

# Master Chef 2008

Useful anytime, anywhere!



## Advisors

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### Shopping Advisor - New

The Shopping Advisor provides timely information before you go shopping and when you come back.

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### Coupon Advisor - New

The Coupon Advisor lets you know if there are coupons that expired or are about to expire.

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### Aisle Advisor - New

The Aisle Advisor lets you know if there are suppliers and shopping lists with ingredients with different aisles than that which is set as default for the ingredient.

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### Cabinet Advisor - New

The Cabinet Advisor lets you know if the location of an ingredient in the cabinet is different than the default cabinet location for that ingredient.

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### Inventory Advisor - New

The Inventory Advisor lets you know if there are ingredients in the inventory that have reached their minimum level and need to be reordered.

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### Download Advisor - New

The Inventory Advisor lets you know if there are ingredients in the inventory that have reached their minimum level and need to be reordered.

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## Cookbooks

### Add Cookbooks - Exclusive

Add as many cookbooks as you want. Create as many chapters and sub-chapters as necessary. Add recipes and even meal plans to individual chapters.

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### Publish Cookbooks in Microsoft Word - Exclusive

Publish the finished cookbooks into Microsoft Word, where you can add the final touches to the cookbook and then print it as you would do with any other Word document.

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### User-defined Templates - Exclusive

Create as many templates as you want. Publish the same cookbook using different templates just by changing the cookbook's template.

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### Share Cookbooks - Exclusive

Share cookbooks with relatives and friends. It's easy to export and import cookbooks using Master Chef. You can even email the published cookbook if you want.

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## Cooking Techniques

### Cooking Techniques Library - Exclusive

A library full of cooking techniques, from easy to hard, that will help you improve your cooking skills. You can add cooking techniques to individual recipes, so you know what special techniques a particular recipe requires.

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### **Add photographs - Exclusive**

Add photographs (such as bmp, dib, gif, jpg, wmf and emf files) to the cooking technique steps.

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### **Add audio and video - Exclusive**

Add video (such as mpeg, mpg, m1v, mp2, mpa, mpe, avi and wmv files) to the cooking technique steps. Add audio (such as wav, wnd, au, aif, aifc, aiff, wma and mp3 files) to the cooking technique steps.

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### **Share Cooking Techniques - Exclusive**

Share cooking techniques with relatives and friends. It's easy to export and import cooking techniques using Master Chef. If you share recipes and some of those recipes include cooking techniques, these cooking techniques will be shared automatically.

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## **Documentation**

### **On-line Help - Improved**

Extensive on-line help is available for every window and command. The online help is a reference-based help system that is available from outside of Master Chef.

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### **User Guide - Improved**

The user guide is available with Master Chef. A printed version is also available at an extra cost.

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### **Getting Started Guide - Improved**

The free Getting Started Guide is available for download, or on the Master Chef CD-ROM that you purchase.

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### **Knowledge base Articles**

The knowledgebase articles are always available 24hrs a day, 7 days a week. Articles are added to the knowledgebase as often as needed.

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## **Ingredient Management**

### **Unique ingredients - Improved**

Over 8000 unique ingredients with which you can create your recipes. All you need is a large cabinet! All ingredients are part of the Glossary.

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### **Perishable Ingredients**

You can flag certain ingredients as being perishable. This means that these types of ingredients will expire with a specific number of days or weeks (for example, eggs, milk, fruit, etc.)

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### **Alternative Ingredients**

Enter an unlimited number of alternative ingredients for any particular ingredient. You can enter Quick-and-Easy alternatives or alternative combinations.

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### **Custom Measures**

Custom measures are unique to the ingredients. Using custom measures as often as possible will make working with Master Chef easier in the long term. You should define custom measures for all ingredients that you use.

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### **USDA Ingredients - Improved**

Master Chef with the complete nutrition database of the USDA. You can link your own ingredients to any of nearly 7000 different ingredients that are supplied by the USDA database. The current release is SR-17.

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### **Allergic Ingredients - New**

You can select whether an ingredient falls within an allergy category. You can then filter our allergic ingredients when searching for recipes.

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### **Cabinet History - New**

View the historical movement of an ingredient in the cabinet.

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### **Add Ingredients to Recipe Box**

Add as many ingredients as you want.

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## **Inventory Management**

### **Cabinet - Improved**

The cabinet (or pantry) has been streamlined and works hand in hand with the shopping lists. Every time you reconcile a shopping list, the cabinet will be automatically updated to reflect any changes.

