WEEK 1

	MON	TUE	WED	THU	FRI	SAT	SUN	TOTAL
8 OZ SIRLOIN								
10 OZ SIRLOIN								
14 OZ SIRLOIN								
7 OZ CFS								
14 OZ RIBEYE								
6 OZ BACON WRAPPED								
9 OZ FILET								
10 OZ CHOPPED STEAK								
14 OZ CHOPPED STEAK								
16 OZ KANSAS CITY								
20 OZ PORTERHOUSE								
8 OZ STEAK CHUNKS								
FAJITA BEEF								
FAJITA CHICKEN								
FAJITA PORK								
8 OZ CFC								
8 OZ CFP								
14 OZ PH PORK CHOP								
8 OZ BONELESS CHOP								
8 OZ SALMON								

WEEK 2

	MON AM	TUE AM	WED AM	THU AM	FRI AM	SAT AM	SUN AM	TOTAL
8 OZ SIRLOIN								
10 OZ SIRLOIN								
14 OZ SIRLOIN								
7 OZ CFS								
14 OZ RIBEYE								
6 OZ BACON WRAPPED								
9 OZ FILET								
10 OZ CHOPPED STEAK								
14 OZ CHOPPED STEAK								
16 OZ KANSAS CITY								
20 OZ PORTERHOUSE								
8 OZ STEAK CHUNKS								
FAJITA BEEF								
FAJITA CHICKEN								
FAJITA PORK								
8 OZ CFC								
8 OZ CFP								
14 OZ PH PORK CHOP								
8 OZ BONELESS CHOP								
8 OZ SALMON								

WEEK 3

	MON AM	TUE AM	WED AM	THU AM	FRI AM	SAT AM	SUN AM	TOTAL
8 OZ SIRLOIN								
10 OZ SIRLOIN								
14 OZ SIRLOIN								
7 OZ CFS								
14 OZ RIBEYE								
6 OZ BACON WRAPPED								
9 OZ FILET								
10 OZ CHOPPED STEAK								
14 OZ CHOPPED STEAK								
16 OZ KANSAS CITY								
20 OZ PORTERHOUSE								
8 OZ STEAK CHUNKS								
FAJITA BEEF								
FAJITA CHICKEN								
FAJITA PORK								
8 OZ CFC								
8 OZ CFP								
14 OZ PH PORK CHOP								
8 OZ BONELESS CHOP								
8 OZ SALMON								

WEEK 4

	MON AM	TUE AM	WED AM	THU AM	FRI AM	SAT AM	SUN AM	TOTAL
8 OZ SIRLOIN								
10 OZ SIRLOIN								
14 OZ SIRLOIN								
7 OZ CFS								
14 OZ RIBEYE								
6 OZ BACON WRAPPED								
9 OZ FILET								
10 OZ CHOPPED STEAK								
14 OZ CHOPPED STEAK								
16 OZ KANSAS CITY								
20 OZ PORTERHOUSE								
8 OZ STEAK CHUNKS								
FAJITA BEEF								
FAJITA CHICKEN								
FAJITA PORK								
8 OZ CFC								
8 OZ CFP								
14 OZ PH PORK CHOP								
8 OZ BONELESS CHOP								
8 OZ SALMON								

WEEKLY AVERAGE

	MON		TUES		WED		THUR		FRI		SAT		SUN
8 OZ SIRLOIN													
10 OZ SIRLOIN													
14 OZ SIRLOIN													
7 OZ CFS													
14 OZ RIBEYE													
6 OZ BACON WRAPPED													
9 OZ FILET													
10 OZ CHOPPED STEAK													
14 OZ CHOPPED STEAK													
16 OZ KANSAS CITY													
20 OZ PORTERHOUSE													
8 OZ STEAK CHUNKS													
FAJITA BEEF													
FAJITA CHICKEN													
FAJITA PORK													
8 OZ CFC													
8 OZ CFP													
14 OZ PH PORK CHOP													
8 OZ BONELESS CHOP													
8 OZ SALMON													

