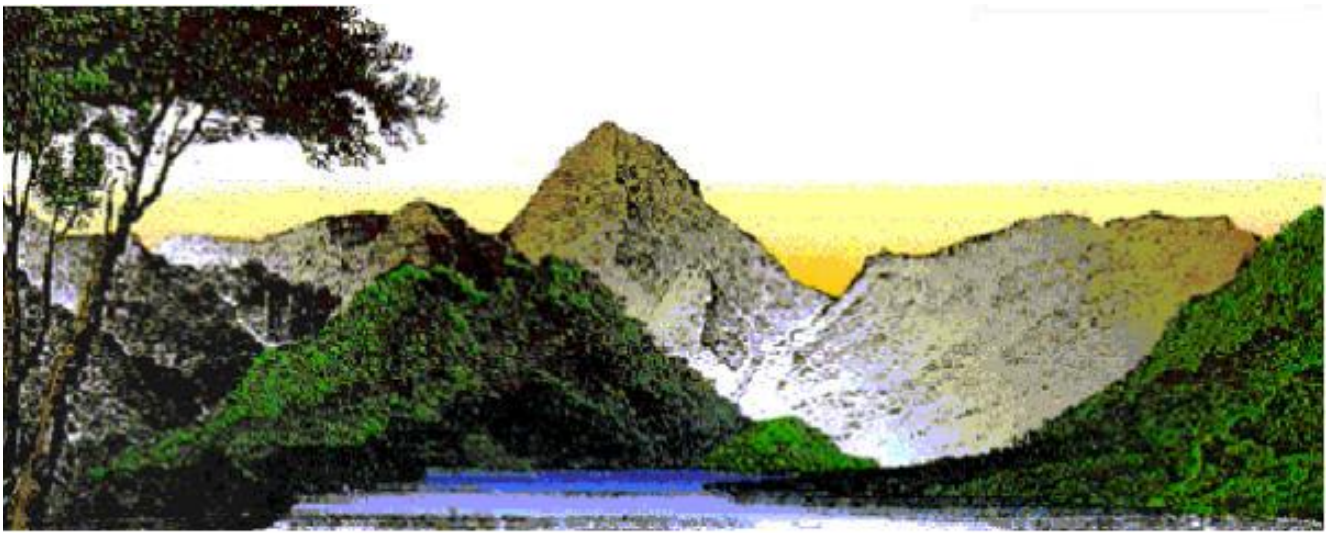

REPORTES DE COSTOS

SISTEMAS SIERRA

SISTEMA DE PUNTO DE VENTA

Revisión: 16-Feb-2008

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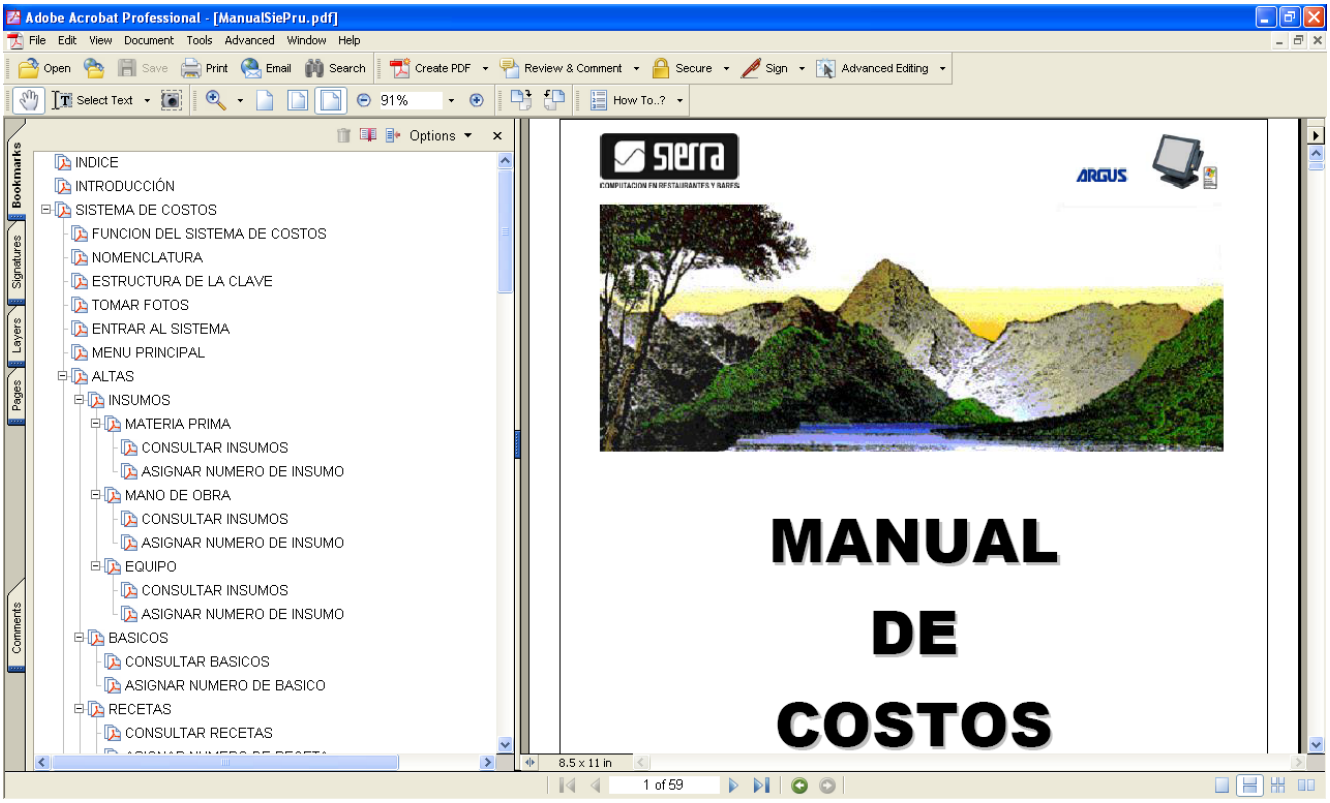
REPORTES DEL SISTEMA DE COSTOS

FUNCION DEL SISTEMA DE COSTOS

La función esencial del **sistema de Costos** es, controlar el costo de la empresa. Permite la elaboración y actualización de costos de las recetas de alimentos y bebidas.

