

WISK

Time Back. Passion Forward.

FREE CALCULATOR • GUIDE & MANUAL

Inventory Variance Calculator

Compare what your sales say you used with what your counts say you used, item by item, in units and dollars. This guide explains the math and walks through every screen.

Works offline

No account

Your data stays on your computer

Results

Example Bistro & Bar · Oct 12, 2026 to Oct 19, 2026 · Counted weekly

Net variance cost

-\$29.54

this period

Losses only

-\$120.44

negative variances,
this period

Losses per year

-\$6,263

if this period repeats

Net variance %

-1.4%

of theoretical cost

Items flagged: Loss

3

beyond threshold and
\$ minimum

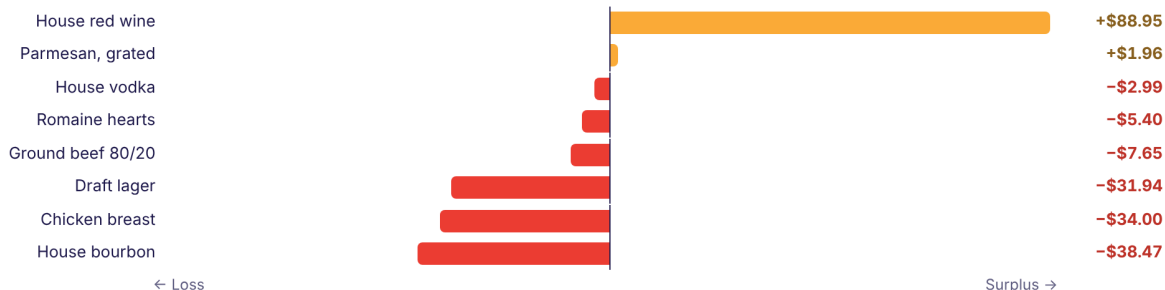
Items needing a data
check

1

surplus, counts,
mapping

Net variance includes **+\$90.91** in surpluses, which offsets **-\$120.44** in losses. Check the surpluses first: a missed invoice or a recipe set too high can make a week look better than it was.

Variance cost by item



What's in your download

WISK Inventory Variance Calculator.html

The calculator. It opens in your web browser: no install, no account, and it works offline.

Guide & Manual (this PDF)

Part 1 explains variance. Part 2 is the manual for each screen. Part 3 covers what to do with the results.

Open the calculator

1 Unzip the download

On a Mac, double-click the .zip. On Windows, right-click it and choose **Extract All**.

2 Double-click the calculator file

It opens in your default browser. Any up-to-date browser works: Chrome, Edge, Safari, or Firefox.

3 Look at the example week, then start your own

The calculator opens on **6 Results** for an example bistro bar. When you're ready, click

Start with my own data.

Where your data lives

Everything runs inside the page on your computer. Nothing is uploaded. Click **Save data** to download a small data file (.json), keep it with your other files, and click **Open saved data** to load it next time. If you try to close the page with unsaved changes, your browser asks first.

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What inventory variance is

Inventory variance is the gap between what your sales say you used and what your counts say you used. The calculator measures it item by item, in units and dollars, so you know where to look first.

SOLD

What you should have used

Units sold × quantity per serving, converted to the unit you count in. Built from **3 Sales** and **4 Recipes**.

CONSUMED

What you did use

Beginning + Purchases – Logged depletions – Ending. Entered on **5 Counts**.

$$\text{Variance} = \text{Sold} - \text{Consumed}$$

Negative = loss

You used more than your sales explain.

Positive = surplus

Sales explain more than you used. Usually a data problem: a missed invoice, a recipe set too high, or a miscount.

This is the same sign convention WISK's variance reports use.

Worked example: one week of chicken breast

This is the first item in the calculator's example week.

