Symbifox

What every plate costs, kept current.

Recipes, yields and sub-recipes, ingredient prices taken from the latest vendor bill, and the food cost of every dish in plain sight.

Odoo 18 module | Kitchen

symbifox.com | hello@symbifox.com

The reality

Where the margin leaks without anyone noticing

Symbifox

A spreadsheet that lags behind

Dish costs live in a file someone updates when they remember. The shrimp price has already moved.

Trim loss left out

A whole salmon never reaches the plate at 100%. Without yields, the cost you see is too low.

Bills nobody reads in the kitchen

A supplier increase goes through accounting, and nobody sees which dish it pushes over the line.

Allergens retyped by hand

Every dish keeps its own list. An ingredient changes and the list does not.

The solution

Plate cost, driven by your vendor bills

Symbifox

1

Recipes that draw on stock

A dish sold pulls its ingredients out of stock, at the register or on delivery.

2

Net, yield, gross

What lands on the plate, what trimming costs, what really leaves the shelf.

3

Priced from the latest bill

Each ingredient takes the cost of its latest bill, brought down to the gram.

4

Food cost and suggested price

Your target, the dish ratio, a suggested price rounded your way.

5

Allergens carried up

Declared on the ingredient, carried by every preparation and every dish.

The whole menu at a glance

Plate cost and food cost ratio for every dish

Symbifox

The ratio next to the name

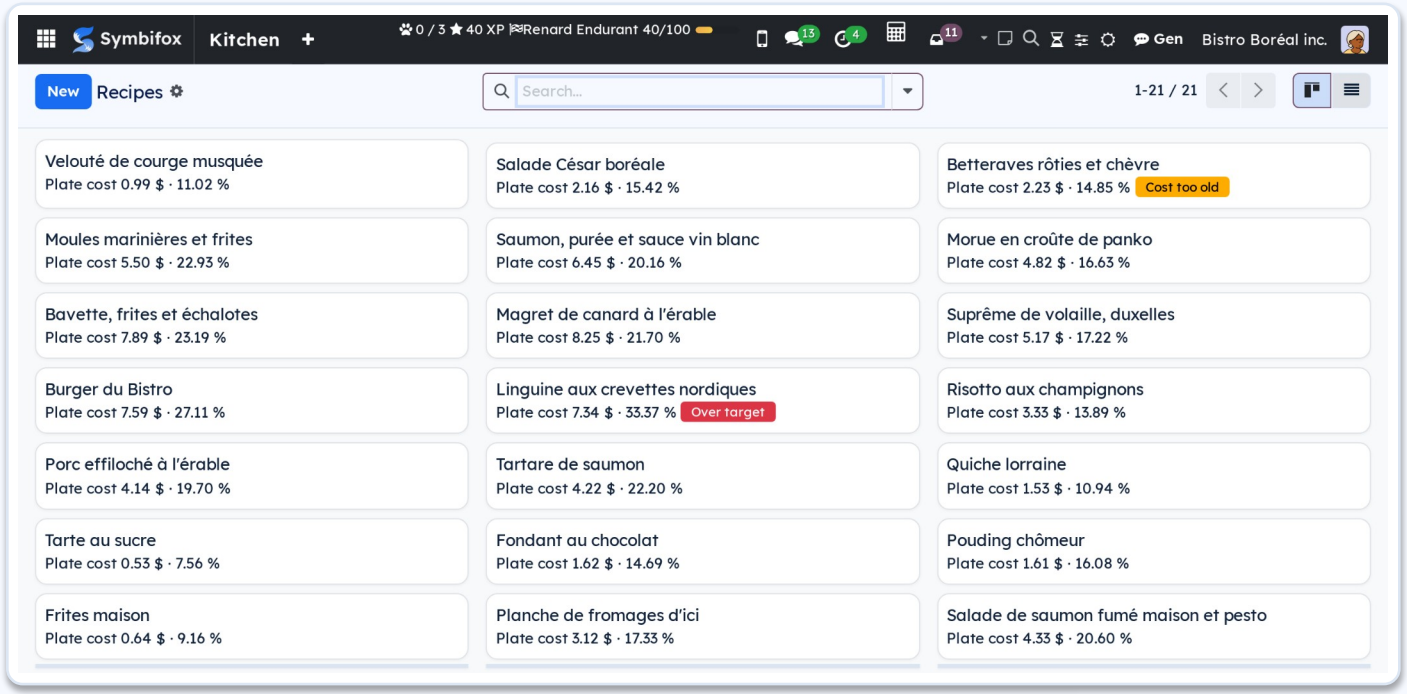
Plate cost and food cost for every dish, no file to open.

Overruns flagged in red

A dish above its target carries a red tag on its card.

Stale prices called out

An ingredient with no bill for 60 days marks every dish that uses it.



The Bistro's dishes: one over target, one cost too old

The recipe, down to the gram

What goes on the plate, and what leaves the stock

Symbifox

Yield is part of the cost

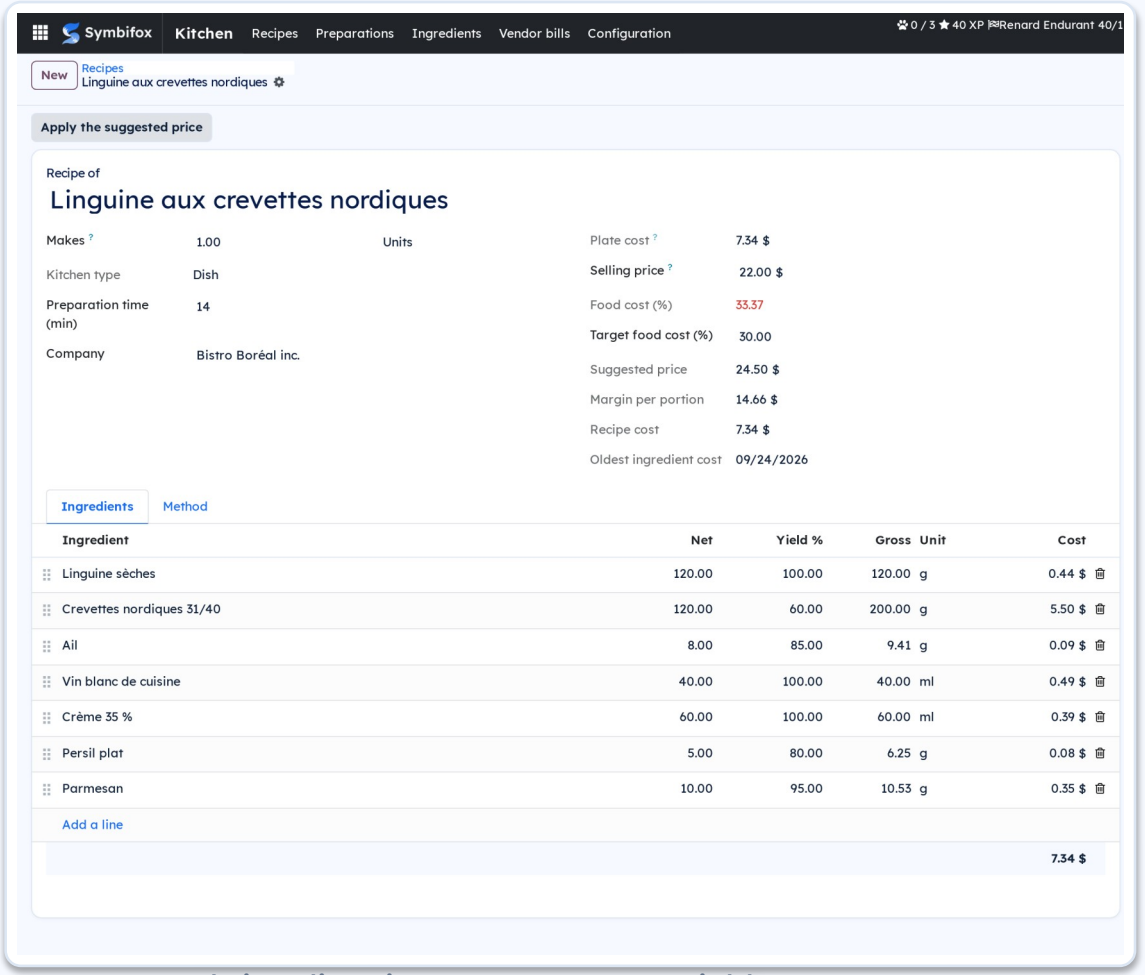
Peeled shrimp yields 60%: cost and stock movement both follow the 200 g gross.