MEAT ROOM

PARS, ON-HAND & "NEEDS" WORKSHEET

Week of : _____	Monday			Tuesday			Wednesday			Thursday			Friday			Saturday			Sunday		
SIRLOIN	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS
8 oz																					
10 oz																					
14 oz																					
7 oz Cubed Chicken Fried Steak																					
RIBEYE	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS
14 oz																					
TENDERLOINS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS
6 oz Bacon Wrapped																					
9 oz																					
GROUND BEEF	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS
10 oz Chopped Steak																					
14 oz Chopped Steak																					
SHORTLOIN	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS
Kansas City (16 oz)																					
T-Bone Porterhouse (20 oz)																					
OTHER	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS	PAR	ON HAND	NEEDS
Chunks (8 oz)																					
Fajita Beef (8 oz)																					
Fajita Chicken (8 oz)																					
Fajita Pork (8 oz)																					
Cubed Chicken Fried Chicken (8 oz)																					
Cubed Country Fried Pork (8 oz)																					
Porterhouse Pork Chop (14 oz)																					
Boneless Pork Chop (8 oz)																					
Salmon (8 oz)																					

JERK BOX PARS

	MON	TUE	WED	THU	FRI	SAT	SUN	TOTAL
8 OZ SIRLOIN								
10 OZ SIRLOIN								
14 OZ SIRLOIN								
7 OZ CFS								
14 OZ RIBEYE								
6 OZ BACON WRAPPED								
9 OZ FILET								
10 OZ CHOPPED STEAK								
14 OZ CHOPPED STEAK								
16 OZ KANSAS CITY								
20 OZ PORTERHOUSE								
8 OZ STEAK CHUNKS								
FAJITA BEEF								
FAJITA CHICKEN								
FAJITA PORK								
8 OZ CFC								
8 OZ CFP								
14 OZ PH PORK CHOP								
8 OZ BONELESS CHOP								
8 OZ SALMON								

SIRLOIN	CUT	TTL OZ	TTL LBS	DESIRED YIELD	BULK ALLOWED	Usage for Mon-Weds
8						
10				0.9		0.0
14						
RIBEYE	**CUT**	**TTL OZ**	**TTL LBS**	**DESIRED YIELD**	**BULK ALLOWED**	
14				0.93		0.0
FILET	**CUT**	**TTL OZ**	**TTL LBS**	**DESIRED YIELD**	**BULK ALLOWED**	
6				0.83		0.0
9						
SHORTLOIN	**CUT**	**TTL OZ**	**TTL LBS**	**DESIRED YIELD**	**BULK ALLOWED**	
16				0.87		0.0
20						
FLAP	**CUT**	**TTL OZ**	**TTL LBS**	**DESIRED YIELD**	**BULK ALLOWED**	
8				0.85		0.0

SIRLOIN	CUT	TTL OZ	TTL LBS	DESIRED YIELD	BULK ALLOWED	Usage for Thurs-Sun
8						
10				0.9		0.0
14						
RIBEYE	**CUT**	**TTL OZ**	**TTL LBS**	**DESIRED YIELD**	**BULK ALLOWED**	
14				0.93		0.0
FILET	**CUT**	**TTL OZ**	**TTL LBS**	**DESIRED YIELD**	**BULK ALLOWED**	
6				0.83		0.0
9						
SHORTLO	**CUT**	**TTL OZ**	**TTL LBS**	**DESIRED YIELD**	**BULK ALLOWED**	
16				0.87		0.0
20						
FLAP	**CUT**	**TTL OZ**	**TTL LBS**	**DESIRED YIELD**	**BULK ALLOWED**	
8				0.85		0.0

DAILY MEAT YIELD WORKSHEET

RESTAURANT _____ DATE _____

SIRLOIN		FAT	TRIM	PURGE	FINISHED PRODUCT		
Recommended Yield = 87 - 92%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	STEAK COST
COST PER LB	$				7 OZ CFS		
Weight=	Weight=				8 OZ CHUNKS		
Weight=	Weight=				8 OZ		
Weight=	Weight=				10 OZ		
Total Weight (Oz)=	Total Cost=				14 OZ		
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

RIBEYE		FAT	TRIM	PURGE	FINISHED PRODUCT		
Recommended Yield = 90 - 95%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	STEAK COST
COST PER LB	$				7 OZ CFS		
Weight=	Weight=				8 OZ CHUNKS		
Weight=	Weight=				14 OZ		
Total Weight (Oz)=	Total Cost=						
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

