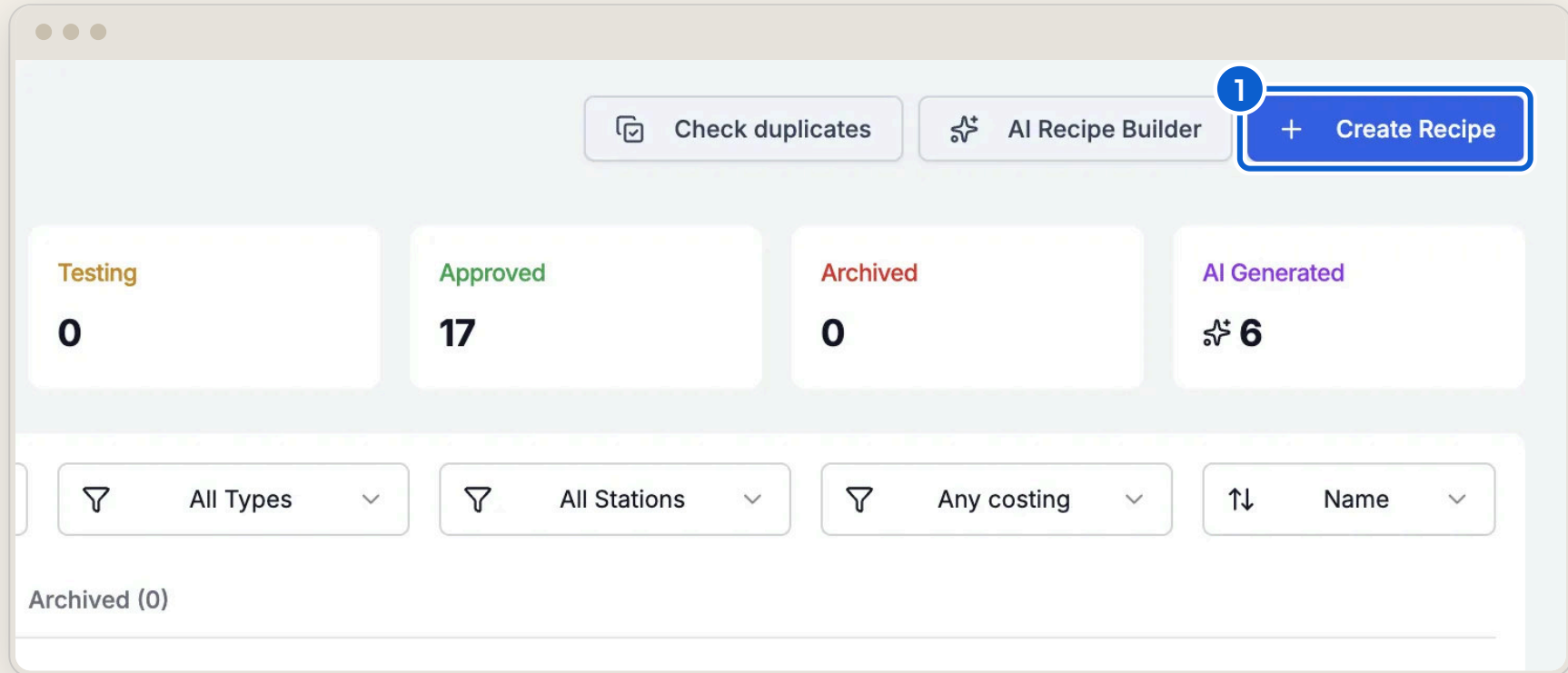
1 **setup** आइकन पर पॉइंटर ले जाएँ

2 **Recipes** पर क्लिक करें



2

नई रेसिपी शुरू करें



1

Create Recipe पर क्लिक करें



3

डिश के बारे में बताएँ

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

1 AI Recipe Builder

AI Recipe Builder

Upload recipe photos, paste a URL, or describe your dish to generate a complete professional recipe

2 Chicken fried rice

3

Cuisine Any

Servings 1

Cost % 30

1 AI Recipe Builder खोलें

2 डिश का नाम टाइप करें

3 भेजें

i खुद टाइप करना है? **Manual Entry** चुनें

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

1 AI Recipe Builder

3

✓

↑



4

जाँचें और सेव करें

Create Recipe

Build a recipe and link it to this menu item

Manual Entry

AI Recipe Builder

✓ Extracted recipe · Matched 14 ingredients · 0.0s

✓ Input: Chicken fried rice · 1 servings

✓ Tokens: 0 · Cost: \$0.0000

Chicken Fried Rice

✕ Clear

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🕒 1 servings 🕒 10m prep 🕒 8m cook **Finished**