Suggested price in one click

30% target, price rounded to the quarter, margin per portion: one button applies it.

Sub-recipes

A stock, a sauce or a dough is costed once and reused in every recipe.



Shrimp linguine: 120 g net, 60% yield, 200 g gross

The price comes from the bill

Not from one more thing to type

Symbifox

The latest bill wins

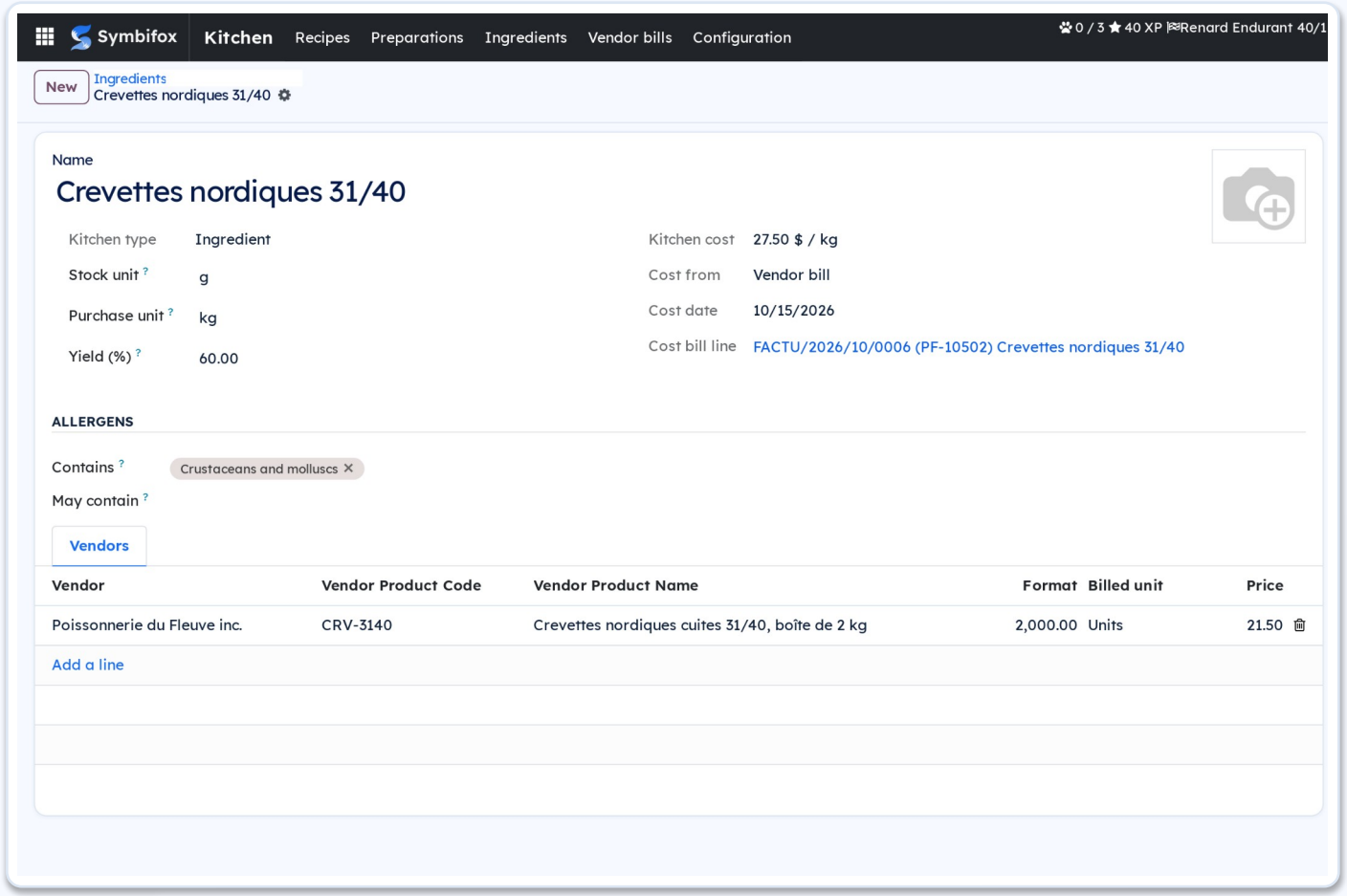
By bill date, net of discounts and taxes, converted to the stock unit.

The source one click away

Every cost links to the bill line that set it.

A cancelled bill leaves no trace

The cost falls back to the previous bill, with nothing to fix by hand.

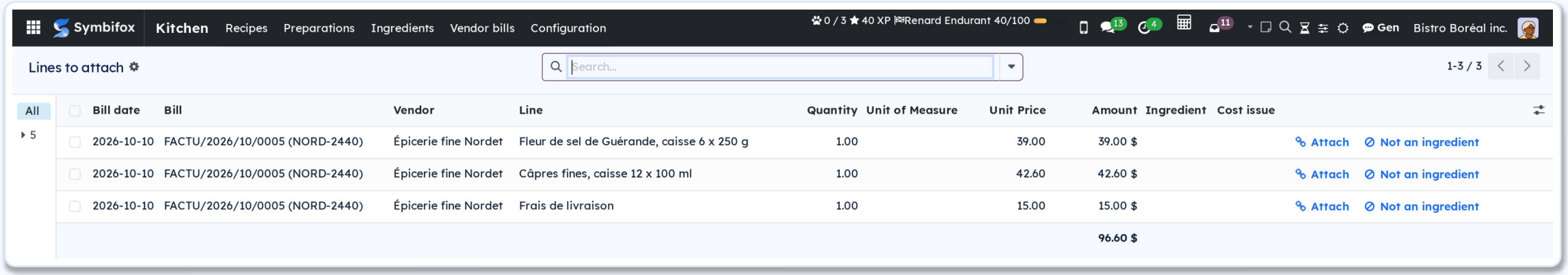


Shrimp: 27.50 $ a kilo, from the October 15 bill

Bills as they actually arrive

A line with no product is matched once, with its pack size

Symbifox



Three lines from the specialty grocer: match to an ingredient, or set aside what isn't one