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### **Inventory**

You can now specify when to buy for any ingredient and how much to buy of that ingredient. Minimum and reorder quantities are based on custom measures. Works hand-in-hand with the shopping lists.

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### **Calendar - Improved**

The Calendar displays a monthly overview of calendar items, recipes and shopping lists that are either completed or need to be completed.

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### **Reminders - New**

Set up reminders to remind you when items are due.

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### **Locations**

Set up any number of physical locations to categorize your pantry.

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## **Key Features**

### **Web look-and-feel**

Master Chef has been redesigned from the ground up improving on the previous versions, by focusing more on tasks rather than too much content, and by providing a web-like look-and-feel. New interface elements have been developed solely for this new interface, making it easier for the user to access any of the most important tasks with one click.

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### **Glossary - Exclusive**

The glossary contains a wealth of information about well known, less known and regional ingredients.

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### **Nutritional Analysis - Exclusive**

Apart from the Ingredient Glossary, the ingredient properties also include the nutrient analysis, which is a breakdown of the ingredient's nutrients and the amount per 100g, 100ml or any amount that you like.

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### **Customizable Reports - Improved**

Use any of the many templates that come with Master Chef or create your own templates using Microsoft Word. Use any formatting and styles that you like. All you need to do is select a template for any recipe, shopping list, supplier or menu and print. Ideal for printing recipe index cards.

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### **Report Library - Exclusive**

The report library is the place where all reports within Master Chef can be accessed from. Reports are grouped in categories and sub-categories for quick and easy preview and printouts.

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### **Recipe Box Locales**

You can change the locale of a recipe box so that all lists are sorted in the correct alphabetical order that is specific to any locale. Useful for Scandinavian / Nordic locales and countries, or other countries that use a different sorting order.

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### **Multi-language Support - Exclusive**

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Master Chef is currently available in English. German and Italian are also supported. Please contact our sales department if you want to have Master Chef in your own native language.

### **Microsoft Outlook Integration**

Export shopping lists to Outlook tasks or appointments. Import contacts as suppliers, or export suppliers as contacts. Use Outlook as your default mail client if you don't have access to a SMTP server.

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### **Archiving**

Archive information that is old and not needed any more. By archiving recipe boxes you create a backup that still contains the old information and you will purge deleted information from the original recipe box.

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### **Categories**

Set up any number of categories so you can further categorize your items.

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### **Units of Measure - Improved**

Set up any number of units of measure so help you calculate costs and nutrition better.

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### **Aisles**

Set up any number of aisles so that you can categories ingredients within suppliers and shopping lists.

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## **Meal Planning**

### **Day, Week & Month Views - Exclusive**

Master Chef offers three distinct calendar views:

- Day: Zoom in to a particular day and view the meal plan for that day.
  - Week: Get an overview what's happening for a particular week.
  - Month: Get a broader overview for a whole month.
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### **View meal and day nutrition - Exclusive**

Once you zoom in to a particular day, you can view the nutritional information for that particular day.

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### **Calculate meal plan costs - Exclusive**

Calculate meal plan costs automatically once you have added recipes, ingredients and wines to your meal plan.

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### **Move and copy meal plans - Exclusive**

Move and copy complete meal plans for one day to another, into different weeks, or even to different months.

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### **Add meal plans to shopping lists - Exclusive**

Easily add whole shopping lists to a meal plan. All relevant ingredients will be automatically added to the shopping list.

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### **Find Meal Plans - Improved**

Search for meal plans using a different number of methods, such as Find Meal Plans Wizard, QuickFind, My Meal Plans, Healthy Meal Plans or Saved Searches.

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### **Multiple Meal Plans - New**

Add as many meal plans as you want on a given day.

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### **Share Meal Plans**

Share meal plans with relatives and friends. The complete information for the meal plan will be shared and they can import it back into their own copy of Master Chef.

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## **Menus**

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### **Analysis - New**

Analyze your menus and use standard menu engineering models to view the performance of individual menu items.

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### **Add Menus**

Add as many menus as you want.

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### **Add Outlets - New**

Create different outlets if you have menus that you still in different locations. Outlets can have price bands to help you during the menu analysis & engineering.

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### **Price Bands - New**

Set up price bands that define the minimum price menu items must meet in your outlet.

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### **Profit Bands - New**

Set up profit bands that define the minimum price menu items must meet in your outlet.

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### **Menu Types - New**

Menus can be set up using different menu types to help you in your analysis.

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### **Engineering - New**

Analyze your menus and use standard menu engineering models to view the performance of individual menu items.

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### **Strategy Planning - New**

Master Chef will give you a strategy on how you can improve your menu based on the results of the analysis and engineering processes.