Ingredients (14) · click qty to edit · click ✕ to remove

✓ 150 g jasmine rice	✕ ✓ 100 g chicken breast	✕
✓ 1 pieces egg	✕ ✓ 40 g onion	✕
✓ 8 g garlic	✕ ✓ 30 g carrot	✕
✓ 30 g green peas	✕ ✓ 15 g green onions	✕
✓ 15 ml soy sauce	✕ ✓ 10 ml oyster sauce	✕
✓ 5 ml sesame oil	✕ ✓ 20 ml vegetable oil	✕
✓ 1 g white pepper	✕ ✓ 2 g salt	✕

Instructions

Yield: 1 portion

Ensure all mise en place is prepared before firing: dice chicken, dice vegetables, beat egg, slice green onions, and measure all sauces into a small ramekin.

Heat a wok or large sauté pan over maximum heat until smoking. Add vegetable oil and swirl to coat.

gluten

eggs

soy

sesame

molluscs

Regenerate

Save Recipe

Chicken fried rice

📄

📄

Cuisine: Any

Servings: 1

Cost %: 30

1

सामग्री जाँचें

2

Save Recipe पर क्लिक करें



5

रेसिपी मंज़ूर करें

← Back

Chicken Fried Rice

1 Draft

2

- Draft
- Testing
- Approved
- Archived

Costs **MVR 26.35** a portion · a **large** **MVR 87.82**

Ingredients & Cost
14 items · all linked

+ Add

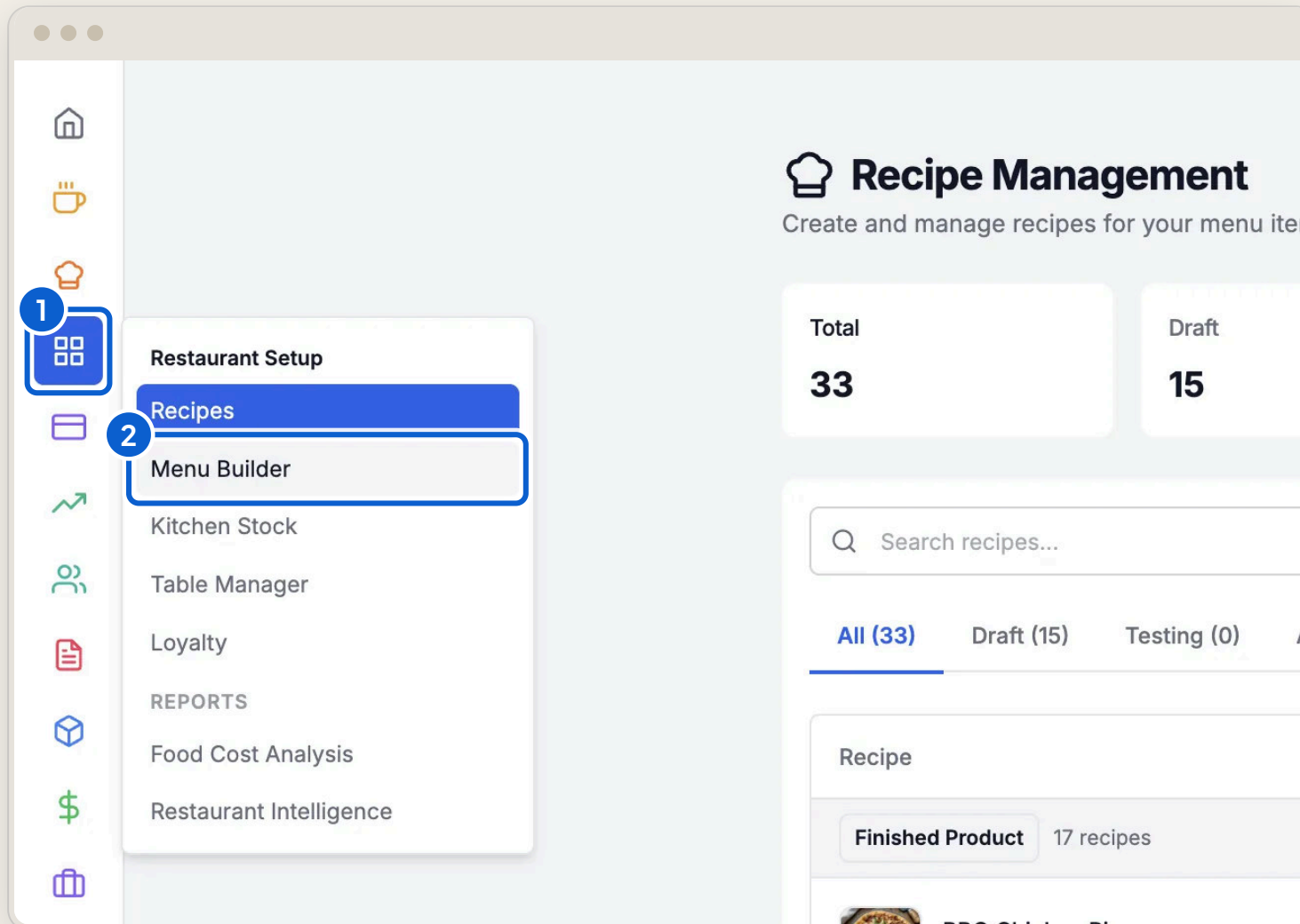
INGREDIENT	QTY	WASTE	COST/UNIT	TOTAL
jasmine rice	150 g	5%	MVR 0.04/G est	MVR 6.30 ...
chicken breast	100 g	10%	MVR 0.06/G est	MVR 8.80 ...
egg	1 pieces	5%	MVR 1.90/PIECES est	MVR 2.10 ...

