

The 10-Minute Cookie Labor Audit

Find out how much skilled kitchen time your scratch cookie program is really consuming.

Your cookie recipe isn't the whole cost. Ingredients are only part of the equation.
Use this quick audit to uncover the labor and capacity behind every batch.

1. Find The Hidden Labor

Every batch requires more than mixing. Check what your team handles today:

- ☐ Pull & weigh ingredients
- ☐ Mix the dough
- ☐ Portion / weigh / scoop cookies
- ☐ Load & unload equipment
- ☐ Wash bowls, utensils & equipment
- ☐ Clean & sanitize production area
- ☐ Manage ingredients & leftovers

Quick Audit - Typical Batch

Mixing & ingredient prep: _____ min.

Portioning: _____ min.

Cleanup & sanitation: _____ min.

Other handling: _____ min.

Total labor per batch: _____ min.

Batches per week: _____

Cookie production time per week: _____ hrs.

2. Put A Dollar Amount On It

Use your fully loaded hourly labor cost, not just the employee's hourly wage.

Weekly cookie production hours: _____

X loaded hourly labor cost: \$ _____

= estimated labor per week: \$ _____

X 52 = estimated labor per year: \$ _____

What could your team accomplish with those hours instead?

- ☐ Higher-value pastry production
- ☐ Plating and finishing
- ☐ Menu development
- ☐ Banquet/event preparation
- ☐ Training and quality control
- ☐ Work that actually requires a skilled pastry professional

The question isn't simply whether your team can make cookie dough from scratch.

It's whether that's the best use of their time.

3. Run The 'Should We Make It?' Test

For every repetitive item your kitchen produces, ask these five questions:

- 1. Does making this from scratch meaningfully improve the guest experience? ☐ Yes | ☐ No
- 2. Does this task require the skill level of the person currently doing it? ☐ Yes | ☐ No
- 3. Could a professionally produced ready-to-bake product deliver the quality and consistency we require? ☐ Yes | ☐ No
- 4. Would outsourcing the repetitive production free capacity for higher-value work? ☐ Yes | ☐ No
- 5. Could outsourcing improve consistency, portion control or predictability? ☐ Yes | ☐ No

If you answered YES to #3, #4 or #5...

This may be a production task worth outsourcing.

You don't have to outsource the guest experience.

Outsource the repetitive work behind it.



Made for Professional Kitchens

Premium, pre-portioned frozen cookie dough designed to help foodservice teams reduce repetitive production while delivering a consistent, fresh-baked experience.

Less prep. Same fresh-baked experience.
See for yourself.

Request Your Complimentary Product Testing →

