



InsightChef Pro

It answers the questions a Chef doesn't even ask.

CUSTOMER ENABLEMENT GUIDE

Recipe, Plate & Cocktail Builder

Build reusable components first, then assemble the sellable item.

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UNIVERSAL DESIGN Recipe Builder is for any reusable prepared component: sauce, side, salad, appetizer, bread, garnish prep, batch beverage, or cooked protein. Plate Builder combines those components into the sellable plate.

Recipe Builder

1. Choose New Recipe or Load an existing recipe.
2. Enter Recipe Name, Category, Status, Yield Portions, Yield Unit, selling price when applicable, and target food-cost percentage.
3. In Ingredient Name, start typing and choose the matching catalog ingredient. Enter quantity and confirm the unit.
4. Add lines until the recipe is complete. Use Refresh Costs and Recalculate to update line and portion costs.
5. Resolve validation messages such as missing quantity, missing unit, unknown ID, duplicate, or cost required.
6. Choose Save. Confirm the recipe appears in Recipes and can be loaded again.
 - Water is available as a generic ingredient when it is part of a recipe.
 - Canned products should use the recipe unit that matches preparation—ounces, pounds, volume, or a verified container amount—not a vague each unless each is intentionally the recipe unit.
 - A recipe category describes its culinary role, but it does not limit where the recipe can be used. A side salad or appetizer can also be a plate component.

Plate Builder

1. Choose New Plate and enter the Plate Name. Plate ID generates automatically.
2. For each component, choose Component Type and search by Component Name. The governed component ID remains behind the friendly name.
3. Enter quantity and unit. Confirm default unit, unit cost, line cost, and status.
4. Add effective dates and notes when they improve version control.
5. Choose Recalculate, resolve validation, and Save Draft. Use Load to return to an existing plate build.

Example: a complete Mahi Mahi entrée

Prepared recipe/component	Plate quantity	Purpose
Grilled Mahi Mahi	1 portion	8 oz mahi fillet grilled with herb butter and lemon slices
Jasmine Rice	4 oz	Starch component
Sautéed Broccoli	4 oz	Vegetable component
Beurre Blanc	2 oz	Sauce component
Diced Parsley	As specified	Garnish preparation
Lemon Wedge	1 wedge	Direct ingredient or garnish component

The Grilled Mahi Mahi recipe may itself contain 8 oz mahi fillet, butter, salt, pepper, rosemary, and lemon. Plate Builder does not need those internal lines again; it uses the prepared recipe's portion cost plus the other plate components.

Cocktail Builder

1. Choose New Draft, then Load Template. Select the verified cocktail template.
2. Review family, method, glass, yield, flavor balance, and required component classes.
3. For each component, select the actual stocked brand or food ingredient. Use Recommend Brands when helpful.
4. Confirm quantity, unit, brand policy, unit cost, line cost, and status.
5. Choose Recalculate. Resolve missing brand, missing ingredient, or cost-required messages.
6. Send the costed draft to Recipe Builder, then complete and save the governed recipe there.