

<b>How to Use This Calculator</b>					
This workbook includes three labor cost calculation sheets.					
A simple daily labor cost calculator, a detailed daily labor cost calculator, and a calculator for overall food cost.					
<b>Here's when to use each one:</b>					
When you need to know where your daily labor cost stands in real time, and:					
* You have your total sales and total hourly wages for the day:				Use the Simple Daily Calculator	
* You have your raw hour and wage data, and need to total them:				Use the Detailed Daily Calculator	
When you need to know your overall labor cost for an extended period of time (like a month or year)					
* Use the Overall Labor Cost Calculator					

## Daily Labor Cost Calculator

Labor cost for:

Compiled on

### Totals

Total Labor:	\$0.00
Total Sales:	\$0.00
<b>Total Labor Cost*:</b>	<b>#DIV/o!</b>

*\*Most restaurants aim for a total daily labor cost of 12% to 15%*

### Optional FOH/ BOH Breakdown

#### Front of House Labor

FOH Labor	\$0.00
Total Sales:	\$0.00
<b>FOH Labor Cost:</b>	<b>#DIV/o!</b>

#### Back of House Labor

BOH Labor:	\$0.00
Total Sales:	\$0.00
<b>BOH Labor Cost:</b>	<b>#DIV/o!</b>

### Notes



## Overall Labor Cost Calculator

Labor cost for: *(timeframe you're pulling the data for)*

Compiled on: *(date you compiled the report)*

### Costs

Salaries:	\$0.00
Bonuses:	\$0.00
Hourly Wages:	\$0.00
Overtime:	\$0.00
Penalties:	\$0.00
Payroll Taxes:	\$0.00
Benefits:	\$0.00
MISC. other costs:	\$0.00
<b>Total Labor Cost</b>	<b>\$0.00</b>

### Sales

<b>Total Sales:</b>	<b>\$0.00</b>
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### Totals

Total Labor:	\$0.00
Total Sales:	\$0.00
<b>Total Labor Cost</b>	<b>#DIV/o!</b>

### Notes

*\*Most restaurants aim for a total Overall Labor Cost of 30%*