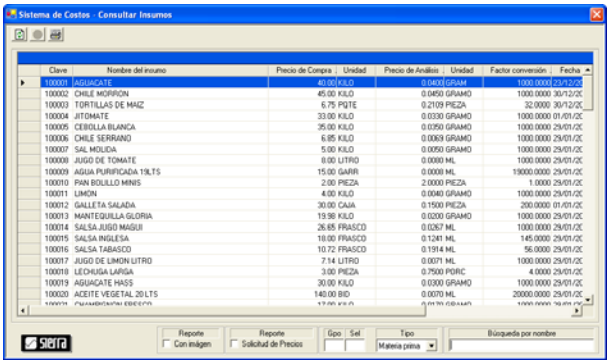
MANUAL DEL USUARIO

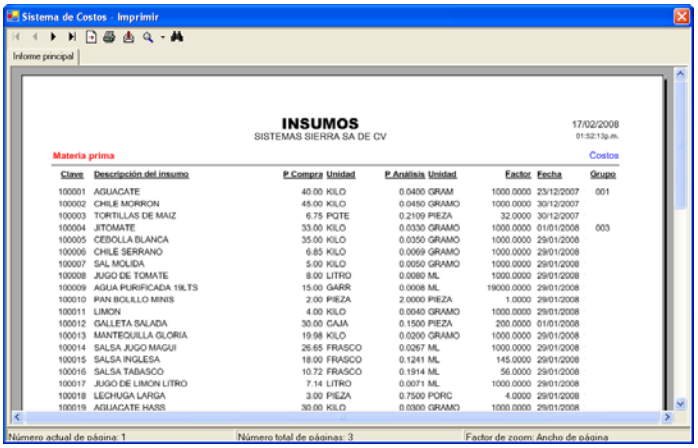


REPORTES

INSUMOS

INSUMOS DE MATERIA PRIMA





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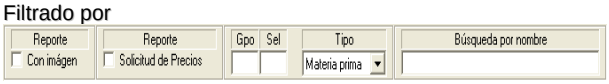

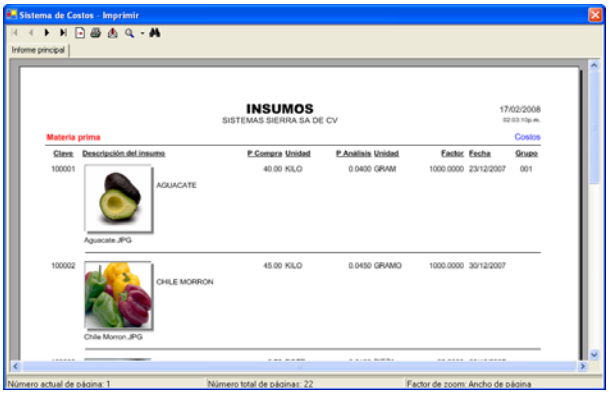

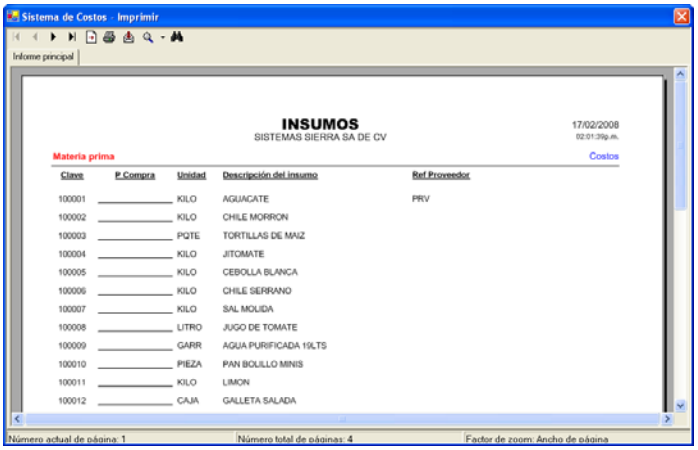

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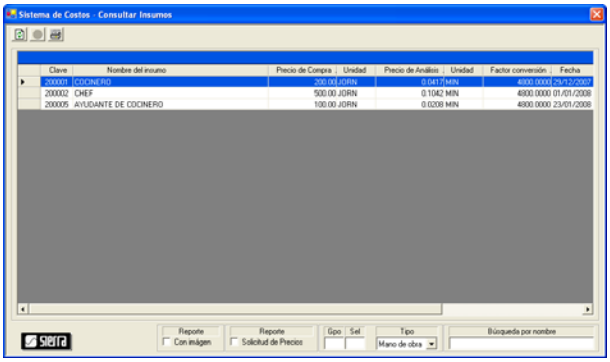

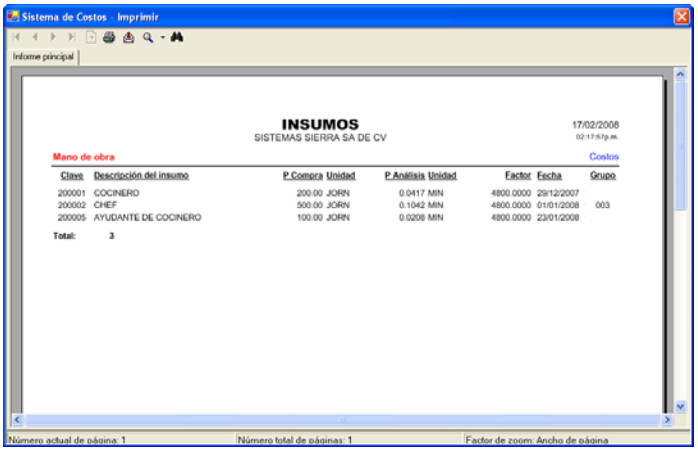

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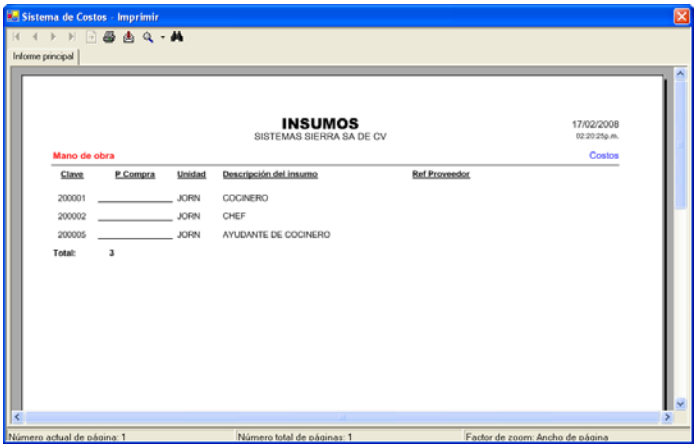

