



RESTAURANT SYSTEMS

Restaurant Weekly Performance Tracker

Track the numbers that matter. Review them every week. Make better decisions.

RESTAURANT

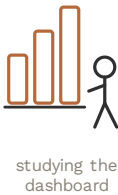
WEEK

PREPARED BY

Weekly Performance Dashboard

The eight numbers that decide whether this week was a good one.

METRIC	TARGET	ACTUAL	STATUS
Weekly Sales	—	—	☐
Number of Orders	—	—	☐
Average Order Value	—	—	☐
Food Cost %	—	—	☐
Labour Cost %	—	—	☐
Prime Cost %	—	—	☐
Food Waste %	—	—	☐
Net Profit	—	—	☐



Daily Sales Tracker

Fill in each day as it closes out.

DAY	SALES	ORDERS	AOV
Monday	—	—	—
Tuesday	—	—	—
Wednesday	—	—	—
Thursday	—	—	—
Friday	—	—	—
Saturday	—	—	—
Sunday	—	—	—





 BIGGEST WIN



 BIGGEST CHALLENGE



Action Plan for Next Week

Turn this week's numbers into next week's changes.



- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____
- ☐ _____

Manager's Weekly Checklist

Before You Start a New Week

- ☐ Review food cost
- ☐ Count inventory
- ☐ Review waste
- ☐ Check labour schedule
- ☐ Review best-selling items
- ☐ Review lowest-performing items
- ☐ Calculate weekly profit
- ☐ Set one goal for next week



**Successful restaurants don't guess.
They measure.**