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### **Gross Profit - New**

Calculate the gross profit % of your food items.

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### **Waste - New**

Calculate the % waste of your food items.

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### **Sales - New**

Enter sales for any given day for all your food items.

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## **Performance**

### **Ease-of-use - Improved**

Master Chef is designed to allow easy access to all the functions of the program. Every important feature is just a click away.

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### **Standard Interface - Improved**

All windows and panels have a standard and common interface.

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### **Flexible - Improved**

Master Chef does not fix you with a set number of procedures that you have to follow. Although all parts of the program are inter-connected, Master Chef is flexible enough to allow separate use of each function.

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### **Update Service**

If you have an internet connection and you are currently online, Master Chef will automatically check for the latest program updates.

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## **Productivity**

### **Autocomplete - Improved**

AutoComplete name suggesting has been improved in several ways. You only have to type one letter for AutoComplete to begin suggesting possible matches. The further you type, the possible matches will be more exact.

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### **Hyperlinks**

Use of hyperlinks throughout the program means that you only need to click on a shortcut once.

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### **Task-based Help - Improved**

The help system has been completely redesigned and moved away from the traditional reference-based help system to a task-based help system. This means that wherever you go in the program, help regarding the current task or item will be immediately and automatically displayed. The traditional reference-based help system is still available though.

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### **Sound Notifications - Improved**

Whenever you click on menu items, task shortcuts, place text and pictures into the capture, etc., sound notifications (ie. sound effects) are available.

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### **Drag-and-Drop - Improved**

Drag-and-drop functionality is available throughout the whole program. You can drag and drop text with the same or different panels, drag and drop items from the Capture Cache™ to elements on any panel.

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### **Distribution Lists - New**

Create distribution lists for email contacts that you share recipes with. You can then send emails to a distribution list and all contacts in that distribution list will receive a copy of the email.

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### **Content Management - Exclusive**

Display customized information that you want to have access quickly.

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### **Product Registration & Activation - Improved**

Product Registration & Activation have been separated into 2 distinct tasks to simplify and quicken the activation process once a customer has purchased a valid license.

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### **Task-based Homepage**

The Task-based Homepage is your homepage where you will find the most important functions grouped together for ease-of-use and a better overview of your tasks.

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## **Recipe Management**

### **Quality Recipes - Exclusive**

Master Chef comes with a list of nearly 10000 quality recipes, and the list is still growing! A multitude of alcoholic, non-alcoholic as well as healthy recipes are available.

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### **3800 different recipe pictures - Exclusive**

Over 3800 pictures of different recipes are included with Master Chef. More are added each week.

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### **Recipe Library - Exclusive**

Afraid of losing your own personal recipe pictures? Use the Recipe Library instead. You can access the Recipe Library directly from the Master Chef CD-ROM or from a network share.

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### **Capture Recipes - Improved**

Capture recipes directly from other programs, documents or even the internet. Use any of the following capture techniques:

- Capture Cache™
  - Instant Paste™
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- Background Paste™
- Drag-and-Drop Paste™
- LiveCapture™

### **Scan Recipes - New**

You can scan recipes directly into Master Chef instead of first scanning the recipe, then editing it and then copying it into a location, and then inserting it as picture.

Launch the scanning feature and Master Chef will scan the recipe for you and insert it immediately as a recipe picture. Scanning recipes is useful if you want to store handwritten family recipes in their original format, or if you want to scan recipes directly out of magazines.

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### **Distinct Recipe Types - New**

Apart from assigning any number of categories to any recipe, you can create 3 different types of recipes depending on your needs. These are:

- Standard
  - Scan
  - Simple
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### **Nested Recipes - New**

You can add any number recipes as ingredients of other recipes. You are not limited to the number of levels of nested recipe, but it is recommended to keep the number of nested recipes to 2 or 3 levels deep.

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### **Nutritional Analysis - Improved**

Calculate the nutritional information of any recipe based on the ingredients that make part of the recipe. Alternatively you can enter your own custom nutritional values if they are supplied by the recipe author.

Note that nutritional information supplied with the recipe or by the author is usually more accurate than a nutritional analysis.

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### **Recipe Procedures - New**

You can now enter an unlimited number of procedures or steps required to prepare and complete any recipe. You can group procedures by inserting headers at any step.

Note that you can also enter headers and text in the same list as the ingredients themselves.

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### **E-mail Recipes - Improved**

E-mail recipes to anybody. You can send recipes in different formats, including the new and versatile Standard Food Exchange (.sfx) format. You can also email recipes to distribution lists, eliminating the need to enter individual addresses each time.