Step	Math	Result
Consumed	40 lb beginning + 60 lb purchases – 0 lb logged depletions – 30 lb ending	70 lb
Sold	(200 Grilled Chicken Plates × 4 oz) + (64 Chicken Caesar Salads × 3 oz) = 992 oz ÷ 16 oz per lb	62 lb
Variance	62 lb – 70 lb (–8 ÷ 62 = –12.9%)	–8 lb
Variance cost	–8 lb × \$4.25 cost per lb	–\$34.00
Per year	–\$34.00 × 52 weekly counts	–\$1,768

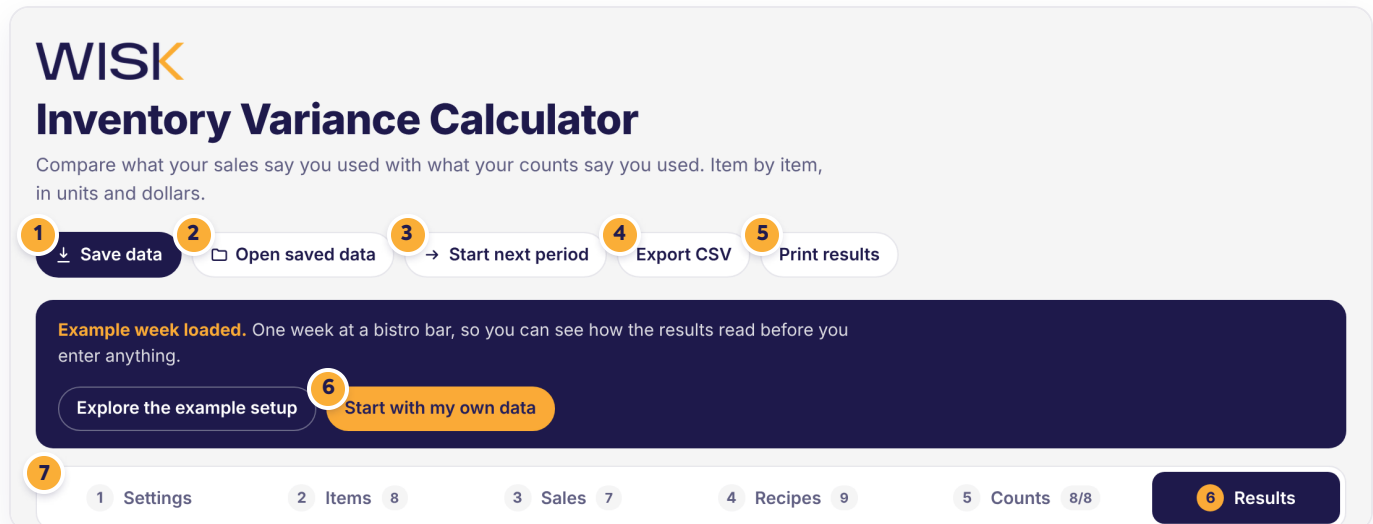
Eight pounds is 32 four-ounce portions that never reached a ticket. The calculator runs this math across every item you count and ranks the results by dollars.

Why cost % alone doesn't catch it

A food or pour cost percentage tells you the total moved. It doesn't tell you which item, how many units, or whether the cause is a portion, a missing invoice, or a recipe that no longer matches what the line makes. Item-level variance does.

The screen at a glance

The buttons along the top work on any step. The six steps below them are the order you set things up.



- 1 Save data**
Downloads your work as a data file. Do this at the end of every session.
- 2 Open saved data**
Loads a data file you saved before.
- 3 Start next period**
Rolls ending counts into beginning counts and clears the period. Page 12.
- 4 Export CSV**
Downloads the item results as a spreadsheet file.
- 5 Print results**
Prints the Results step only, laid out for paper or PDF.
- 6 Start with my own data**
Clears the example week. Shown until you start editing. Explore the example setup opens Items instead.
- 7 Steps 1 to 6**
Settings, Items, Sales, Recipes, Counts, Results. Badges show how many rows each step holds, and Counts shows how many items are counted.

The six steps

STEP 1 Settings	STEP 2 Items	STEP 3 Sales	STEP 4 Recipes	STEP 5 Counts	STEP 6 Results
Venue, dates, how often you count, flags.	Each product you count. Set up once.	Units sold per menu item from your POS.	Ingredients and quantity per serving.	Beginning, purchases, depletions, ending.	Variance in units and dollars, flagged.

Steps 1, 2, and 4 are set-up work you do once and adjust as your menu changes. Every count period you only update **3 Sales** and **5 Counts**, then read **6 Results**. Results update as you type.

1 Settings

The basics for this count period. Everything on Results reads from here.