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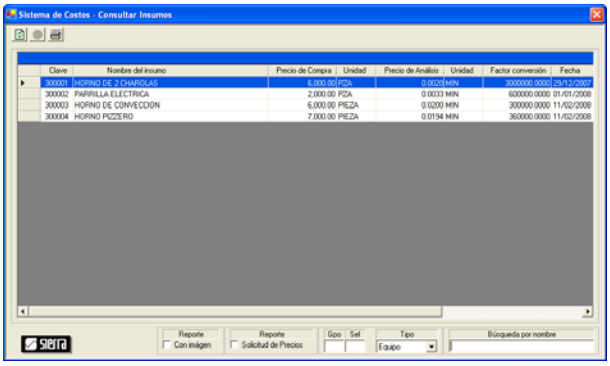

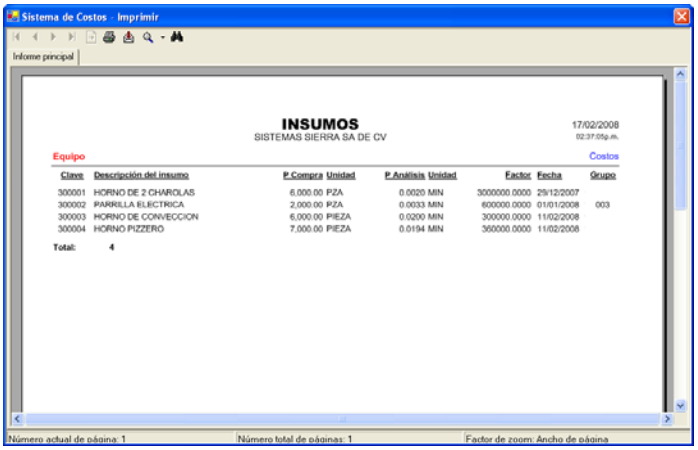

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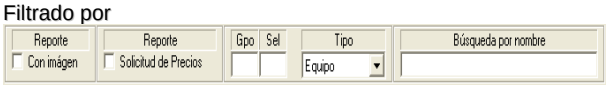

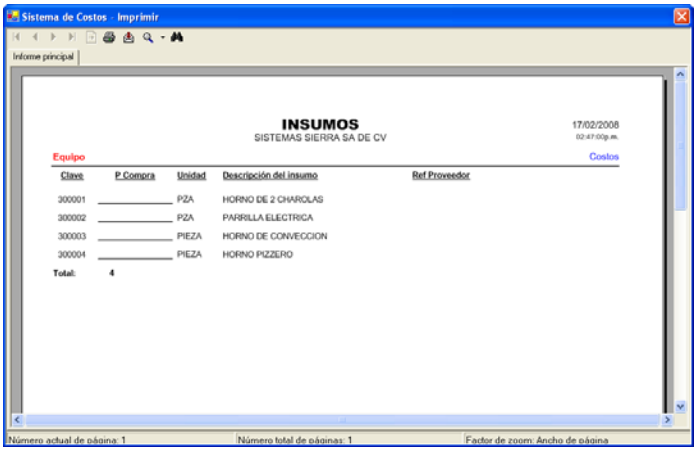

BASICOS

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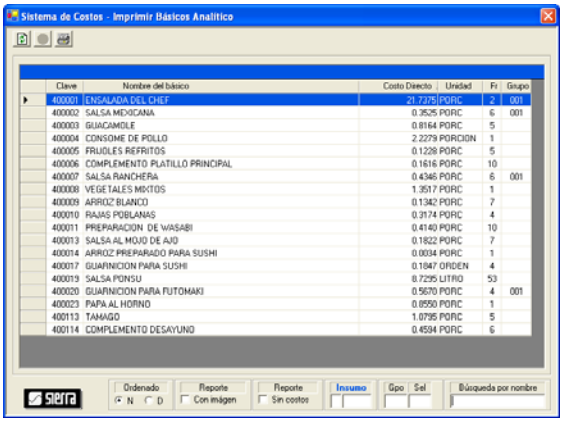

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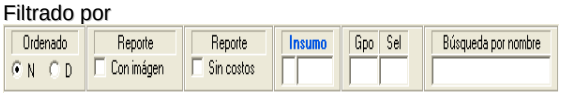

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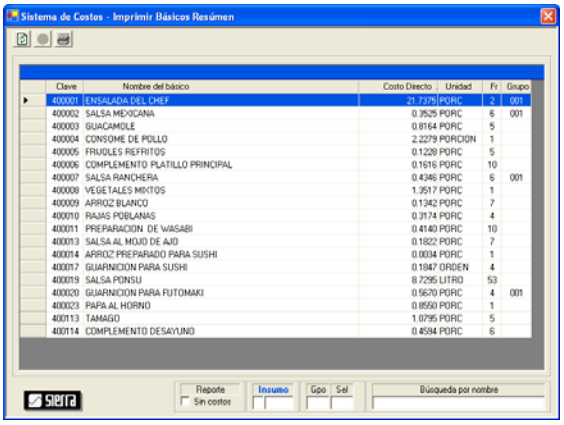

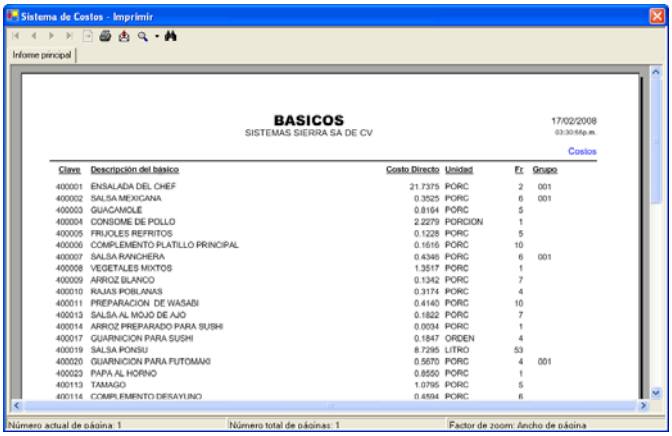

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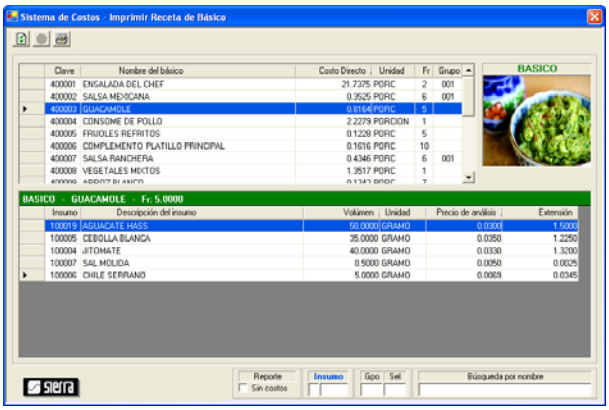