Received the day it arrives

No purchase order: the bill brings the goods in

Symbifox

Once per line

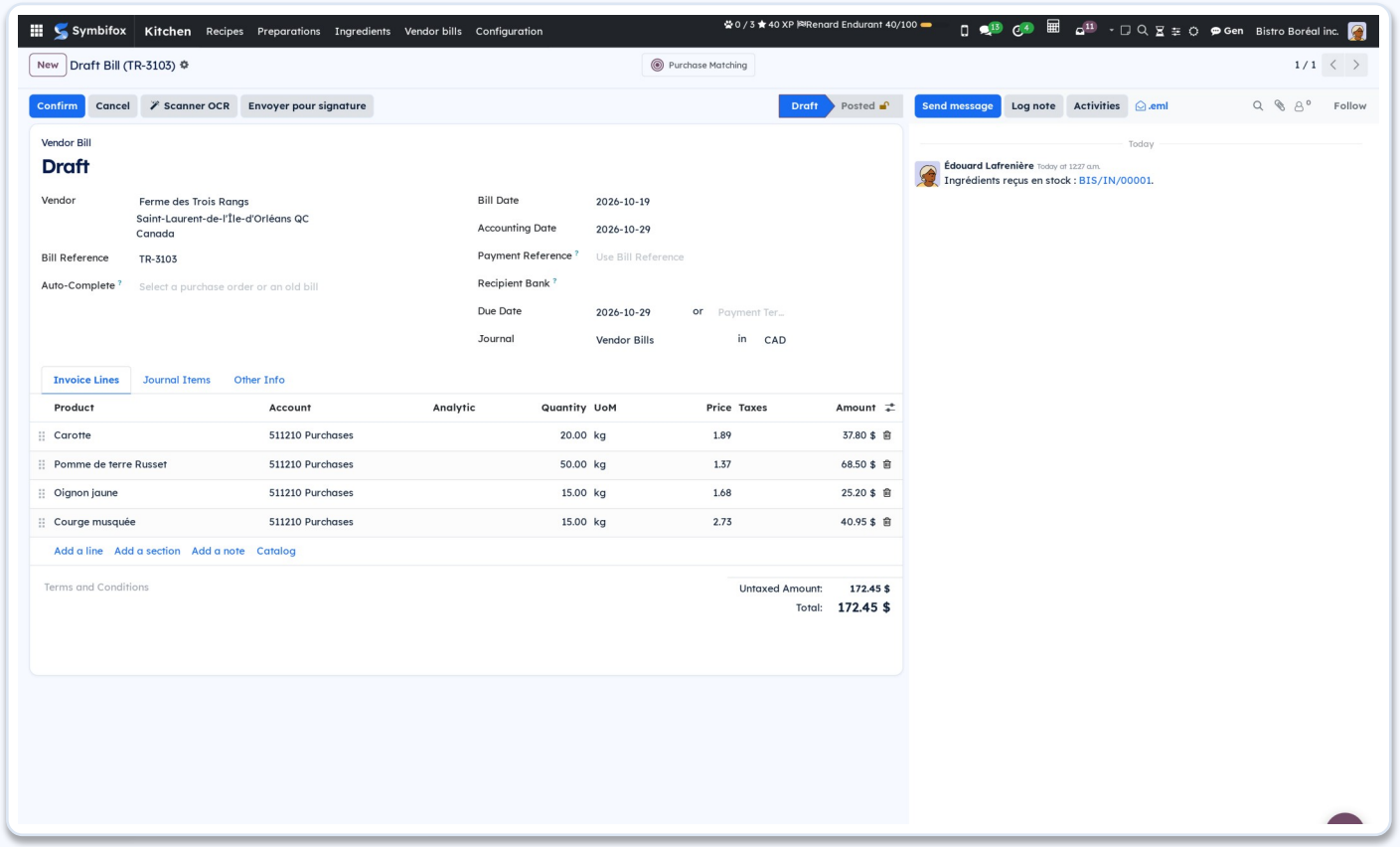
The "Received" button brings each ingredient into stock at the cost of its bill line.

Stock on the right day

Goods come in the day they arrive, not the day the bill is posted.

Cancelling follows through

Cancelling the bill returns what is still in stock, and nothing more.



The draft bill brought the delivery into stock

Told when a dish drifts

One price increase, one activity, the right dish

Symbifox

At the right moment

As soon as the bill is posted, the kitchen manager gets an activity.

With the cause

The bill and the ingredients are named; the figures stay on the recipe.

One at a time

One open activity per dish, not a flood of reminders.



The shrimp increase pushes the linguine over its target

Printed for the line and the floor

The technical sheet and the menu's allergens

Symbifox

Linguine aux crevettes nordiques

Makes 1 Units · 14 min

Ingredient	Net	Yield	Gross	Unit	Cost
Linguine sèches	120	100 %	120	g	0.44 $
Crevettes nordiques 31/40	120	60 %	200	g	5.50 $
Ail	8	85 %	9.41	g	0.09 $
Vin blanc de cuisine	40	100 %	40	ml	0.49 $
Crème 35 %	60	100 %	60	ml	0.39 $
Persil plat	5	80 %	6.25	g	0.08 $
Parmesan	10	95 %	10.53	g	0.35 $

Plate cost: 7.34 $ · **Price:** 22.00 $ · **Food cost:** 33.4 % · **Suggested price:** 24.50 $

Allergens: Eggs, Wheat and gluten, Crustaceans and molluscs, Sulphites, Milk

Technical sheet with costs

Allergens on our menu

Dish	Peanuts	Tree nuts	Sesame	Milk	Eggs	Fish	Crustaceans and molluscs	Soy	Wheat and gluten	Sulphites	Mustard
Velouté de courge musquée				●							
Salade César boréale				●	●				●		●
Betteraves rôties et chèvre		●		●						●	●
Moules marinières et frites				●			●			●	
Saumon, purée et sauce vin blanc				●		●				●	
Morue en croûte de panko				●		●			●		
Bavette, frites et échalotes				●							
Magret de canard à l'érable				●						●	
Suprême de volaille, duxelles				●						●	
Burger du Bistro				●	●				●		●
Linguine aux crevettes nordiques				●	●		●		●	●	
Risotto aux champignons				●						●	
Porc effiloché à l'érable				●	●				●		●
Tartare de saumon				●	●	●			●		●
Quiche lorraine				●	●				●		
Tarte au sucre				●	●				●		
Fondant au chocolat				●	●			●	●		
Pouding chômeur				●					●		
Frites maison											
Planche de fromages d'ici		●		●	●				●		

Menu allergen sheet

Count location by location

Each location is applied as soon as it is entered

Symbifox

The warehouse stock last

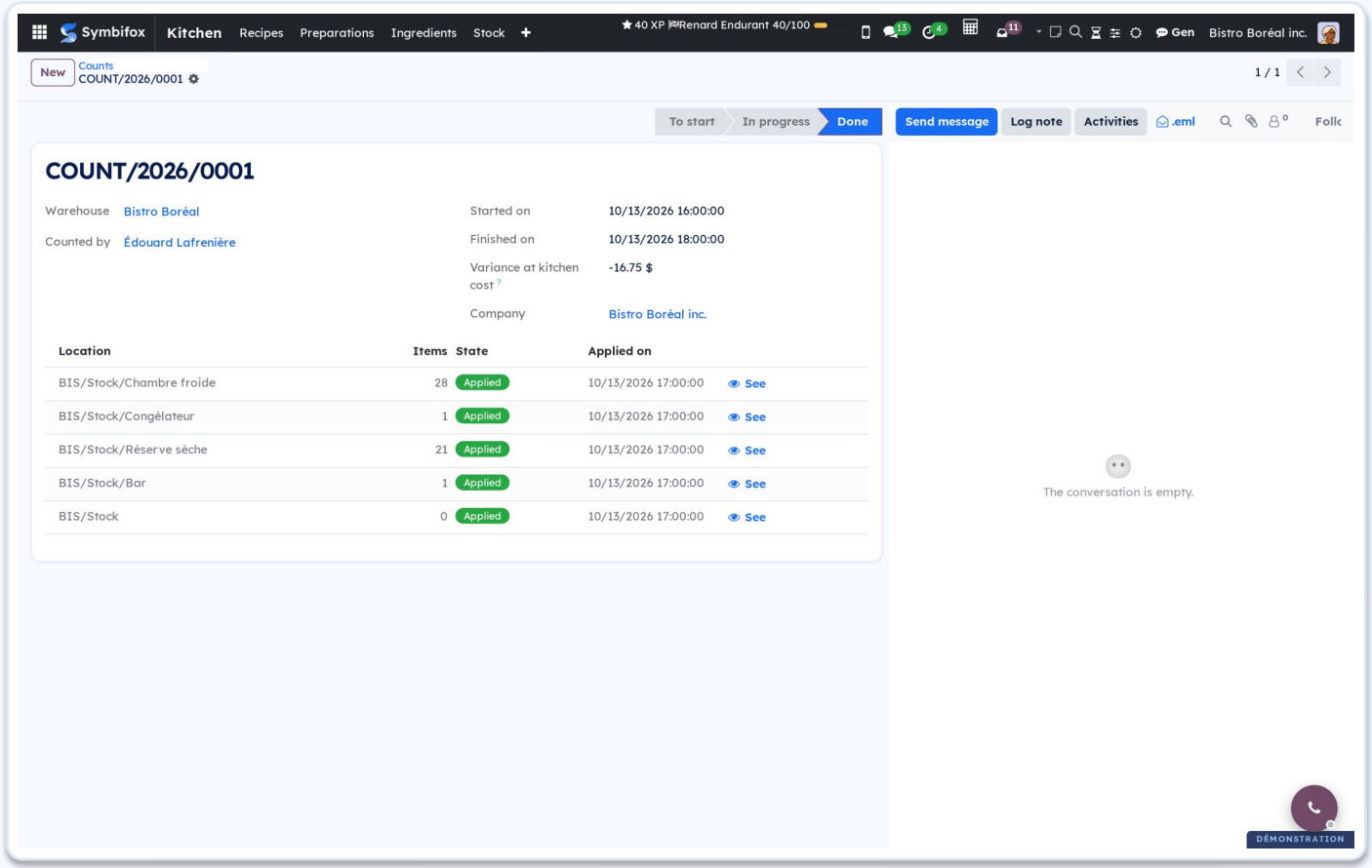
Sales, receipts and batches go through it: counted too, the total stays right.