Settings

The basics for this count period. Results read from here.

1 Venue name

2 Count period start

Date of your beginning count.

3 Count period end

Pull POS sales for exactly these dates.

4 How often you count

Used to project variance per year.

5 Variance alert threshold (±)

Set the target that fits your operation. The example uses 3%.

6 Ignore variances smaller than

Keeps low-dollar items from crowding the flags.

Categories

Food x Spirits x Wine x Beer x Non-alcoholic x Other x
Add

Data

8

How this file saves. Everything runs in this page on your computer. Click **Save data** to download a data file, then **Open saved data** next time to pick up where you left off. The **Guide & Manual** PDF walks through every step.

- Venue name**
Shows at the top of Results and in your saved file name.
- Count period start**
Date of your beginning count.
- Count period end**
Date of your ending count. Pull POS sales for exactly these dates.
- How often you count**
Weekly, Every two weeks, or Monthly. Sets the "per year" projections (52, 26, or 12 periods).
- Variance alert threshold (±)**
Items beyond plus or minus this % are flagged. The example uses 3%.
- Ignore variances smaller than**
A dollar minimum. Items beyond your threshold but under this amount show as Low \$ impact instead of Loss or Surplus. The example uses \$10.
- Categories**
Type a name and click Add, or click x to remove one. Items in a removed category move to Uncategorized.
- Load the example week / Clear everything**
Clear everything always asks first. Load the example week asks if you have unsaved changes. Both offer to save first.

Setting your threshold

There's no universal "good" number. It depends on your menu, how precisely you count, and how accurate your recipes are. Start with 3% and \$10, run three or four counts, then tighten them as your data gets cleaner.

2 Items

Every product you count, set up once. Count unit is how you count and buy it; recipe unit is how your recipes portion it.

Items

Every product you count, set up once. Count unit is how you count and buy it; recipe unit is how your recipes portion it.

+ Add item

1 ITEM	2 CATEGORY	3 COUNT UNIT	4 COST PER COUNT UNIT	5 RECIPE UNIT	6 RECIPE UNITS PER COUNT UNIT	8
Chicken breast	Food	lb	\$ 4.25	oz	16	
Ground beef 80/20	Food	lb	\$ 5.10	oz	16	×
Romaine hearts	Food	head	\$ 1.35	head	1	×
Parmesan, grated	Food	lb	\$ 9.80	oz	16	×
House bourbon	Spirits	bottle (1 L)	\$ 28.00	fl oz	33.8	×
House vodka	Spirits	bottle (1 L)	\$ 18.50	fl oz	33.8	×
House red wine	Wine	bottle (750)	\$ 9.75	fl oz	25.36	×
Draft lager	Beer	keg (1/2 bt)	\$ 165.00	fl oz	1984	×

Recipe units per count unit: 1 lb = 16 oz · 1 kg = 1,000 g · 1 L bottle = 33.8 fl oz · 750 ml bottle = 25.36 fl oz · 1.75 L bottle = 59.2 fl oz · 1/2 bbl keg = 1,984 fl oz · 1/6 bbl keg = 661 fl oz. Common pairs fill in automatically.

1 Item

Name each product once. This name appears in the Recipes ingredient list.

3 Count unit

The unit you count and buy in: lb, head, bottle (1 L), keg (1/2 bbl), each.

5 Recipe unit

The unit your recipes use for this item: oz, fl oz, head, each.

7 + Add item

Adds a blank row and puts your cursor in it.

2 Category

Pick from the categories on Settings.

4 Cost per count unit

What you pay for one count unit, from your latest invoice.

6 Recipe units per count unit

How many recipe units fit in one count unit. Common pairs fill in on their own.

8 Delete (x)

Removes the item and any recipe lines that used it.

Recipe units per count unit

You count in	Recipes use	Enter	You count in	Recipes use	Enter
1 lb	oz	16	1.75 L bottle	fl oz	59.2
1 kg	g	1,000	1/2 bbl keg (15.5 gal)	fl oz	1,984
1 L bottle	fl oz	33.8	1/6 bbl keg (5.16 gal)	fl oz	661
750 ml bottle	fl oz	25.36	Case of 24	each	24

3 Sales

Menu items and units sold, from your POS product-mix report for the same dates as your counts.