1 **Draft** पर क्लिक करें2 **Approved** चुनें

सिर्फ़ मंज़ूर रेसिपी ही जुड़ सकती है



6 Menu Builder खोलें



- 1 **setup** आइकन पर पॉइंटर ले जाएँ
- 2 **Menu Builder** पर क्लिक करें



7

रेसिपी आइटम जोड़ें

The screenshot shows a 'Drinks Menu' interface with a search bar and a list of menu categories. The categories are: Soft Drinks (8 items, 6 no tax), Tea & Coffee (11 items, 8 no tax), Sandwiches (5 items), Pizza (3 items), Fresh Juice (5 items, 5 no tax), Appetizers (3 items), and Main Course (0 items). A 'No items yet — add the first item' message is at the bottom. A dropdown menu is open, showing options: '+ Add item', '+ Recipe Item', 'Set Meal / Combo', and 'Retail Item'. The 'Recipe Item' option is highlighted with a blue box and a blue circle with the number 2.

1 Add item पर क्लिक करें

2 Recipe Item चुनें

i कैटेगरी नहीं है? पहले **Add Category** करें

A close-up of the 'Add item' dropdown menu. The 'Recipe Item' option is highlighted with a blue box and a blue circle with the number 2. The other options are '+ Add item', 'Set Meal / Combo', and 'Retail Item'.



8

रेसिपी जोड़ें, फ़ोटो लगाएँ

3

Name

Chicken Fried Rice

Short Name (POS)

For tickets

Course Type

Main Course

Description

A classic Asian-style fried rice featuring tender diced chicken, fluffy day-old jasmine rice, scrambled egg, and aromatic vegetables wok-tossed in a savory soy-sesame sauce. Quick to execute on a high-heat burner, ideal for à la carte service.

Linked Recipe *

1

Chicken Fried Rice

CHI-FRI-RIC-4DSV • Cost 26.35

2

APPROVED

Edit Change

1

रेसिपी खोजकर चुनें

2

Approved दिखना चाहिए

3

photo लगाएँ



9

कीमत तय करें

Details

1 Pricing

Settings

Recipe Cost

MVR 26.35 / portion

Food cost: 25%, **30%**, 35%, 40%, 50%

Suggested price @ 30% food cost: **MVR 87.82** Use

At your price MVR 60.00: 43.9% food cost

Base Price *

2 MVR 60

☒ Taxable ☒ Tax Inclusive ☒ Service charge 10%

% Tax Rate Selection

Recommended for Maldives

No Tax 0% **GST 8%** BPT 15% TGST 17%

Custom Rate Enter Custom

Tax Inclusive Tax is included in the selling price

Selected Tax Rate: 8% (Inclusive)