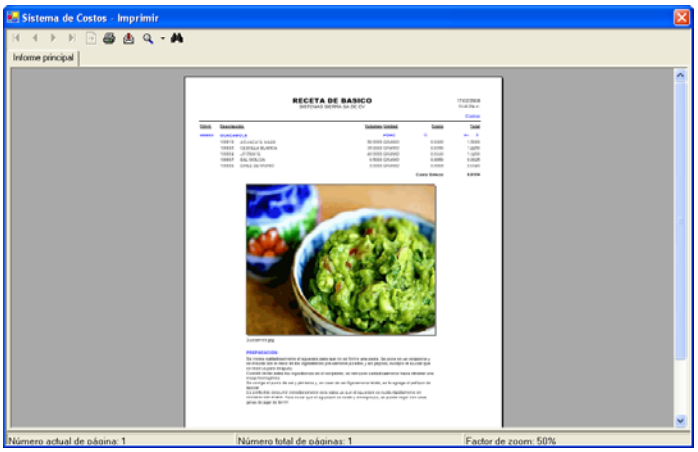

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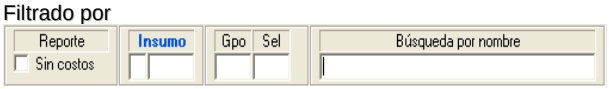
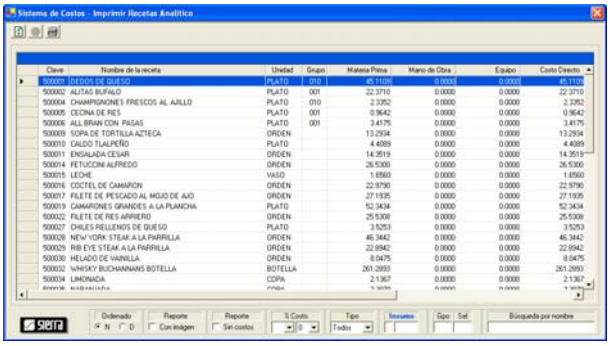


RECETAS

CATALOGO DE RECETAS ANALITICO



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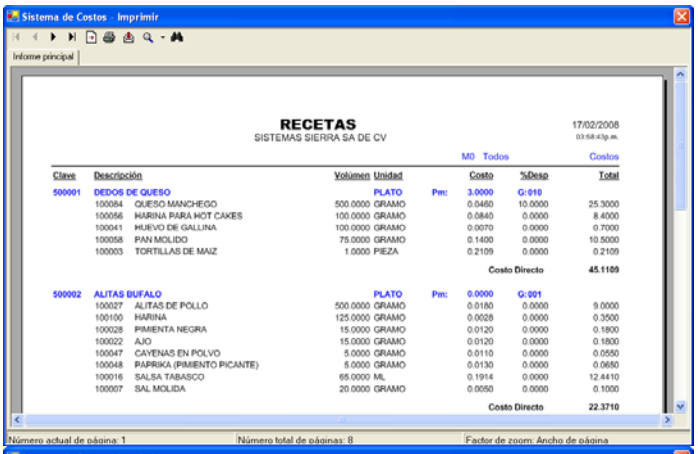
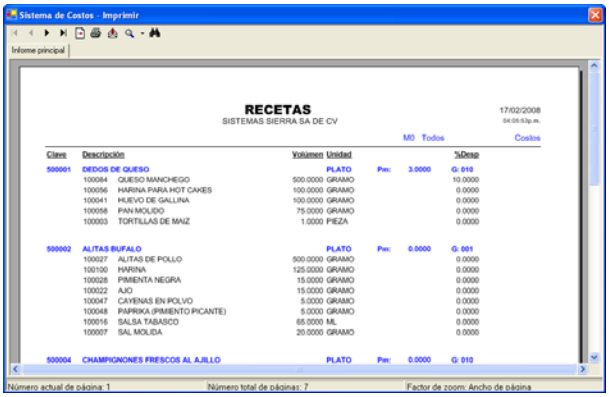
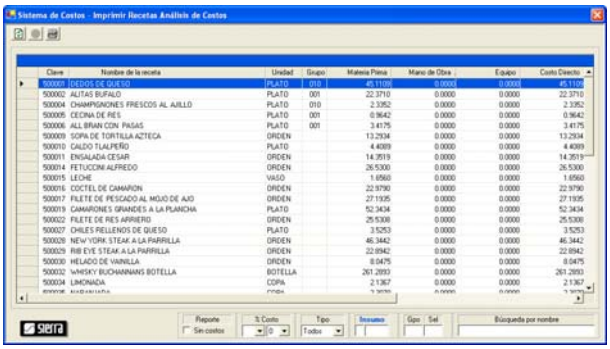
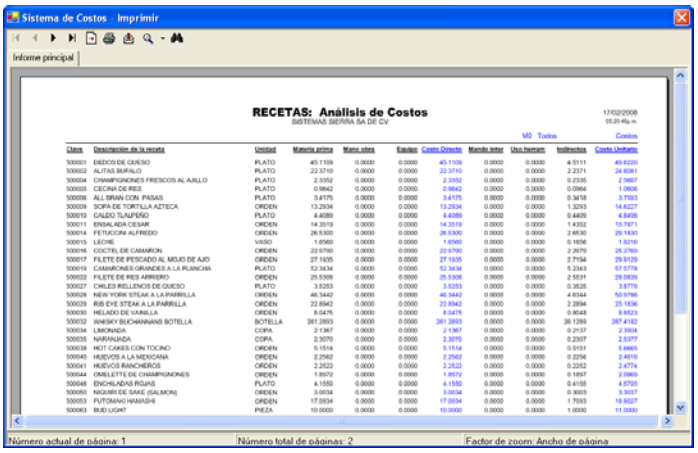




RECETAS - ANALISIS DE COSTOS





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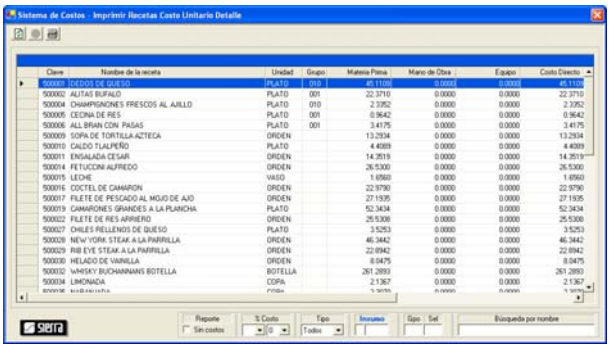