A variance with a price

The manager reads each item's variance at the day's kitchen cost.

Nothing drops to zero by oversight

An item nobody entered keeps its stock.

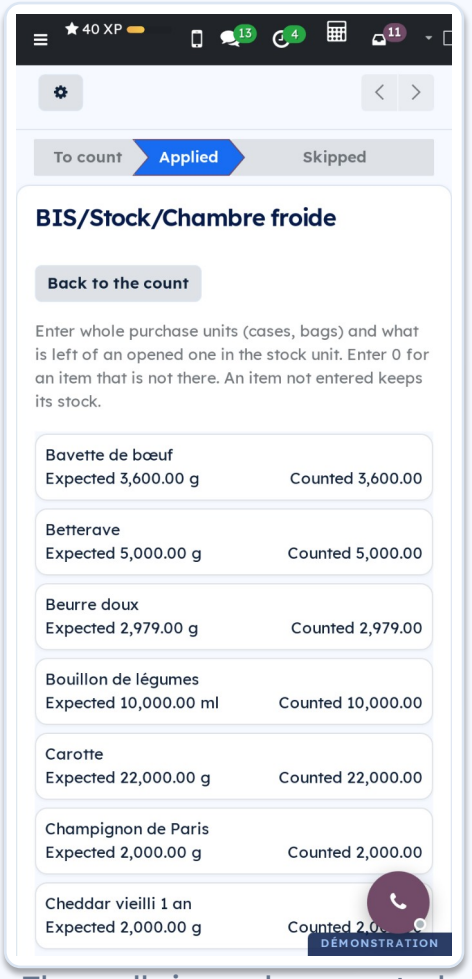


The Bistro's count: five locations, the variance at kitchen cost

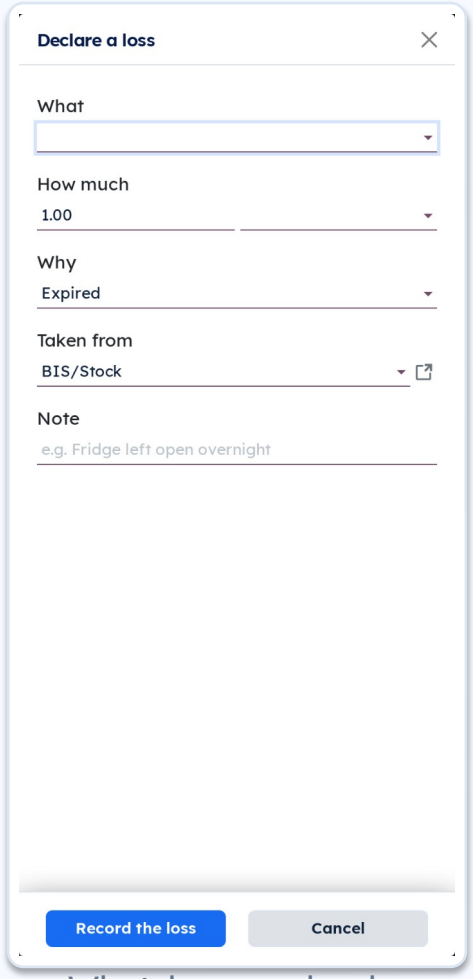
On a phone, in the kitchen

Count the walk-in, declare a loss

Symbifox



The walk-in cooler, counted



What, how much, why

Losses, with a price

What goes, and why

Symbifox

Six reasons

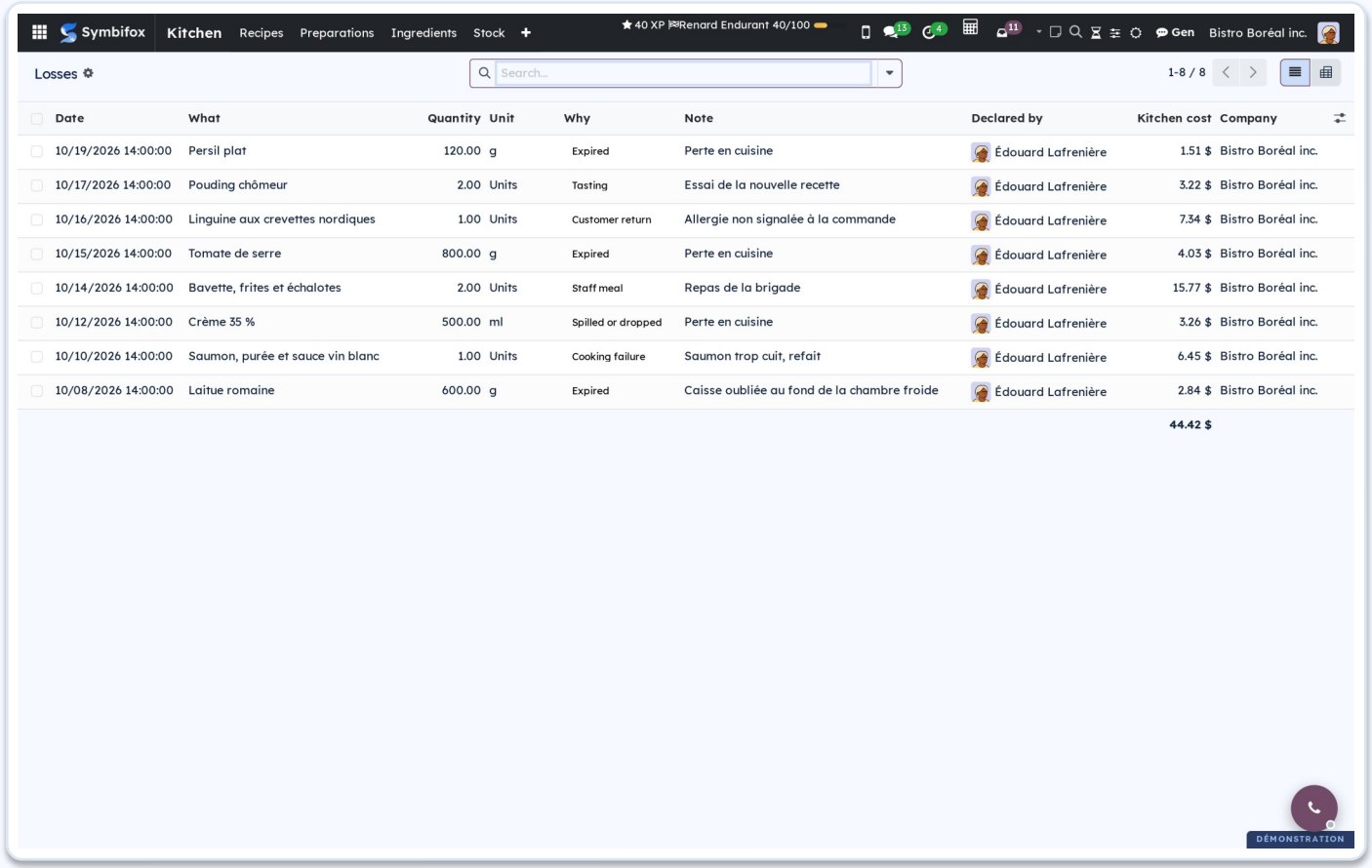
Expired, cooking failure, customer return, spilled, staff meal, tasting.

A lost dish

It leaves the stock as its ingredients, following its recipe.

A loss is a fact

Recorded even when the figures say there was not that much.



