

WEBINAR: Cost Control of Food and Labor in Restaurants and Other Food Business



Overview

The restaurant business is not just about serving good food and beverage to customers. There are costs involved and an effective control and management are necessary for it to be successful and profitable. And these costs need to be controlled in order for us to have a smooth sailing operation. A restaurateur or a manager needs to know the different procedures and control techniques employed in the restaurant industry. Aside from that one also has to be knowledgeable on to how analyze these tools in order to maximize profit.

Objective

- This webinar aims to give attendees knowledge on how to achieve optimum profit. Attendees will learn the different control procedures and methods used in the restaurant operations and management. Topics include cost and sales concept, food costing, control process, break even analysis, control process in the flow of food, inventory management, profit and loss statement, menu analysis, food sales and labor cost. There will also be actual computation exercises and examples.

Who Should Participate

- Restaurant managers and supervisors
- Food and beverage entrepreneurs

Key Topics

- I. The Control Process
- II. Cost and Sales Concept
 - A. What is cost?
 - B. What is sales?
- III. Break Even Analysis
- IV. Control Processes in the Flow of Food
 - A. Purchasing and Receiving
 - i. Specifications
 - ii. Ordering Systems and Calculations
 - iii. Receiving Procedures
 - B. Food Storing and Issuing
 - C. Food Production
 - D. Standardized Recipes
- V. Inventory Control Systems
 - A. Inventory Procedures
 - B. Inventory Valuation
- VI. Menu Analysis
 - A. What dishes are profitable?
 - B. How to know if a dish should be kept or removed?
- VII. Labor Cost Control
 - A. Measuring Labor Productivity

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Duration

- 3 hours

Webinar Fee

- Php 1,750.00 per participant (inclusive of e-Handouts and e-Certificate) to be paid at least 3 banking days before the event

Requirements

- Mobile phone, tablet, computer or laptop
- Download free ZOOM app
- Internet connection
- Good audio connection

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