TENDERLOIN		FAT	TRIM	PURGE	FINISHED PRODUCT		
Recommended Yield = 80 - 85%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	STEAK COST
COST PER LB	$				7 OZ CFS		
Weight=	Weight=				8 OZ CHUNKS		
Weight=	Weight=				6 OZ		
Total Weight (Oz)=	Total Cost=				9 OZ		
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

SHORTLOIN		FAT	TRIM	PURGE	FINISHED PRODUCT		
Recommended Yield = 85 - 90%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	STEAK COST
COST PER LB	$				7 OZ CFS		
Weight=	Weight=				8 OZ CHUNKS		
Weight=	Weight=				16 OZ		
Total Weight (Oz)=	Total Cost=				20 OZ		
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

PH PORK CHOP		FAT		PURGE	FINISHED PRODUCT		
Recommended Yield = 95%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	CHOP COST
COST PER LB	$				14 OZ		
Weight=	Weight=						
Total Weight (Oz)=	Total Cost=						
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

BONELESS CHOP		FAT		PURGE	FINISHED PRODUCT		
Recommended Yield = 95%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	CHOP COST
COST PER LB	$				8 OZ		
Weight=	Weight=						
Total Weight (Oz)=	Total Cost=						
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

PORK SHOULDER		FAT		PURGE	FINISHED PRODUCT		
Recommended Yield = 95%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	PORK COST
COST PER LB	$				8 OZ FAJITA		
Weight=	Weight=				8 OZ CFP		
Total Weight (Oz)=	Total Cost=						
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

FAJITA BEEF		FAT	TRIM	PURGE	FINISHED PRODUCT		
Recommended Yield = 85%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	STEAK COST
COST PER LB	$				8 OZ FAJITA		
Weight=	Weight=						
Total Weight (Oz)=	Total Cost=						
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

SALMON					FINISHED PRODUCT		
Recommended Yield = 95%		WT--LBS.	WT--LBS.	WT--OZ.	SIZE	# CUT	SALMON COST
COST PER LB	$				8 OZ		
Weight=	Weight=						
Total Weight (Oz)=	Total Cost=						
Cut Weight (Oz)=	Cut Cost (Oz)=				Total Yield=		

Cody's Roadhouse
Daily Meat Count Sheet

Day___Monday_____ Date_____ Manager _____

	Count By	Previous Night's Count	Plus Monday's Cuts	Equals Total	Monday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
SIRLOIN	Pound								
8 OZ.	Piece								
10 OZ.	Piece								
14 OZ.	Piece								
RIBEYE	Pound								
14 OZ.	Piece								
SHORT	Pound								
16OZ.	Piece								
20 OZ.	Piece								
TENDER	Pound								
6 OZ.	Piece								
9 OZ.	Piece								
	Count By	Previous Night's Counts	Plus Monday's Cuts	Equals Total	Monday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
Salmon									
8 OZ.	Piece								
DESSERT									
Chocolate Cake	Each								
Carrot Cake	Each								
Apple Tarts	Each								
Brownies	Piece								
Chz cake	Piece								

Cody's Roadhouse
Daily Meat Count Sheet

Day___Tuesday_____ Date_____ Manager _____

	Count By	Previous Night's Count	Plus Tuesday's Cuts	Equals Total	Tuesday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
SIRLOIN	Pound								
8 OZ.	Piece								
10 OZ.	Piece								
14 OZ.	Piece								
RIBEYE	Pound								
14 OZ.	Piece								
SHORT	Pound								
16OZ.	Piece								
20 OZ.	Piece								
TENDER	Pound								
6 OZ.	Piece								
9 OZ.	Piece								
	Count By	Previous Night's Count	Plus Tuesday's Cuts	Equals Total	Tuesday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
Salmon									
8 OZ.	Piece								
DESSERT									
Chocolate Cake	Each								
Carrot Cake	Each								
Apple Tarts	Each								
Brownies	Piece								
Chz cake	Piece								