Sales

Menu items and units sold, from your POS product-mix report for the same dates as your counts.

+ Add menu item

1 MENU ITEM	2 UNITS SOLD	3 ON A RECIPE?
Grilled Chicken Plate	200	Yes ×
Chicken Caesar Salad	64	Yes ×
Smash Burger	180	Yes ×
Old Fashioned	210	Yes ×
Vodka Soda	260	Yes ×
House Red (6 oz glass)	140	Yes ×
Draft Lager (pint)	410	Yes ×

Comps: if your POS rings comps as sales, they are already counted here. Comps and pours that never hit the POS belong in logged depletions on the Counts step.

- 1 Menu item**
Name it the way your POS does, so it's easy to match each period.

2 Units sold
How many sold between your two counts.
- 3 On a recipe?**
Yes once at least one recipe line uses it. No recipe yet means its sales aren't counted toward any item.

4 + Add menu item
Adds a row. Deleting a menu item also removes its recipe lines.

Comps and voids

If your POS rings comps as sales, they're already in units sold. Comps and pours that never hit the POS belong in Logged depletions on **5 Counts**, or they show up as a loss.

Each count period

Only Units sold changes. **Start next period** clears it for you; your menu items stay.

4 Recipes

One line per ingredient per menu item. Quantity is per serving, in the ingredient's recipe unit. Only list ingredients you count.

Recipes
One line per ingredient per menu item. Quantity is per serving, in the ingredient's recipe unit. Only list ingredients you count.

8 + Add recipe line

1 MENU ITEM	2 INGREDIENT	3 QTY PER SERVING	4 UNIT	5 UNITS SOLD	6 THEORETICAL USAGE	7 CHECK
Grilled Chicken Plate	Chicken breast	4	oz	200	800.00 oz	OK x
Chicken Caesar Salad	Chicken breast	3	oz	64	192.00 oz	OK x
Chicken Caesar Salad	Romaine hearts	0.5	head	64	32.00 head	OK x
Chicken Caesar Salad	Parmesan, grated	0.5	oz	64	32.00 oz	OK x
Smash Burger	Ground beef 80/20	6	oz	180	1,080.00 oz	OK x
Old Fashioned	House bourbon	2	fl oz	210	420.00 fl oz	OK x
Vodka Soda	House vodka	1.5	fl oz	260	390.00 fl oz	OK x
House Red (6 oz glas)	House red wine	6	fl oz	140	840.00 fl oz	OK x
Draft Lager (pint)	Draft lager	16	fl oz	410	6,560.00 fl oz	OK x

House-batched items (syrups, sauces): count the batch as its own item, or leave its ingredients out. The calculator maps one recipe level.

- 1 **Menu item**
Pick from the menu items on Sales.

2 **Ingredient**
Pick from the items on Items.

3 **Qty per serving**
How much of the ingredient one serving uses.

4 **Unit**
The ingredient's recipe unit, filled in from Items.

5 **Units sold**
Filled in from Sales.

6 **Theoretical usage**
Qty per serving × units sold, in recipe units.

7 **Check**
Should read OK. See the table below if it doesn't.

8 **+ Add recipe line**
New lines start on the same menu item as the line above, so adding a dish's ingredients is quick.

Check says	Fix
OK	Nothing to do.
Pick a menu item Pick an ingredient	Choose one from the dropdown.
Add quantity	Enter the quantity per serving.
Item needs a conversion	Fill in recipe units per count unit for that ingredient on 2 Items .

House-batched items (syrups, sauces): count the batch as its own item, or leave its ingredients out. The calculator maps one recipe level.

5 Counts

Every count period: beginning count, purchases, logged depletions, and ending count, all in count units. The results columns update as you type.

Counts
10 of 8 items counted

Every count period: beginning count, purchases from invoices (net of returns), logged depletions, and ending count, all in count units.