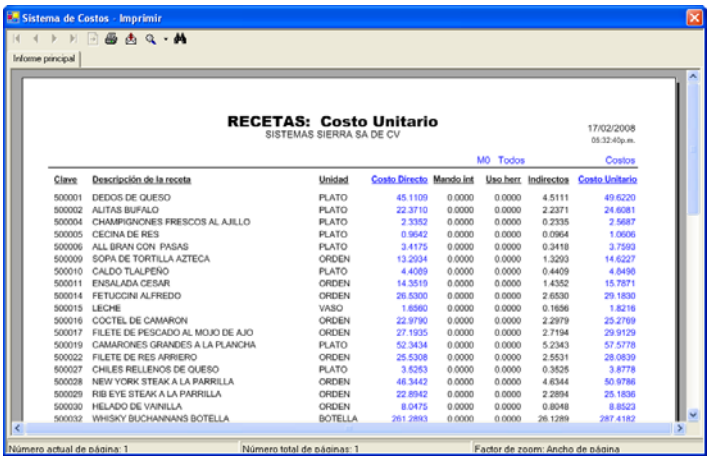

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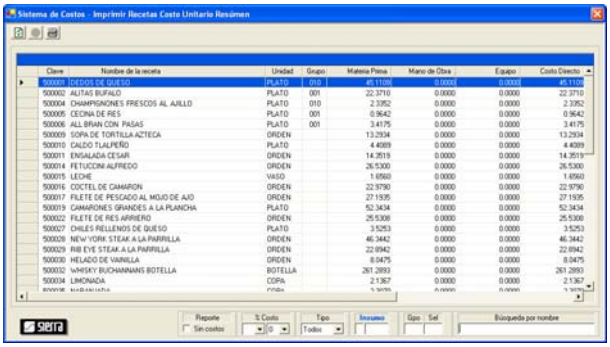
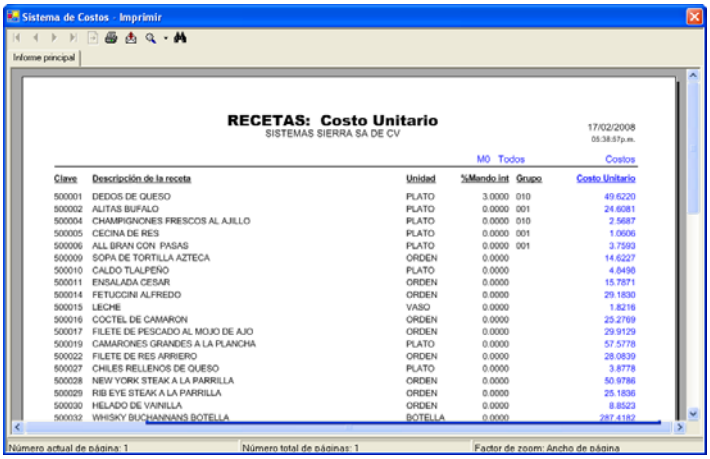
RECETAS - COSTOS UNITARIOS RESUMEN





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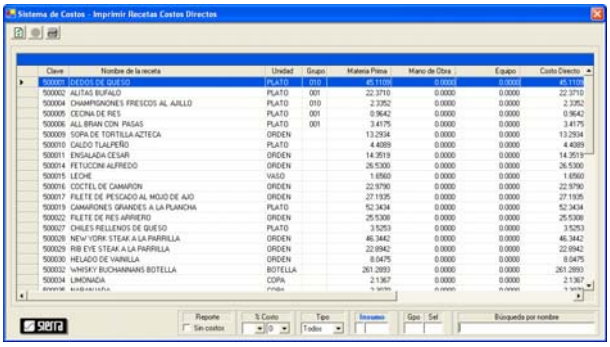

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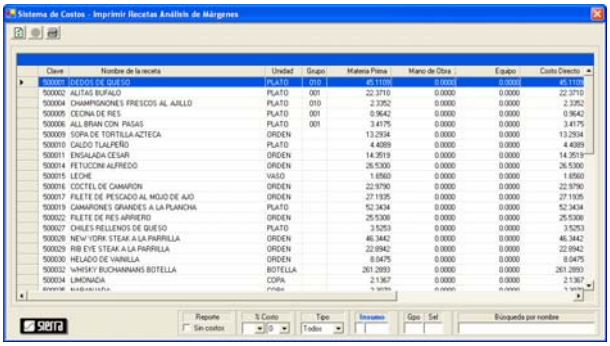

