

PROFITABLE FOOD COSTING

Is your food operation making you money or costing you money? Do you know the critical factors affecting food cost control?

The key to increased profitability in food and beverage management is not so much higher volumes – or higher prices – as better cost control. This means greater attention to costing dishes, managing portion size, waste, pricing and suppliers.

Objective

- To provide the knowledge and skills to manage food costs within your food operations.
- To provide the knowledge and skills to establish systems for projecting gross profit % and sales mix analysis
- To apply the key budgeting and cost management concepts to allow you price your menus effectively to ensure profitability.

For

Food and beverage managers, catering managers, chefs, assistant chefs, relevant heads of department.

Duration

Duration: 1 day, followed by a work based project.

This programme provides participants with an on-line food costing tool for use in your business on a day to day basis.

Fee

€100 per participant

"I have found the Fáilte Ireland Food Toolkit of great benefit to the business. Its user-friendly interface allows us to cost menus and enforce portion control with ease."

Conor O'Neill, The Glyde Inn, Annagassan, Co Louth

Content

- Financial overview of the food operation
- Budget preparation
- Food cost control, including
 - Gross profit targets,
 - Calculating gross profit,
 - Determining your selling price/mark-up
- Use of the Fáilte Ireland on-line Food Costing Toolkit to assist you in managing your food profit margins effectively