ITEM	1 BEGINNING	2 PURCHASES	3 LOGGED DEPLETIONS	4 ENDING	5 CONSUMED	6 SOLD	7 VARIANCE	8 VARIANCE \$	9 STATUS
Chicken breast lb	40	60		30	70.00	62.00	-8.00	-\$34.00	Loss
Ground beef 80/20 lb	25	60	2	14	69.00	67.50	-1.50	-\$7.65	OK
Romaine hearts head	12	48		24	36.00	32.00	-4.00	-\$5.40	Low \$ impact
Parmesan, grated lb	3			1.2	1.80	2.00	+0.20	+\$1.96	Low \$ impact
House bourbon bottle (1 L)	6.4	12		4.6	13.80	12.43	-1.37	-\$38.47	Loss
House vodka bottle (1 L)	5.2	12		5.5	11.70	11.54	-0.16	-\$2.99	OK
House red wine bottle (750 ml)	18	12		6	24.00	33.12	+9.12	+\$88.95	Surplus
Draft lager keg (1/2 bbl)	2.1	4		2.6	3.50	3.31	-0.19	-\$31.94	Loss

Logged depletions are waste, spills, breakage, spoilage, remakes, and staff meals you recorded. They count as explained usage, so they don't show up as variance. Count partial bottles as decimals (0.4).

1 Beginning

Your count at the start of the period. Partials as decimals (0.4 of a bottle).

3 Logged depletions

Waste, spills, breakage, spoilage, remakes, staff meals you recorded.

5 Consumed

Beginning + Purchases – Logged depletions – Ending.

7 Variance

Sold – Consumed, in count units.

9 Status

Each status is explained on page 13.

2 Purchases

Everything received in the period, from invoices, net of returns.

4 Ending

Your count at the end of the period.

6 Sold

From your sales and recipes, in count units.

8 Variance \$

Variance × cost per count unit.

10 Items counted

How many items have counts entered so far.

What goes where

Event	Enter it in
Delivery received	Purchases, in count units
Credit or return to a supplier	Subtract it from Purchases
Spill, breakage, spoilage, remake, staff meal	Logged depletions
Comp rung through the POS	Nothing extra: it's already in units sold
Comp or pour never rung in	Logged depletions, or it shows up as a loss

6 Results

Everything you entered, turned into dollars. The top of the page answers “how much” and “where”.

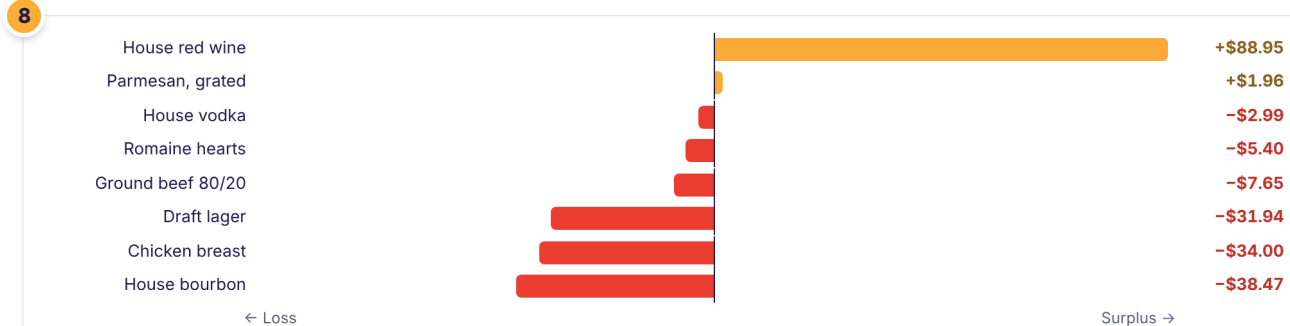
Results

Example Bistro & Bar · Oct 12, 2026 to Oct 19, 2026 · Counted weekly



7 Net variance includes **+\$90.91** in surpluses, which offsets **-\$120.44** in losses. Check the surpluses first: a missed invoice or a recipe set too high can make a week look better than it was.

Variance cost by item



1 Net variance cost

All variances added together, losses and surpluses, this period.

3 Losses per year

Losses × count periods per year: the cost if nothing changes.

5 Items flagged: Loss

Items beyond your threshold and over your dollar minimum.

7 Surplus warning

Appears when surpluses are offsetting losses in the net number.

2 Losses only

Negative variances only, this period.

4 Net variance %

Net variance cost ÷ theoretical cost.

6 Items needing a data check

Surplus, Check counts, No sales mapped, and Missing conversion combined.

