

Cost Reduction

"*Look after the pennies and the pounds will look after themselves*" – With increasing demands on the Restaurateur and an increasingly competitive market a tight reign on costs is more critical than ever. In this one day workshop participants will improve their business focus and take a strategic approach to cost reduction whilst maintaining quality and standards.

Learning Outcomes:

On completion of this course, you will be able to:

- Analyse costs by establishing key performance indicators and productivity analysis
- Understand the difference between fixed and variable costs in the departments and the implication of fixing or un-fixing
- Understand the issues concerning food stock control, and develop and implement a system for calculating flash food costs. Develop a checklist for investigating a poor stock result
- Understand the issues concerning beverage stock control and the importance of the potential. Understand why both positive and negative variances need to be investigated, and develop a checklist for investigating such variances

Course Content:

- Understanding your cost base
- Cost classifications
- Purchasing wisely
- Industry norms
- Managing prime costs; Food, beverage & labour
- Food & beverage stock controls
 - Calculating a Flash Food Cost
 - The Shopping Basket System
 - Managing the potential
- Understanding and investigating variances



Programme Facilitator: **Invisio Ltd**



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