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### **Find Recipes - Improved**

Search for recipes using a different number of methods, such as Find Recipes Wizard, QuickFind, My Recipes, Healthy Recipes or Saved Searches.

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### **Cooking Planner – Exclusive**

If you decide to prepare a recipe, use the Cooking Planner to view the steps you need to take and displaying in the order they need to be done.

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### **Multiple Recipe Boxes**

Recipe boxes are the databases that contain the recipes themselves. You can create as many recipe boxes as you want. A recipe box can have an unlimited number of recipes inside it. It is suggested to keep around 200000 and 250000 recipes within one recipe box to keep performance high.

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### **Add Recipes to Recipe Box**

Add as many recipes as you want to any recipe box.

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### **Scale Recipes**

Scale recipes up or down in order to meet your requirements. You can then save the scaled recipe as a completely new recipe.

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### **Convert recipe units**

Convert recipe units from metric to US to imperial measurement systems.

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### **Rate Recipes**

Rate recipes and assign stars to recipes. You can then view only those recipes with a high rating.

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### **Calculate recipe costs**

Calculate the cost of a given recipe based on the cost of the ingredients.

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### **Calculate recipe profit margin**

Calculate the profit margin of a given recipe, based on the cost of the ingredients.

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### **Print Recipes**

Print recipes using the various standard templates that come with Master Chef, or create customized templates to suite your needs.

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### **Print Preview Recipes**

Display a preview of your recipe before you actually print it. You can customize templates in order to meet your requirements.

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### **Import Recipes**

Import recipes from other formats that are widely distributed across the internet and user forums.

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### **Export Recipes**

Export recipes in a wide variety of formats.

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### **Recipe Box Locales**

Change the locale of your recipe boxes so that items are sorted according to you specific alphabet.

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### **Glossary**

Comprehensive glossary database that displays detailed information about the ingredients in your database.

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### **Recipe Ingredient Nutrition**

Ingredients in your recipes can be linked to the directly to the USDA database, a recipe or also have customized nutrition.

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### **Equipment**

Set up any number of equipment or resources to link to your recipe items.

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### **Glasses**

Set up any number of glasses to link to your recipes.

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### **Preparation Methods**

Set up any number of preparation methods that you can link to your recipe items.

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### **Searches & Favorites**

#### **QuickFind - Improved**

Find information in lists quickly by typing a search criteria and all matching results will be filtered.

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### **Advanced Search - Improved**

Search for recipes using a different number of methods, such as Find Recipes Wizard, QuickFind, My Recipes, Healthy Recipes or Saved Searches. Advanced Search allows you to choose what search options you want to display, in order to find what you want quicker.

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### **Save Searches**

Save your searches for later use, so you can use the same searches over and over again without the need to select your complete search criteria over and over again.

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### **Search by Ingredients**

Search for recipes or meal plans by ingredients.

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### **Mark Favorites**

Mark items as being your favorites. You can then list only your favorite items to find items that you need quicker.

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### **Search by Allergic Ingredients**

Search for recipes or meal plans by excluding allergic ingredients.

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### **Customize Advanced Searches - New**

Select what tabs you want to use when searching for recipes or meal plans.

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## **Shopping Management**

### **Suppliers**

You can now keep more information for any given supplier. You can enter an unlimited number of suppliers.

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### **Supplier Ingredients**

Any ingredient can be assigned to as many different suppliers as necessary. Each supplier ingredient can have its own unique price, custom measure and aisle. Works hand-in-hand with the shopping lists.

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### **Supplier Aisles**

You can enter any number of aisles depending on what the supplier actually has. You can also reorder aisles according to your shopping habits. Works hand-in-hand with the shopping lists.

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### **Coupon Management - Improved**

You can now easily manage coupons that you cut out and collect. Include coupons to your shopping lists or even be notified when coupons are about to expire.

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### **Perishable Ingredients**

If you have perishable ingredients in your shopping list, you can decide to print the shopping list in 2 distinct sections. The first section will print all non-perishable ingredients, whilst the second section prints all perishable ingredients.

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### **Printing Styles**

You choose how you want to print your shopping lists. Either grouped by supplier, by cheapest supplier, or let Master Chef ask you every time you print the shopping list.

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### **Reconciliation - Improved**

Once you come back from shopping don't forget to reconcile your shopping list! This means that you enter the exact quantities and prices of the ingredients you just purchased. The cabinet will be automatically update during reconciliation.

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### **Email Shopping Lists - New**

Email shopping lists in different formats.

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## Shopping Lists

Create as many shopping lists as you want, then print them out and go shopping!