8 Variance cost by item

The 15 largest variances by dollars. Losses to the left in red, surpluses to the right in amber.

6 Results continued

Below the chart: which items, how much, and what to check.

Biggest losses by dollar impact

ITEM	VARIANCE	%	VARIANCE \$	PER YEAR	STATUS
1. House bourbon Spirits	-1.37 bottle (1 L)	-11.1%	-\$38.47	-\$2,000	Loss
2. Chicken breast Food	-8.00 lb	-12.9%	-\$34.00	-\$1,768	Loss
3. Draft lager Beer	-0.19 keg (1/2 bbl)	-5.9%	-\$31.94	-\$1,661	Loss
4. Ground beef 80/20 Food	-1.50 lb	-2.2%	-\$7.65	-\$398	OK
5. Romaine hearts Food	-4.00 head	-12.5%	-\$5.40	-\$281	Low \$ impact
6. House vodka Spirits	-0.16 bottle (1 L)	-1.4%	-\$2.99	-\$155	OK

Largest surpluses to verify

ITEM	VARIANCE	%	VARIANCE \$	PER YEAR	STATUS
1. House red wine Wine	+9.12 bottle (750 ml)	+27.5%	+\$88.95	+\$4,625	Surplus
2. Parmesan, grated Food	+0.20 lb	+10.0%	+\$1.96	+\$102	Low \$ impact

By category

CATEGORY	THEORETICAL COST	ACTUAL COST	VARIANCE \$	VARIANCE %	PER YEAR
Food	\$670.55	\$715.64	-\$45.09	-6.7%	-\$2,345
Spirits	\$561.39	\$602.85	-\$41.46	-7.4%	-\$2,156
Wine	\$322.95	\$234.00	+\$88.95	+27.5%	+\$4,625
Beer	\$545.56	\$577.50	-\$31.94	-5.9%	-\$1,661
Total	\$2,100.45	\$2,129.99	-\$29.54	-1.4%	-\$1,536

All items

All (9)

Loss (3)

Data checks (1)

Low \$ impact (2)

OK (2)

Not counted (0)

1

ITEM	CONSUMED	SOLD	VARIANCE	%	VARIANCE \$	PER YEAR	STATUS
House bourbon Spirits - bottle (1 L)	13.80	12.43	-1.37	-11.1%	-\$38.47	-\$2,000	Loss
Chicken breast Food - lb	70.00	62.00	-8.00	-12.9%	-\$34.00	-\$1,768	Loss
Draft lager Beer - keg (1/2 bbl)	3.50	3.31	-0.19	-5.9%	-\$31.94	-\$1,661	Loss
Ground beef 80/20 Food - lb	69.00	67.50	-1.50	-2.2%	-\$7.65	-\$398	OK
Romaine hearts Food - head	36.00	32.00	-4.00	-12.5%	-\$5.40	-\$281	Low \$ impact
House vodka Spirits - bottle (1 L)	11.70	11.54	-0.16	-1.4%	-\$2.99	-\$155	OK
Parmesan, grated Food - lb	1.80	2.00	+0.20	+10.0%	+\$1.96	+\$102	Low \$ impact
House red wine Wine - bottle (750 ml)	24.00	33.12	+9.12	+27.5%	+\$88.95	+\$4,625	Surplus

What each status means

Variance = Sold - Consumed. Negative is a loss (you used more than sales explain). Positive is a surplus. Consumed = Beginning + Purchases - Logged depletions - Ending.

Rather not do this by hand?

WISK pulls sales from your POS, keeps recipes mapped to your menu, and sends a variance report by item and category after every count.

[See how WISK does it](#)

Top section

1 Biggest losses by dollar impact

Your top 10 losses, ranked by dollars, with units, %, per year, and status.

2 Largest surpluses to verify

Your top 5 surpluses. Check these before acting on anything else.

3 By category

Theoretical cost, actual cost, variance \$, variance %, and per year for each category, with a total.

Bottom section

1 Status filters

All items, worst first. Filter by All, Loss, Data checks, Low \$ impact, OK, or Not counted.

2 What each status means

Click to open the status key. The same text is on page 13.

3 WISK

How WISK runs this report for you after every count.

Results use the same sign rule everywhere: **negative is a loss**, positive is a surplus. Red numbers are losses; amber numbers are surpluses.

