

Food and Finance: How to Run a Profitable Food & Beverage Operation

Topics:

- Discuss design elements that are critical to the success of a profitable food service operation**
- Learn the steps on how to take a concept from initial design to opening day**
- Cover some of the payroll issues that are critical to a successful operation**
- Determine what Information we should Receive from our F&B Team**

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Kitchen Design

- 1) _____
- 2) _____
- 3) _____
- 4) _____
- 5) _____
- 6) _____
- 7) _____

Managing Labor Costs:

- 1) _____
- 2) _____
- 3) _____
- 4) _____
- 5) _____
- 6) _____

Calculating Average wage:

Total Payroll for 2005: _____

Total hours of payroll in 2005: _____

Average wage = _____

Managing the Staff Schedule:

Projected weekly Revenue \$_____ X

Budgeted labor _____% = weekly Labor \$_____

Weekly Labor \$_____ /Average Wage \$_____ =

Scheduled Hours _____

As an Owner/GM, you don't need to _____
the F&B, you just need to _____ it.

As GM/Owner, What info should I Receive?

1) _____

2) _____

3) _____

4) _____

“Menu Marketing”

- 1) _____
- 2) _____
- 3) _____
- 4) _____
- 5) _____
- 6) _____
- 7) _____

Cost Control Ideas:

- 1) _____
- 2) _____
- 3) _____
- 4) _____

A few Advanced Operating Ideas:

1)	_____
2)	_____
3)	_____
4)	_____
5)	_____
6)	_____
7)	_____
8)	_____
9)	_____
10	_____

**If you always _____ what you always _____,
you always _____ what you always _____.**