Date	What	Quantity	Unit	Why	Note	Declared by	Kitchen cost	Company
10/19/2026 14:00:00	Persil plat	120.00	g	Expired	Perte en cuisine	Édouard Lafrenière	1.51 $	Bistro Boréal inc.
10/17/2026 14:00:00	Pouding chômeur	2.00	Units	Tasting	Essai de la nouvelle recette	Édouard Lafrenière	3.22 $	Bistro Boréal inc.
10/16/2026 14:00:00	Linguine aux crevettes nordiques	1.00	Units	Customer return	Allergie non signalée à la commande	Édouard Lafrenière	7.34 $	Bistro Boréal inc.
10/15/2026 14:00:00	Tomate de serre	800.00	g	Expired	Perte en cuisine	Édouard Lafrenière	4.03 $	Bistro Boréal inc.
10/14/2026 14:00:00	Bavette, frites et échalotes	2.00	Units	Staff meal	Repas de la brigade	Édouard Lafrenière	15.77 $	Bistro Boréal inc.
10/12/2026 14:00:00	Crème 35 %	500.00	ml	Spilled or dropped	Perte en cuisine	Édouard Lafrenière	3.26 $	Bistro Boréal inc.
10/10/2026 14:00:00	Saumon, purée et sauce vin blanc	1.00	Units	Cooking failure	Saumon trop cuit, refait	Édouard Lafrenière	6.45 $	Bistro Boréal inc.
10/08/2026 14:00:00	Laitue romaine	600.00	g	Expired	Caisse oubliée au fond de la chambre froide	Édouard Lafrenière	2.84 $	Bistro Boréal inc.
							44.42 $	

Eight losses at the Bistro, valued at kitchen cost

Every sale leaves the stock

Register, banquet, another register, school meals

Symbifox

Odoo's register

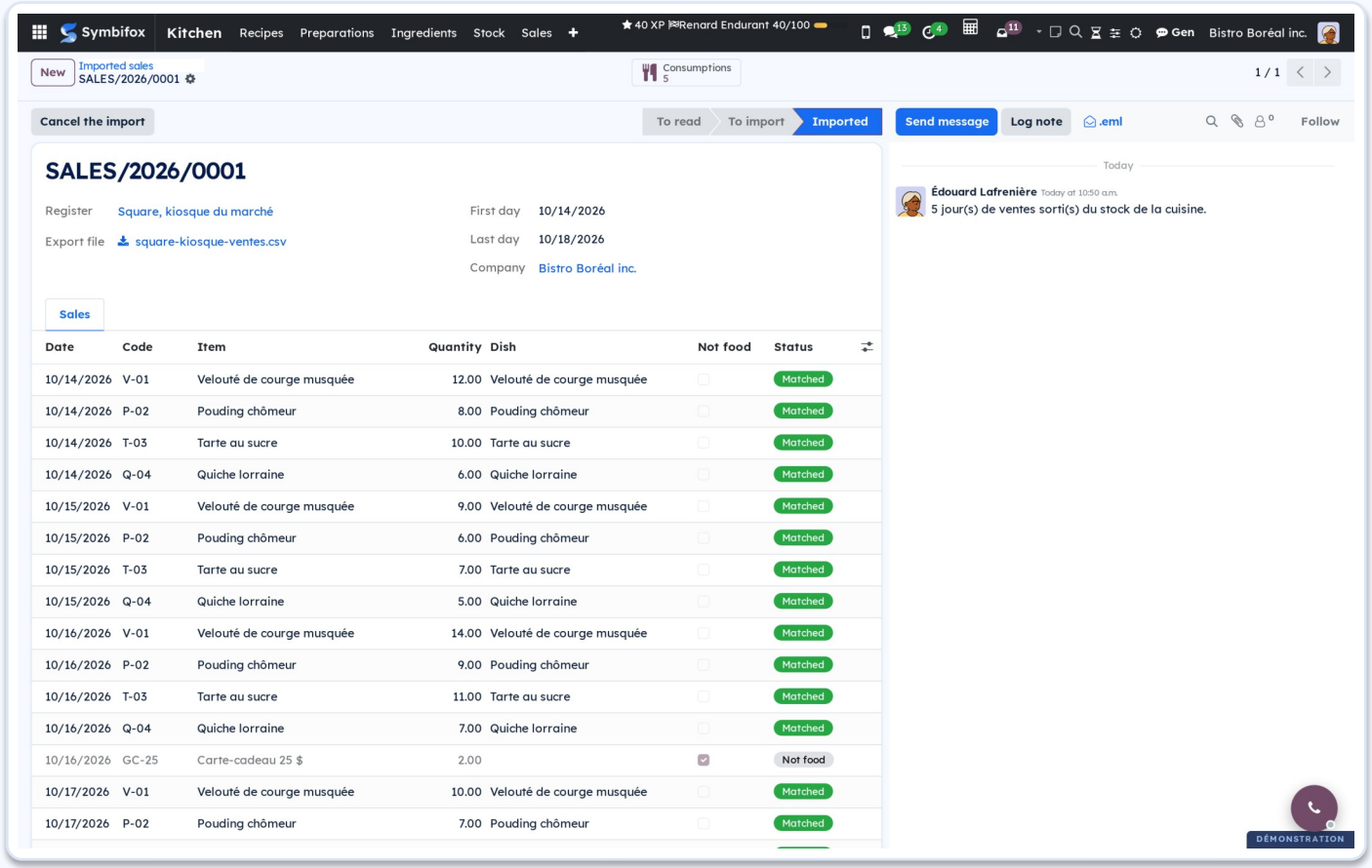
A dish sold leaves as its ingredients; refunded, it becomes a loss.

An invoice, another register

A banquet invoiced, another register's export: taken out once, never twice.

School meals

At the cancellation cut-off, the meals ordered leave the stock.



Date	Code	Item	Quantity	Dish	Not food	Status
10/14/2026	V-01	Velouté de courge musquée	12.00	Velouté de courge musquée		Matched
10/14/2026	P-02	Pouding chômeur	8.00	Pouding chômeur		Matched
10/14/2026	T-03	Tarte au sucre	10.00	Tarte au sucre		Matched
10/14/2026	Q-04	Quiche lorraine	6.00	Quiche lorraine		Matched
10/15/2026	V-01	Velouté de courge musquée	9.00	Velouté de courge musquée		Matched
10/15/2026	P-02	Pouding chômeur	6.00	Pouding chômeur		Matched
10/15/2026	T-03	Tarte au sucre	7.00	Tarte au sucre		Matched
10/15/2026	Q-04	Quiche lorraine	5.00	Quiche lorraine		Matched
10/16/2026	V-01	Velouté de courge musquée	14.00	Velouté de courge musquée		Matched
10/16/2026	P-02	Pouding chômeur	9.00	Pouding chômeur		Matched
10/16/2026	T-03	Tarte au sucre	11.00	Tarte au sucre		Matched
10/16/2026	Q-04	Quiche lorraine	7.00	Quiche lorraine		Matched
10/16/2026	GC-25	Carte-cadeau 25 $	2.00		☑	Not food
10/17/2026	V-01	Velouté de courge musquée	10.00	Velouté de courge musquée		Matched
10/17/2026	P-02	Pouding chômeur	7.00	Pouding chômeur		Matched

