

Free catering event pricing and kitchen production capacity calculator

Nishvault public product preview - inspect before checkout

Keyword: free catering event pricing and kitchen production capacity calculator

Visible capacity value before checkout: working inputs, scenario rows, overload flags, a dashboard, and an editable workbook.

Replace every example with completed-job evidence before accepting work.

Conservative day: requested 2 / feasible 14 - accept with protected buffer

Normal demand: requested 3 / feasible 17 - accept with protected buffer

Compact route: requested 4 / feasible 20 - accept with protected buffer

Travel-heavy route: requested 3 / feasible 17 - accept with protected buffer

Peak demand: requested 6 / feasible 15 - accept with protected buffer

Cancellation-adjusted: requested 4 / feasible 17 - accept with protected buffer

Added crew: requested 6 / feasible 26 - accept with protected buffer

Equipment bottleneck: requested 3 / feasible 13 - accept with protected buffer

Protected buffer: requested 3 / feasible 17 - accept with protected buffer

Overload request: requested 18 / feasible 17 - reprice, reschedule, add capacity, or decline

Conservative: feasible 12 / booked value \$1641.6

Normal operating day: feasible 17 / booked value \$2576.0

Compact route: feasible 20 / booked value \$3040.0

Peak-period buffer: feasible 14 / booked value \$2580.0

Added-capacity case: feasible 30 / booked value \$4560.0

Control 1 - Available time: remove every blocked, break, admin, maintenance, and non-service minute before capacity is calculated.

Control 2 - Service duration: use a trailing sample of completed jobs and keep complex service variants separate.

Control 3 - Travel: protect the whole route or delivery allowance before accepting another booking.

Control 4 - Setup: include load-in, preparation, inspection, and customer handoff time.

Control 5 - Cleanup: include pack-down, sanitizing, reset, recharge, and return-to-base work.

Control 6 - Price: use average collected revenue and keep tax or pass-through items separate.

Control 7 - Cancellation: use a recent observed rate and never count cancelled work as delivered value.

Control 8 - Efficiency: keep a variability buffer instead of planning every available minute.

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Control 9 - Bottleneck: identify whether crew, vehicle, equipment, inventory, venue, or timing caps throughput.

Control 10 - Overload: do not hide demand above the feasible ceiling; show a visible decision flag.

Control 11 - Reprice: charge for urgency, complexity, travel, peak periods, and extra capacity where appropriate.

Control 12 - Reschedule: offer a feasible operating window when the requested one is overloaded.

Control 13 - Add capacity: verify that another person or asset actually changes the bottleneck before adding cost.

Control 14 - Decline: refuse work that cannot fit without removing protected time or quality checks.

Control 15 - Review: compare modeled and actual minutes, completed jobs, collected price, and exceptions every week.