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## Scheduler

Set up recurring shopping lists, so you don't have to worry when you need to go shopping again.

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## Task Panes

### Nutrition Facts - Improved

Displays a basic or detailed analysis of the item you have currently selected from a list or the item you are working with.

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### Capture Recipe - Improved

The Capture Cache™ and all other tasks related to capturing recipes are displayed in this task pane.

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### Favorites - Improved

Displays a list of your favorites all the time until you select a different task pane or return back to the help view. The different types of favorites displayed include:

- Recipes
  - Suppliers
  - Shopping Lists
  - Menus
- 

## Ingredients

Displays a list of all ingredients all the time until you select a different task pane or return back to the help view.

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### Recipe Ingredients

Lists the ingredients of the recipe when you are working with a recipe. Useful when you are entering procedures and you want to keep the ingredients list always in view.

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### Unit Conversion

Lists all possible conversions for a particular quantity and unit of measure that you can swap with. Available when working with recipes.

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### Cooking Planner - New

Displays information (such as ingredient, preparation method and cooking technique) of the ingredient you have selected from the Cooking Planner.

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## Wines

### Add Wines - Exclusive

Add as many wines as you want.

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### Varietals - Improved

You can categorize wines by varietal. Master Chef comes with a comprehensive list of varietals from all over the world. You can even add your own varietals.

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### Regions - Improved

Categorize wines by region and country. Master Chef comes with a comprehensive list of regions for most of the wine-producing countries in the world. You can even add your own regions.

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### **Pair Wines with Recipes - Improved**

Pair wines with recipes. The Wine Pairing Wizard will suggest a number of wines that can be paired with your recipe. Suggested wines will be categorized by varietal and price.

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### **Add wines to menus - Improved**

Add wines to menus easily using drag-and-drop. You can add as many wines as you want.

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### **Add wines to meal plans**

Add wines to meal plans easily using drag-and-drop. Add wines to different meal types and courses.

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### **Countries**

Master Chef comes with a pre-defined list of wine-producing countries. You can add more countries and/or territories as you deem necessary.

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### **Share Wines**

Share wines with relatives and friends. The complete information for the wine will be shared and they can import it back into their own copy of Master Chef.

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## **Wizards**

### **Wine Pairing Wizard - Exclusive**

Intelligent as a sommelier! The wizard will intelligently pair a food item with one of the wines that you have available.

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### **Replacement Wizard - Exclusive**

Replace items with other items throughout all of your recipe boxes. For example, replace a particular recipe that is in some recipes and meal plans with an ingredient.

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### **Alternative Combinations Wizard**

This wizard will help you create alternative ingredient combinations for the ingredient you are currently working with.

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### **Add to Cookbook Wizard - Improved**

This wizard simplifies the task of adding an item, which could be a recipe or a meal plan, to a chapter in a cookbook.

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### **Nutritional Link Wizard - Improved**

The wizard will search for ingredients in the USDA database that match your search criteria, listing the results grouped by their category.

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### **On-hand Ingredients Wizard - Improved**

Would you like to know what recipes you can make with the ingredients you have in your cabinet or with any leftover ingredients? If the answer is yes, then use this wizard.

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### **Recipe Library Wizard**

The Recipe Library Wizard simplifies the process of searching and selecting a recipe picture that could be located in one of many collections and libraries.

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### **Scale Item Wizard**

Do you have a recipe that serves a different number of people than the number of people you have invited? No problem! The Scale Item Wizard will scale any recipe up or down according to your needs. It will also recalculate the nutritional information for you.

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### **Shopping Wizard**

Creates shopping lists with a minimum number of ingredients with which you can make the most recipes.

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### **Menu Wizard - Improved**

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Modify your menus so that you can make the most profit from the cocktails you are selling in your bar.

### **Library Wizard**

Create new recipe libraries or insert recipe pictures into existing recipe libraries.

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### **Import & Export Wizard - Improved**

Import from or export to a number of different file-formats.

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### **Backup & Restore Wizard - Improved**

Backup your Master Chef information or restore previous backup sets. You can backup now backup to the hard disk or even to CD-ROM (requires a CD/DVD recorder).

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### **Delete Duplicate Recipes Wizard - New**

The wizard will help you search for duplicate recipes based on their name or their ingredients and allows you to delete the recipes found.

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### **Glossary Link Wizard - New**

The wizard will search for ingredients in the glossary database that match your search criteria, listing the results grouped by their category.

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### **Import Email Addresses Wizards - New**

Import contacts and their email addresses from Microsoft Outlook.

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