Free Food Truck Spreadsheet: how to use it

Start here:

Yellow cells are yours to fill in. Green-grey cells hold formulas: leave them alone and they fill themselves.

The example file is filled with fictional data so you can see every number working. The blank file is the same workbook, empty: use that one.

Google Sheets: File > Import > Upload the .xlsx (or open it from Google Drive), then File > Save as Google Sheets. Excel: just open it (Excel 2010 or newer). Numbers on Mac also opens it.

Set up (3 minutes):

1. Settings: type your spots and events (up to 10) and the year (C2).

2. Daily sales: one row per service day: date, spot, card sales, cash sales, food and packaging cost, staff wages, pitch or event fee. Total sales, net on the day and food cost % fill in.

What you get:

Dashboard: service days, sales, food cost and net by month, and every spot compared (days, sales, net, net per day). Days with food cost over 35% of sales turn yellow.

Limits: 400 service days and 10 spots. Need an expenses tab (commissary, propane, permits, insurance), sales per hour open, labor % and a tax set-aside? See the paid Food Truck Sales & Expense Tracker at tuper.app/templates. Add sales tax separately if you charge it. This is a record-keeping tool, not tax advice.

Help:

Something wrong? Message us at support@tuper.app and we fix it.

Designed by Tuper. Built with AI tools and tested by us; tell us if anything breaks.