The kiosk's sales, imported from Square: each item matched to its dish

What the sales do not explain

The variance between two counts

Symbifox

Every exit in its place

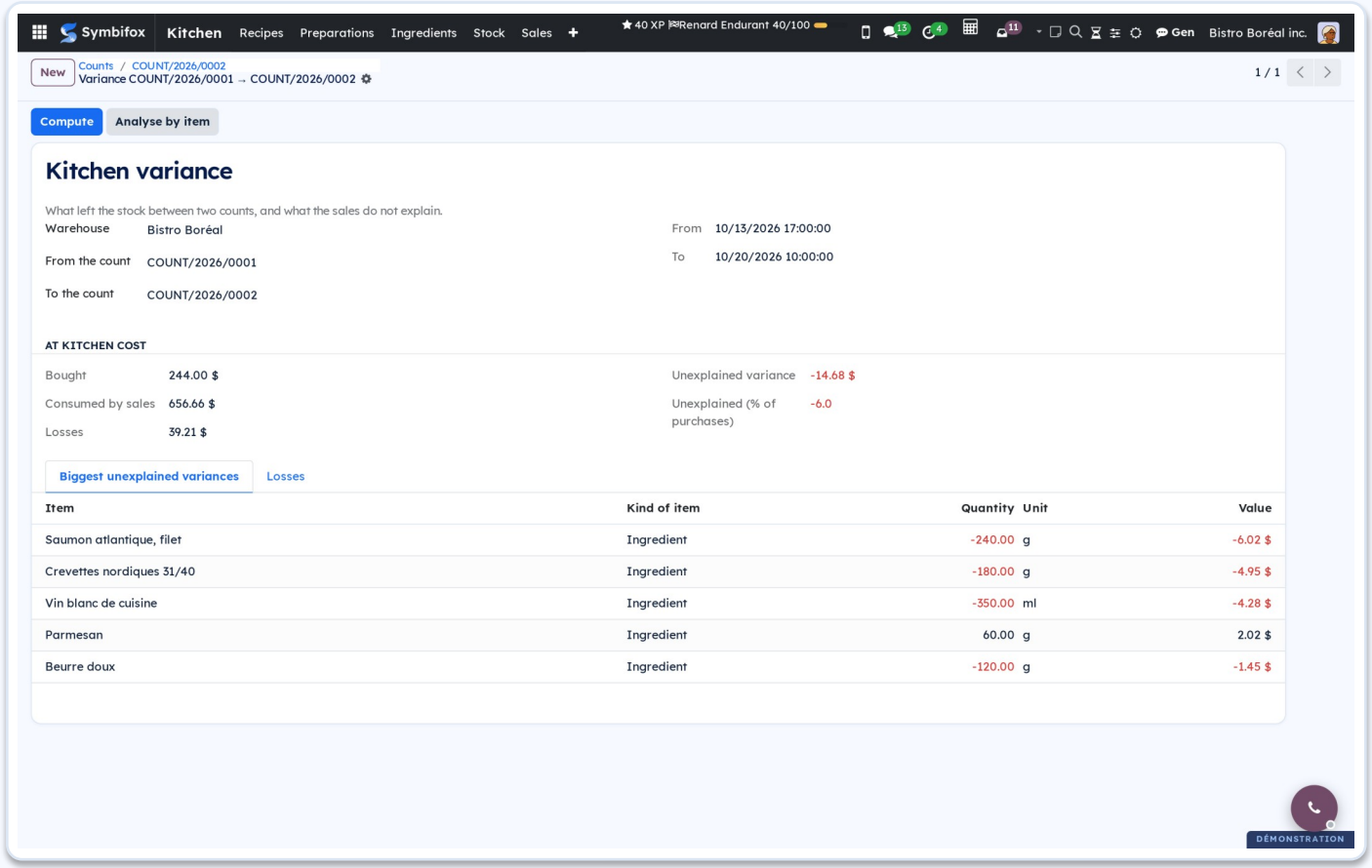
Bought, sold, lost, prepared: what is left is the unexplained variance.

The ten biggest variances

The items to look at first, in quantity and in dollars.

As a % of purchases

One figure to follow from count to count.



The Bistro between two counts: $14.68 unexplained, across five items

Order what is needed

A supplier's order guide

Symbifox

Its delivery days

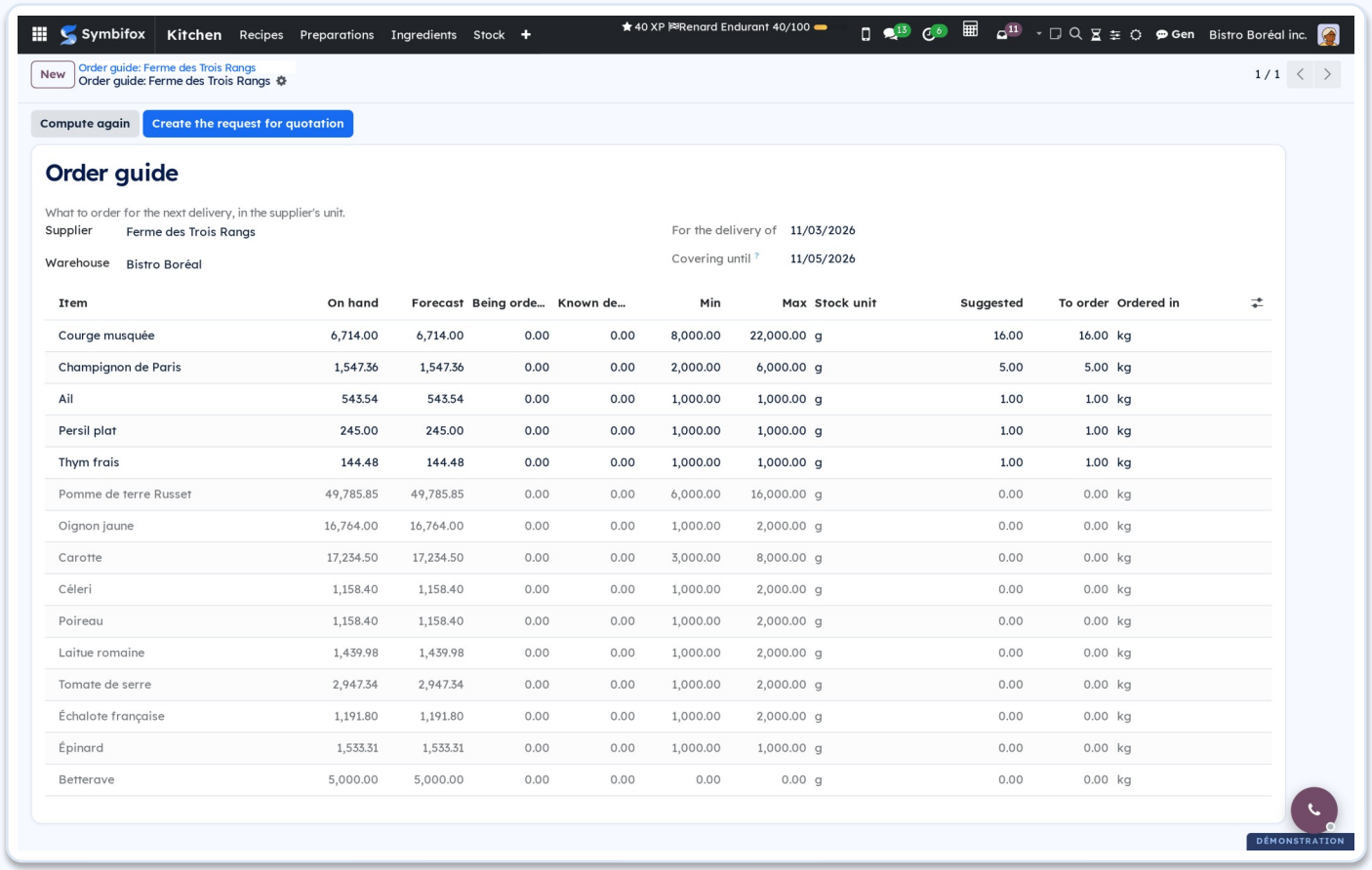
Each supplier has its own: the guide aims at the next delivery still open.

Until the delivery after

Stock, forecast, orders on the way and school meals already ordered.

A request for quotation, ready

In the supplier's unit, sent from Odoo's Purchase.