Saving, next period, export and print

Button	What it does
Save data	Downloads everything on screen as a data file named after your venue and end date. Nothing is stored in the browser, so this file is your record.
Open saved data	Loads a saved data file. If you have unsaved changes, it asks first and offers to save.
Start next period	Ending counts become beginning counts. Purchases, logged depletions, ending counts, and units sold clear. The dates move forward one period. Choose Save, then start to keep a copy of the period you're closing.
Export CSV	Downloads one row per item with every count, result, and status. Opens in Excel or Google Sheets.
Print results	Opens your browser's print dialog with only the Results step. Choose "Save as PDF" to share it.

Starting the next period

- 1 Click Start next period, then Save, then start**
You keep the closing period's data file and get a fresh period in one step.
- 2 Check the dates on Settings**
They move forward by the length of the last period. Adjust them if you counted on a different day.
- 3 Enter the new period as it happens**
Purchases and logged depletions during the period; sales and ending counts at the end.

The count-day routine

- ☐ **Count at the same point in service every time**, ideally before opening, so nothing is moving while you count.
- ☐ **Count partials as decimals**. A scale is more consistent than eyeballing a fill line.
- ☐ **Enter every invoice received inside the period** before you read results. A missing invoice shows up as a fake surplus; an invoice entered twice shows up as a fake loss.
- ☐ **Pull the POS product-mix report** for the exact window between your two counts.
- ☐ **Enter counts on** **5 Counts**, read **6 Results**, then **Save data**.

Status reference and troubleshooting

Every item on **5 Counts** and **6 Results** gets one status. This is the same text as “What each status means” in the calculator.

Status	What it means and what to do
Loss	Used more than sales explain, beyond your threshold and dollar minimum. Check portions and pours, items made but not rung in, unlogged waste, and theft, in that order.
Surplus	Used less than sales explain. Usually a missed invoice, a recipe quantity set too high, or a count error. Fix the data before acting on it.
Check counts	Consumed is negative: the ending count is higher than beginning plus purchases. Look for a missing invoice or a miscount.
No sales mapped	Product was used but no recipe uses it. Add it to the right recipes.
Missing conversion	A recipe uses this item, but recipe units per count unit is blank.
Low \$ impact	Variance % is beyond your threshold, but the dollars are under your minimum.
OK	Within your threshold.
Enter counts	No counts entered for this item yet.
No activity	Nothing sold and nothing used this period.

Troubleshooting

What you see	Why, and the fix
Sold is 0 for an item you sell	No recipe line uses it, or recipe units per count unit is blank. Check 4 Recipes and 2 Items .
A variance that's far too big	Usually a unit mismatch: recipes in fl oz but the conversion entered for ml, or a count entered in cases instead of bottles.
A field turns red	It isn't a number. Use digits and a decimal point only (0.4, not “almost half”).
An ingredient is missing from the dropdown	Add it on 2 Items first. Recipe dropdowns only list items and menu items that have names.
“That file isn't a saved variance calculator file”	Open saved data only accepts files made with Save data in this calculator.
Save data or Export CSV does nothing	Check your browser's downloads, and allow downloads for the page if your browser asks.

Read the Results in this order

1 Fix the data checks first

Anything marked **Surplus** **Check counts** **No sales mapped** or **Missing conversion** . A bad input distorts the totals, so act on losses only after these are clean.