Cody's Roadhouse
Daily Meat Count Sheet

Day___Wednesday_____ Date_____ Manager _____

	Count By	Previous Night's Count	Plus Wednesday's Cuts	Equals Total	Wednesday'sNight Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
SIRLOIN	Pound								
8 OZ.	Piece								
10 OZ.	Piece								
14 OZ.	Piece								
RIBEYE	Pound								
14 OZ.	Piece								
SHORT	Pound								
16OZ.	Piece								
20 OZ.	Piece								
TENDER	Pound								
6 OZ.	Piece								
9 OZ.	Piece								
	Count By	Previous Night's Count	Plus Wednesday's Cuts	Equals Total	Wednesday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
Salmon									
8 OZ.	Piece								
DESSERT									
Chocolate Cake	Each								
Carrot Cake	Each								
Apple Tarts	Each								
Brownies	Piece								
Chz cake	Piece								

Cody's Roadhouse
Daily Meat Count Sheet

Day___Thursday_____ Date_____ Manager _____

	Count By	Previous Night's Count	Plus Thursday's Cuts	Equals Total	Thursday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
SIRLOIN	Pound								
8 OZ.	Piece								
10 OZ.	Piece								
14 OZ.	Piece								
RIBEYE	Pound								
14 OZ.	Piece								
SHORT	Pound								
16OZ.	Piece								
20 OZ.	Piece								
TENDER	Pound								
6 OZ.	Piece								
9 OZ.	Piece								
	Count By	Previous Night's Count	Plus Thursday's Cuts	Equals Total	Thursday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
Salmon									
8 OZ.	Piece								
DESSERT									
Chocolate Cake	Each								
Carrot Cake	Each								
Apple Tarts	Each								
Brownies	Piece								
Chz cake	Piece								

Cody's Roadhouse
Daily Meat Count Sheet

Day___Friday_____ Date_____ Manager _____

	Count By	Previous Night's Count	Plus Friday's Cuts	Equals Total	Friday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
SIRLOIN	Pound								
8 OZ.	Piece								
10 OZ.	Piece								
14 OZ.	Piece								
RIBEYE	Pound								
14 OZ.	Piece								
SHORT	Pound								
16OZ.	Piece								
20 OZ.	Piece								
TENDER	Pound								
6 OZ.	Piece								
9 OZ.	Piece								
	Count By	Previous Night's Count	Plus Friday's Cuts	Equals Total	Friday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
Salmon									
8 OZ.	Piece								
DESSERT									
Chocolate Cake	Each								
Carrot Cake	Each								
Apple Tarts	Each								
Brownies	Piece								
Chz cake	Piece								

Cody's Roadhouse
Daily Meat Count Sheet

Day___Saturday_____ Date_____ Manager _____

	Count By	Previous Night's Count	Plus Saturday's Cuts	Equals Total	Saturday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
SIRLOIN	Pound								
8 OZ.	Piece								
10 OZ.	Piece								
14 OZ.	Piece								
RIBEYE	Pound								
14 OZ.	Piece								
SHORT	Pound								
16OZ.	Piece								
20 OZ.	Piece								
TENDER	Pound								
6 OZ.	Piece								
9 OZ.	Piece								
	Count By	Previous Night's Count	Plus Saturday's Cuts	Equals Total	Saturday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
Salmon									
8 OZ.	Piece								
DESSERT									
Chocolate Cake	Each								
Carrot Cake	Each								
Apple Tarts	Each								
Brownies	Piece								
Chz cake	Piece								

Cody's Roadhouse
Daily Meat Count Sheet

Day___Sunday_____ Date_____ Manager _____

	Count By	Previous Night's Count	Plus Sunday's Cuts	Equals Total	Sunday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
SIRLOIN	Pound								
8 OZ.	Piece								
10 OZ.	Piece								
14 OZ.	Piece								
RIBEYE	Pound								
14 OZ.	Piece								
SHORT	Pound								
16OZ.	Piece								
20 OZ.	Piece								
TENDER	Pound								
6 OZ.	Piece								
9 OZ.	Piece								
	Count By	Previous Night's Count	Plus Sunday's Cuts	Equals Total	Sunday's Night Count	Minus Waste	Equals Usage	Minus P-Mix Usage	Equals Over / Short
Salmon									
8 OZ.	Piece								
DESSERT									
Chocolate Cake	Each								
Carrot Cake	Each								
Apple Tarts	Each								
Brownies	Piece								
Chz cake	Piece								