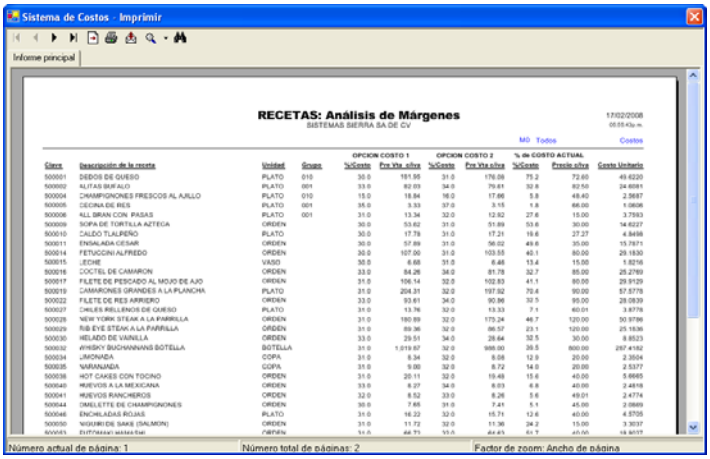

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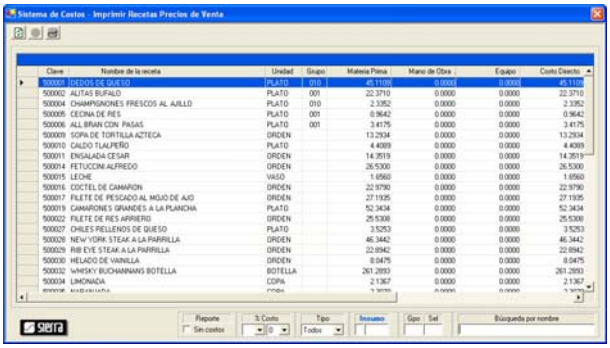
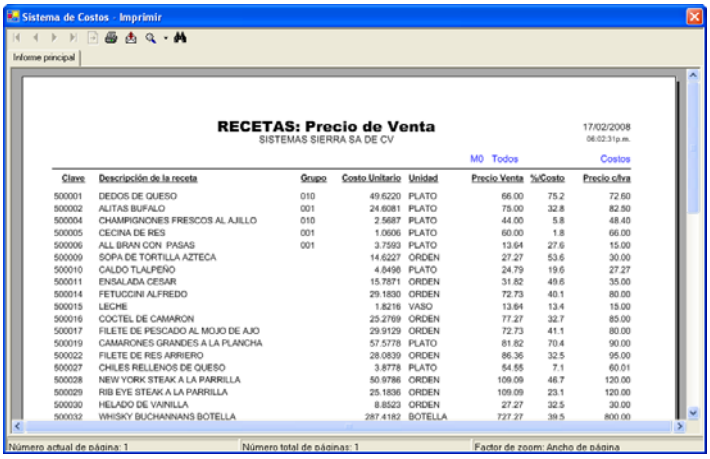
RECETAS - PRECIOS DE VENTA





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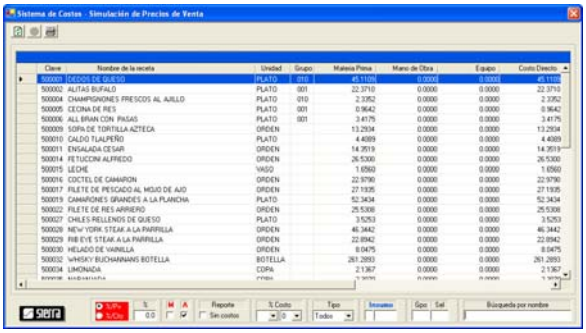

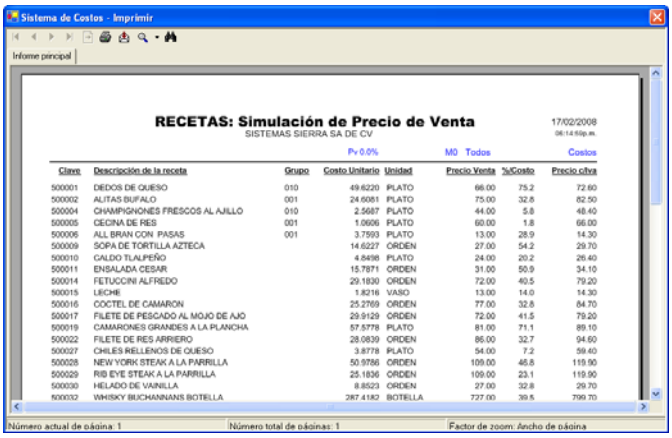

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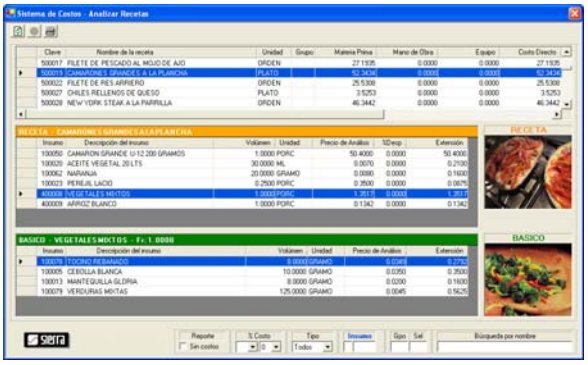
ANALIZAR RECETAS



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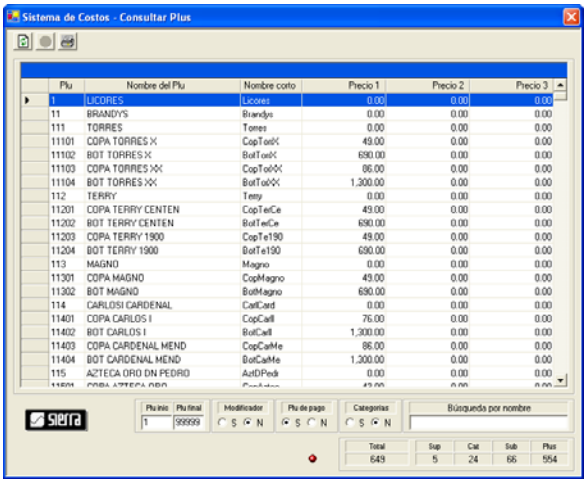
CATALOGO DE PLUS



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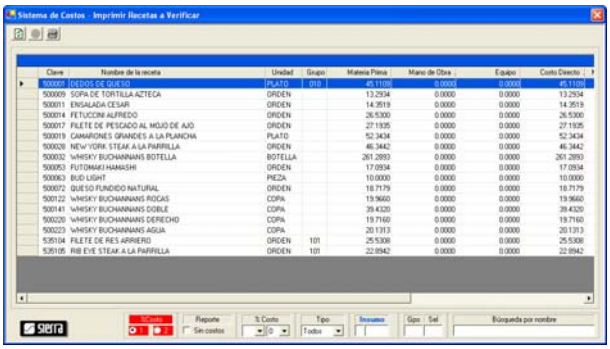
RECETAS - RECETAS A VERIFICAR



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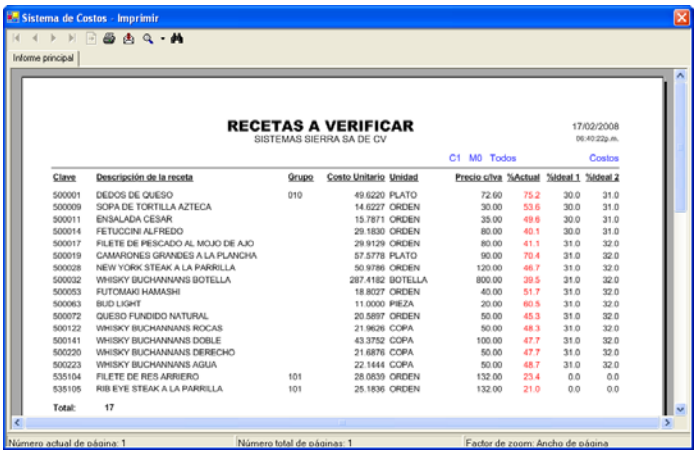


ESTE REPORTE ES MUY IMPORTANTE PARA EL CONTROL

El ejemplo de arriba muestra, que el porcentaje de costo actual de estas recetas, es mayor que el porcentaje de costos definido como control.