2 Work "Biggest losses by dollar impact" from the top

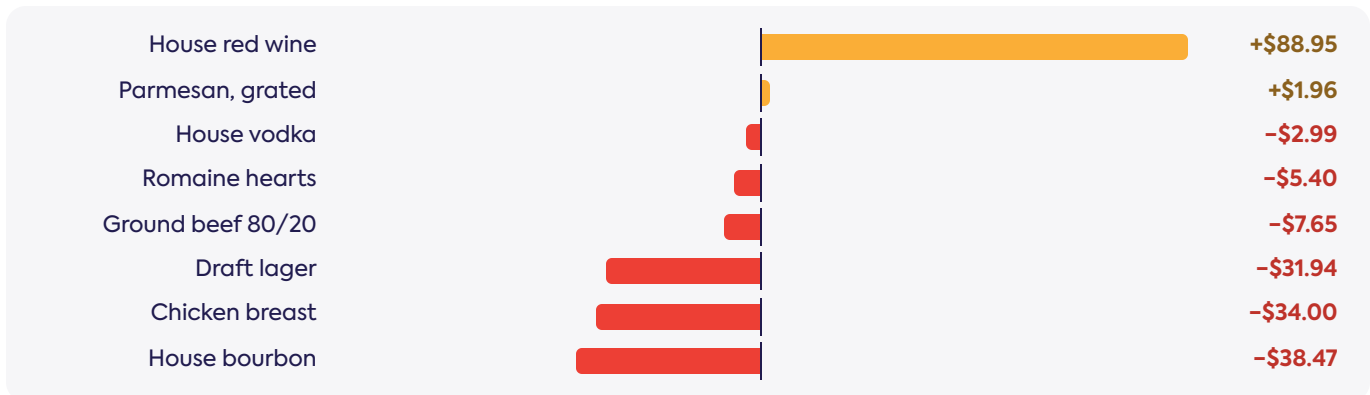
It's sorted by dollars, not percent. A 3% variance on ribeye can cost more than 20% on parsley.

3 Leave **Low \$ impact** for later

These are beyond your % threshold but under your dollar minimum.

Why net variance can fool you

In the example week, Net variance cost is **-\$29.54**. That looks close to fine. Losses only is **-\$120.44**, or **-\$6,263** per year at weekly counts. One wine surplus is offsetting everything else.



Say that wine surplus traces to one case of 12 bottles that arrived without its invoice being entered. Add the 12 bottles to Purchases and wine flips from **+\$88.95** to **-\$28.05**. Net variance cost moves from **-\$29.54** to **-\$146.54**. That's why Results shows losses separately and puts the surplus warning above the chart.

Diagnose before you act

Rule out the process causes before you assume theft. They're more common, and they're cheaper to fix.

When an item shows **Loss**

Likely cause	What it looks like	How to confirm	Fix
Over-portioning or over-pouring	Losses spread across most items from one station	Measure ten portions or pours against spec during service	Jiggers, portion scales, specs posted at the station
Made but not rung in	Losses that follow certain shifts or staff	Compare comp, void, and remake activity to shift schedules	Every comp goes through the POS with a reason; remakes get logged
Unlogged waste	Losses on perishables: produce, dairy, proteins, draft lines	Check the bin and the waste log at close	A waste log at each station, entered as Logged depletions
Recipe drift	A steady loss on one item, period after period	Watch the item being made; compare to its lines on Recipes	Update the recipe, or retrain to it
Receiving errors	Losses on items from one supplier	Check delivered quantities against the invoice	Count deliveries at the door before signing
Theft	Repeated losses on high-value, easy-to-carry items, after the causes above are ruled out	Spot-count those items daily for two weeks	Limit access, lock storage, sign-out for full bottles

When an item shows **Surplus**

Check these in order: an invoice received but not entered in Purchases • a Qty per serving set higher than what's served • an ending count overcounted or a beginning count undercounted • a wrong recipe units per count unit • the same menu item mapped twice on Recipes.

Turn it into a weekly habit

One period is a snapshot. The trend tells you whether a fix worked. Count weekly if you can, and give the results fifteen minutes the day after.

The 15-minute variance review

- ☐ Clear the data checks on Results.
- ☐ Take the top five items on "Biggest losses by dollar impact".
- ☐ Name a likely cause for each, using page 15.
- ☐ Assign one owner and one action per item.
- ☐ Check the same items at the next count.

Who should be in it

The GM or owner, the kitchen manager, and the bar manager. Whoever counts and receives should be able to answer questions about their numbers.

Keep the same day each week so invoices and counts have closed before you meet.

Variance action log

Item	Variance \$	Likely cause	Action	Owner	Next count

When the spreadsheet work gets heavy

The calculator runs on sales, invoices, and recipes you type in. WISK does the same math from the source:

- Sales come in through your POS integration, with POS items mapped to your recipes.
- After each completed inventory, you get a variance report by family, category, and item, with variance cost and what that product would have sold for.
- Partial inventories let you count a subset of your items and still get a variance report.

[Book a demo at **wisk.ai**](#)