Unit price 55.56

Tax 8% (incl.) +4.44

Total MVR 60.00

Service 10% +6.00

Grand total MVR 66.00

Cancel

3 Add Item

1 Pricing खोलें

2 Base Price डालें

3 Add Item पर क्लिक करें

i टैक्स और सर्विस चार्ज जाँचें

3

Cancel

Add Item

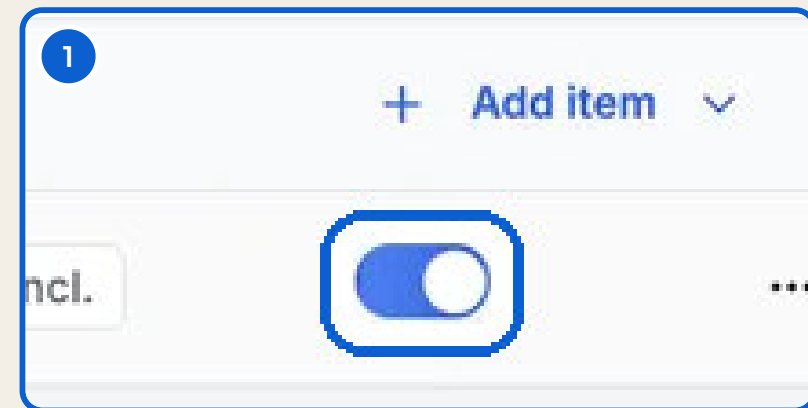
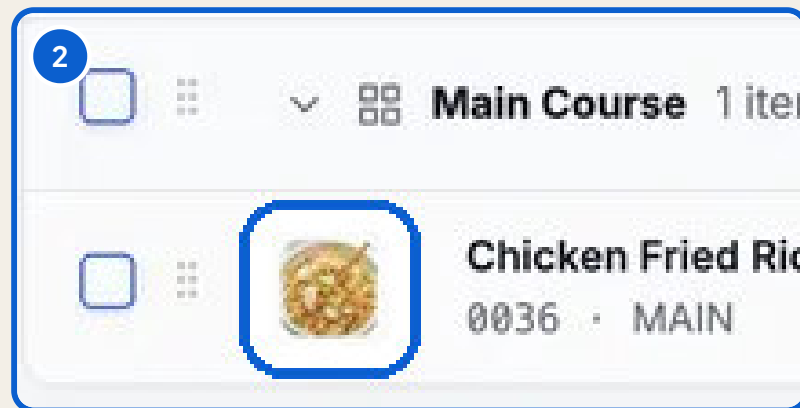


10 बिक्री के लिए चालू करें



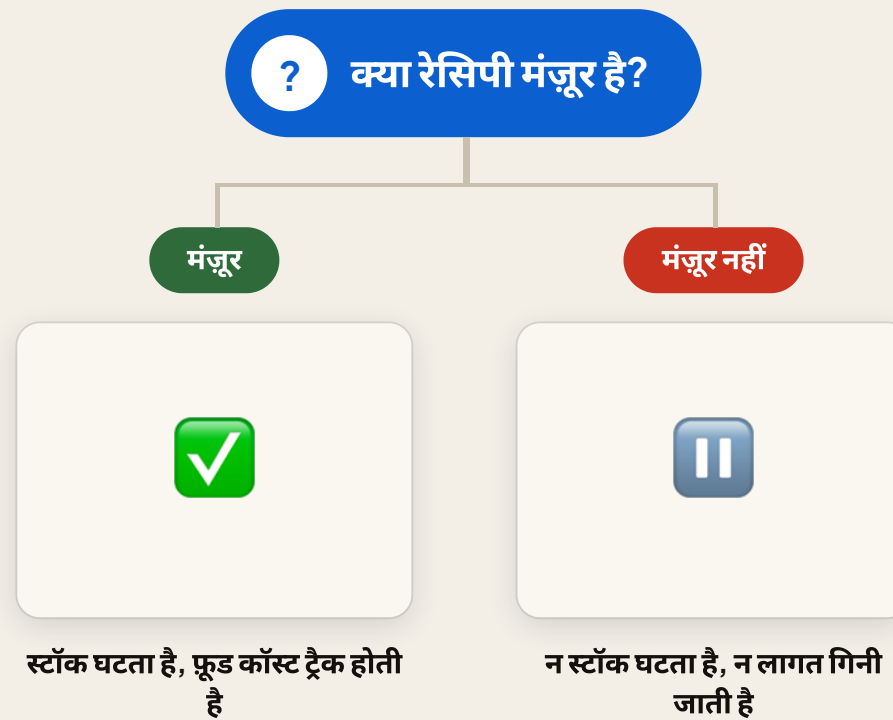
1 Available चालू करें

2 आइटम की फ़ोटो यहाँ दिखती है





बिकने पर





अब POS पर उपलब्ध