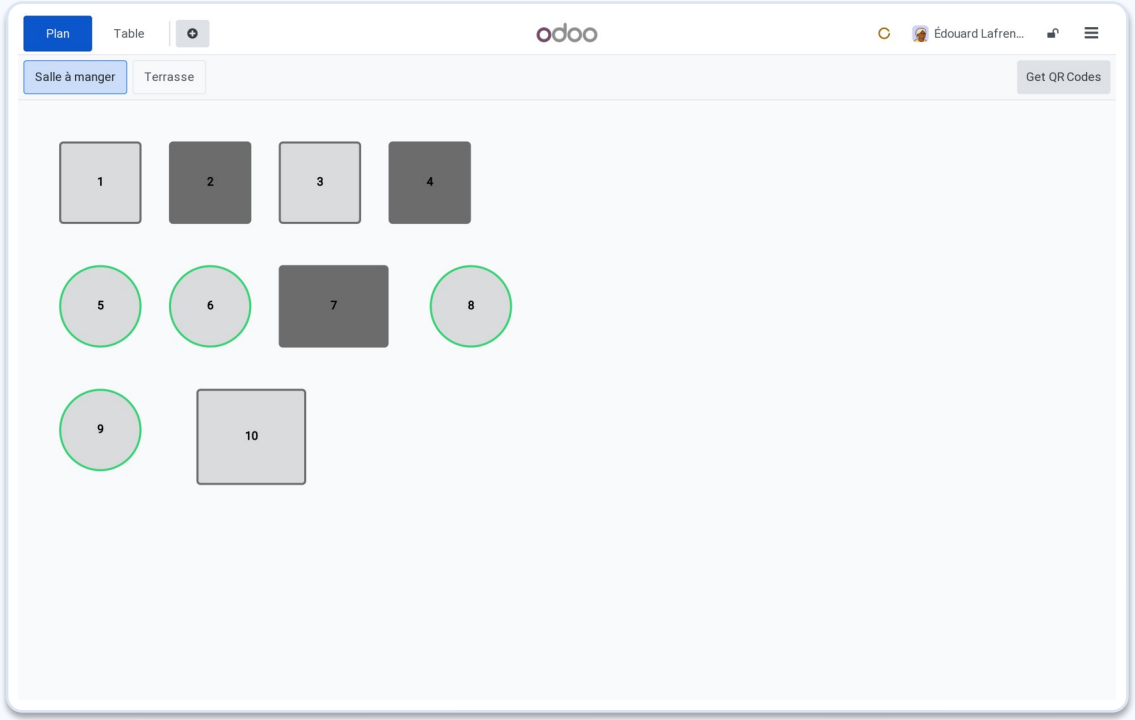
Item	On hand	Forecast	Being orde…	Known de…	Min	Max	Stock unit	Suggested	To order	Ordered in
Courge musquée	6,714.00	6,714.00	0.00	0.00	8,000.00	22,000.00	g	16.00	16.00	kg
Champignon de Paris	1,547.36	1,547.36	0.00	0.00	2,000.00	6,000.00	g	5.00	5.00	kg
Ail	543.54	543.54	0.00	0.00	1,000.00	1,000.00	g	1.00	1.00	kg
Persil plat	245.00	245.00	0.00	0.00	1,000.00	1,000.00	g	1.00	1.00	kg
Thym frais	144.48	144.48	0.00	0.00	1,000.00	1,000.00	g	1.00	1.00	kg
Pomme de terre Russet	49,785.85	49,785.85	0.00	0.00	6,000.00	16,000.00	g	0.00	0.00	kg
Oignon jaune	16,764.00	16,764.00	0.00	0.00	1,000.00	2,000.00	g	0.00	0.00	kg
Carotte	17,234.50	17,234.50	0.00	0.00	3,000.00	8,000.00	g	0.00	0.00	kg
Céleri	1,158.40	1,158.40	0.00	0.00	1,000.00	2,000.00	g	0.00	0.00	kg
Poireau	1,158.40	1,158.40	0.00	0.00	1,000.00	2,000.00	g	0.00	0.00	kg
Laitue romaine	1,439.98	1,439.98	0.00	0.00	1,000.00	2,000.00	g	0.00	0.00	kg
Tomate de serre	2,947.34	2,947.34	0.00	0.00	1,000.00	2,000.00	g	0.00	0.00	kg
Échalote française	1,191.80	1,191.80	0.00	0.00	1,000.00	2,000.00	g	0.00	0.00	kg
Épinard	1,533.31	1,533.31	0.00	0.00	1,000.00	1,000.00	g	0.00	0.00	kg
Betterave	5,000.00	5,000.00	0.00	0.00	0.00	0.00	g	0.00	0.00	kg

Ferme des Trois Rangs: five items below their min, suggested in kg for Tuesday's delivery