Se debe inmediatamente revisar estas recetas, y tomar una decisión para controlar el costo.

La decisión para reducir el costo, puede ser:

1. Aumentar el precio de venta, o
2. Reducir la porción, o
3. Modificar la presentación del platillo (guarniciones de menor costo), o
4. Una combinación de los puntos anteriores.

Se presenta el siguiente ejemplo para resaltar la importancia de esta decisión.

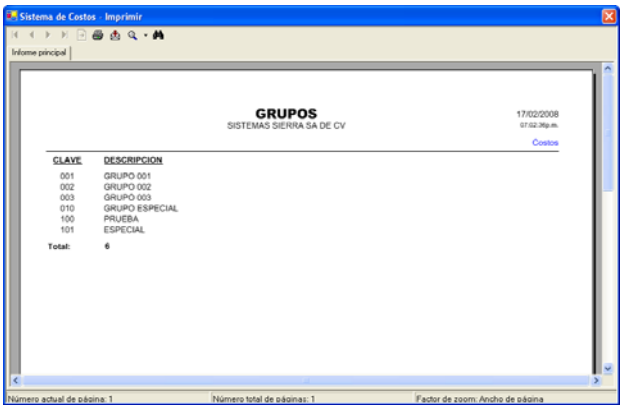
SUPUESTO

- Si de acuerdo al informe de recetas a verificar, se decide aumentar el precio de un platillo en $5.00.
- Si se venden 20 unidades diarias, y hay 20 platillos en la misma situación.
- Sin esta información y en el mejor de los casos, esta misma decisión se tomaría 30 días después (Después de tener la información financiera, volver a costear las recetas, y darse cuenta que hay que aumentar el precio $5.00).

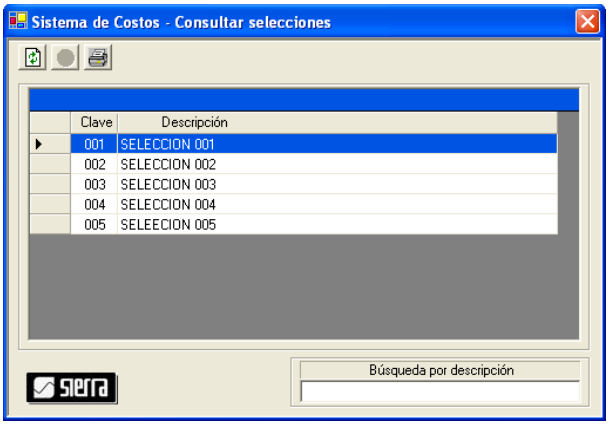
AHORRO

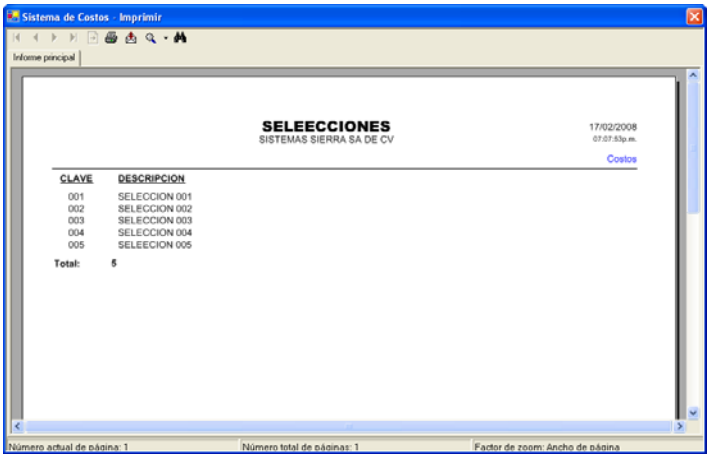
- El **ahorro mensual** por esta **decisión a tiempo** es: $5.00 x 20 unidades/día x 20 platillos x 30 días = **$60,000.00**.

GRUPOS

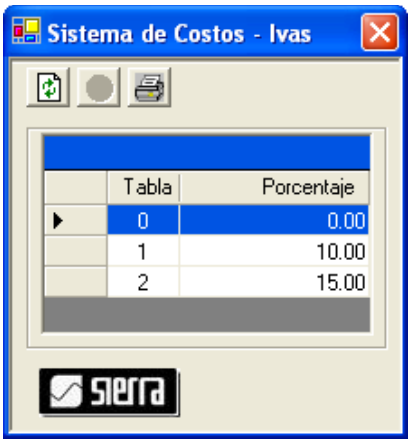


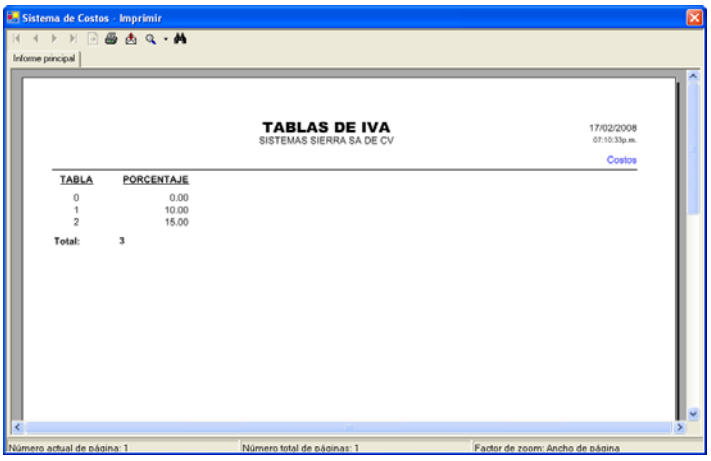
SELECCIONES





TABLAS DE IVA





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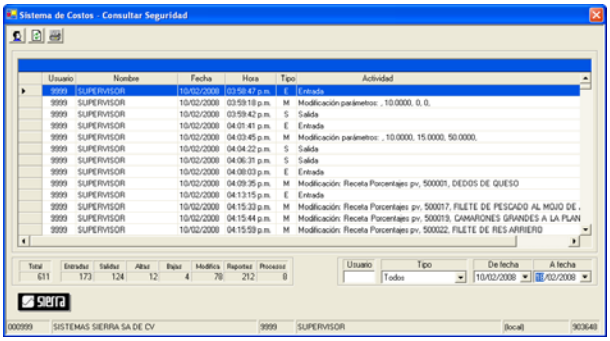

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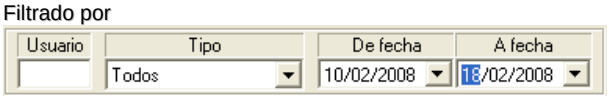
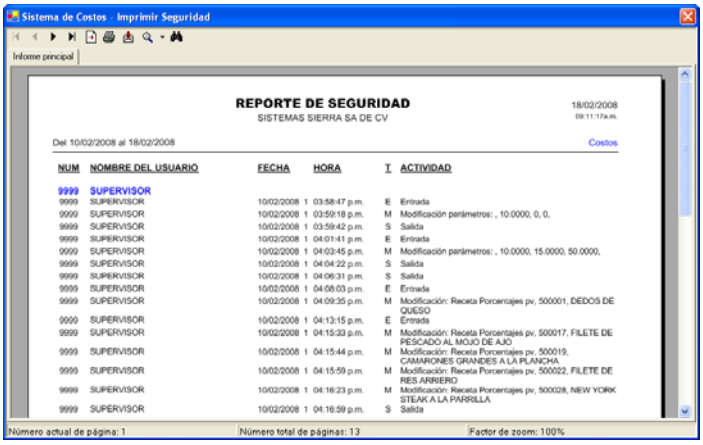
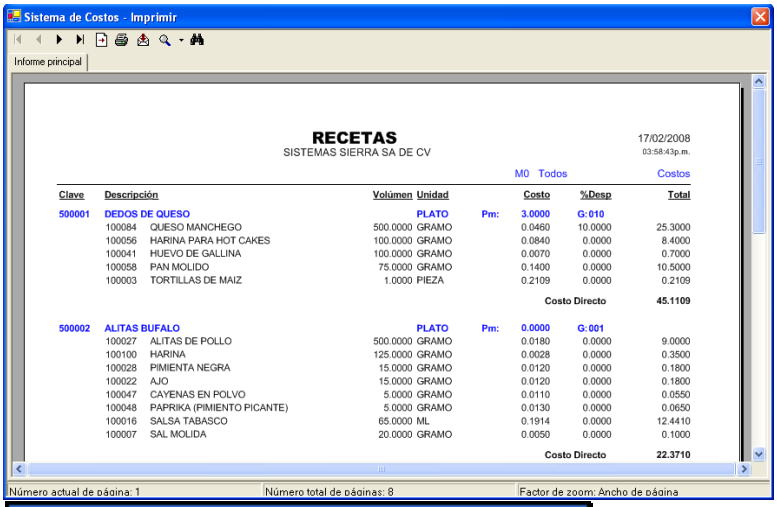




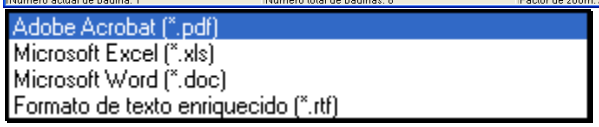
OPCIONES PARA IMPRESIÓN DE REPORTES



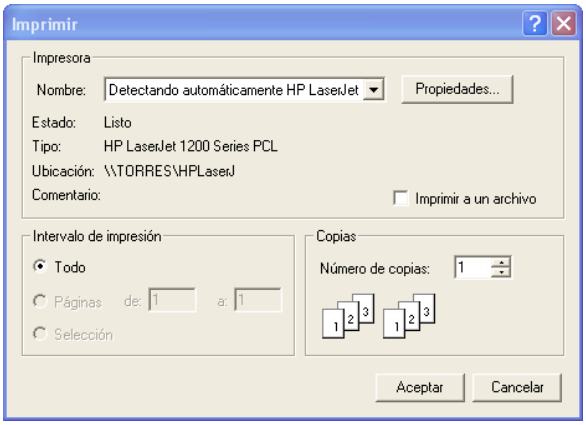
- En la parte superior izquierda se exhiben los botones

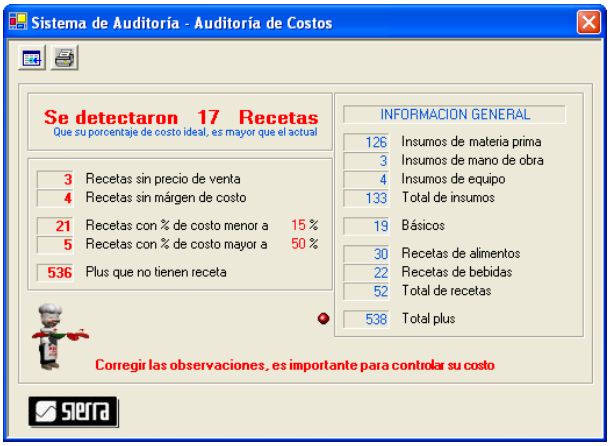
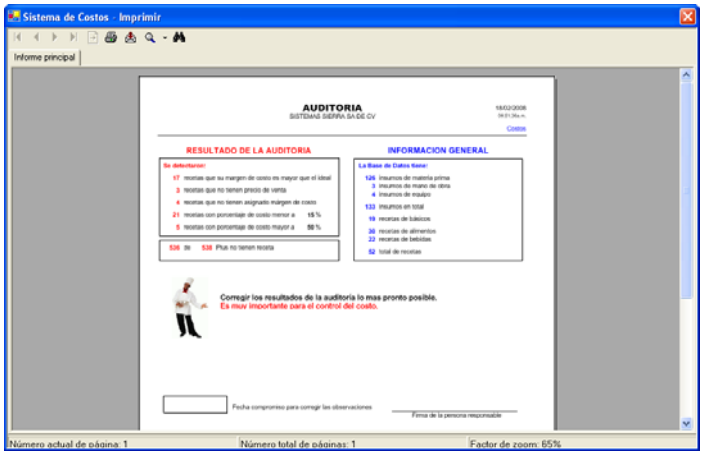
1 2 3 4 5 6 7 8 9

- Cada botón realiza una función diferente.
  - 1.- Ir a primer página.
  - 2.- Ir a página anterior.
  - 3.- Ir a página siguiente.
  - 4.- Ir a última página.
  - 5.- Ir a página.
  - 6.- Imprimir informe.
  - 7.- Exportar informe: Puede ser formato Adobe acrobat, excel, word, o texto.
  - 8.- Zoom.
  - 9.- Texto de búsqueda.



- Le permite exportar el reporte a Microsoft Excel, Microsoft Word, Adobe Acrobat, o Texto.



- Le permite imprimir reporte.
- Puede seleccionar el impresor que desee.
- Puede seleccionar el número de página(s) a imprimir.
- Puede seleccionar el número de copias.

AUDITORIA