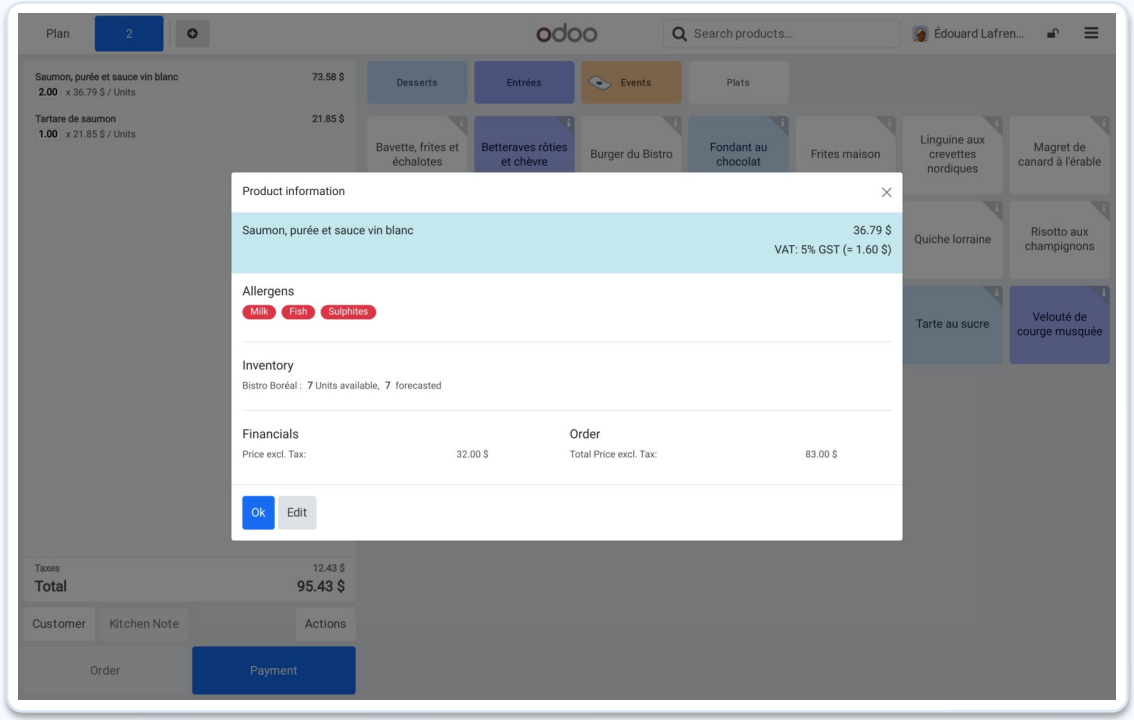
The dining room, on the register

Floor plans, waiters' PINs, allergens

Symbifox



The Bistro: three tables served



The salmon: milk, fish, sulphites

The kitchen screen

Each station sees its dishes

Symbifox

Order, and the kitchen sees it

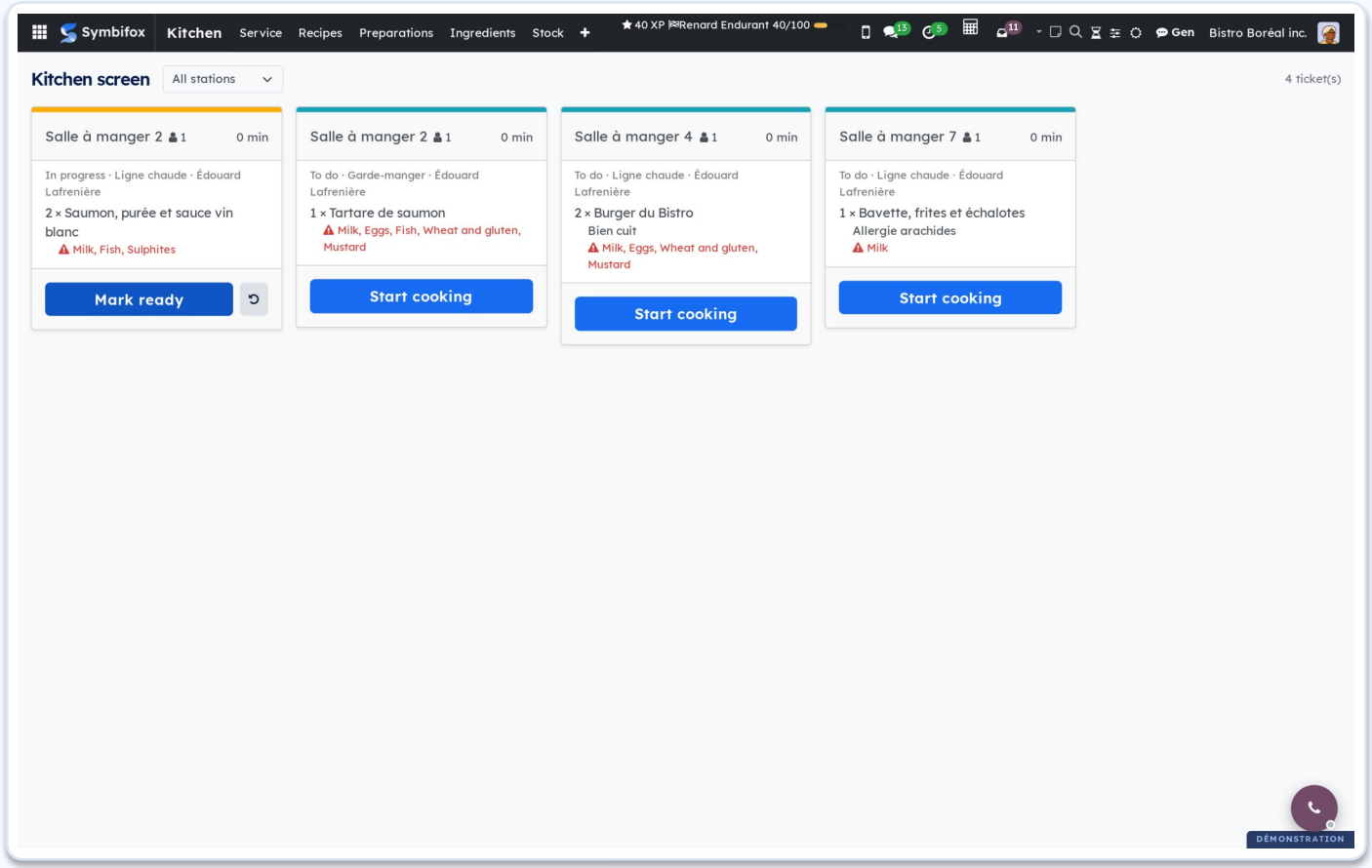
Table, covers, waiter, minutes waiting.

A note that arrives

An allergy added after sending goes at once.

Cancelled after sending

The cook decides: a loss, or not started.



Hot line and cold line: notes and allergens on every ticket

The host stand, on the floor plan

The host seats, the kitchen keeps its pace

Symbifox

In turn

The next section proposed, from its server's covers.

A fair wait

Quoted from the real length of the meals.

The allergy follows the guest

From the door to the order, then the kitchen; erased after the service.



Sections in turn, pace gauge, waiting list

What each dish brings in

The menu matrix, section by section

Symbifox

Popular, profitable, or neither

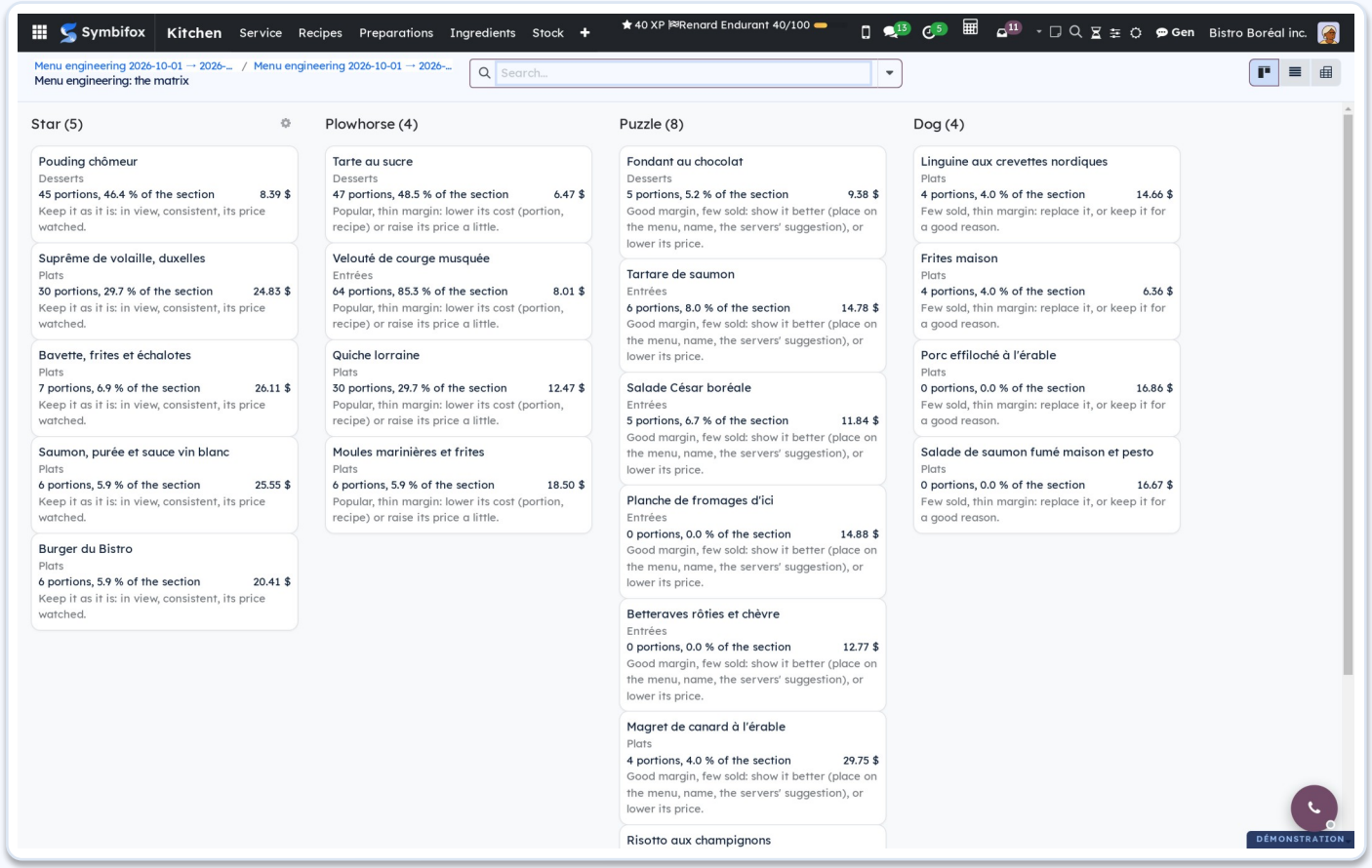
Each dish placed within its section, with advice.

Every sale

Register, invoices, another register, school meals.

Before the bill arrives

An announced increase: the dishes that would go over target.



Stars, plowhorses, puzzles, dogs

Everyone sees what they need

Costs stay in the office

Symbifox

By role

Cook

Reads recipes without the costs, follows the kitchen screen, counts the stock, declares losses.

Manager

Writes recipes and kitchen products, sets stock levels, without opening Manufacturing.

Accounting

Matches or sets aside bill lines and settles the costs to check.

Built-in protections

Valuation left alone

The module never rewrites the product's accounting cost.

Posting never blocked

A unit that won't convert goes to "Costs to check" and the bill still posts.

Costs nobody can fudge

Only bills and the module's own calculation write the costs.

Costed sheet protected

Refused to anyone who is not a kitchen manager.

Complements your Odoo

Built on stock, purchasing and kits

Symbifox

What Odoo already does

- Kits exploded at sale
- Stock and receipts
- Vendor bills
- Stock valuation
- Multiple companies
- Inventory and scrap

What this module adds

- Yield and gross to the gram
- Cost from the latest bill
- Ratio, target, suggested price
- Alert when a dish drifts
- Counts, variance and orders
- From the host stand to the kitchen screen

A kitchen, not a factory

Kitchen screens, not the Manufacturing menus: the manager keeps recipes without any manufacturing rights.

In short

1. **The real cost of every dish**
   Kept current by your bills, no side spreadsheet.
2. **Trim loss accounted for**
   Net, yield, gross: stock and cost tell the same story.
3. **Price increases caught early**
   An activity as soon as a bill pushes a dish past target.
4. **Allergens that keep up**
   An ingredient changes and every dish using it knows.
5. **Variance priced, orders right**
   Counted on a phone, ordered until the delivery after.

Want a demo?

Symbifox · symbifox.com · hello@symbifox.com

Thank you!

Let's talk?



Symbifox

symbifox.com | hello@symbifox.com