



## Cost Control for Food & Beverage Operations

With the current challenges impacting on the catering sector, it has never been more critical to manage operating costs, such as the cost of food and beverage as well as payroll and related costs.

Fluctuating food costs and the need to reduce wastage means that Food and Beverage Controllers need to ensure that every aspect of the purchasing cycle and the costing process is designed to maintain profitability.

Designed for all types of catering operations this online course is delivered over four 90 minute sessions providing the opportunity to review your purchasing cycle in depth as well as ensuring selling prices are correct and gross profit margins maximised.



## Who is the course for?

'Cost Control for F&B Operations' is designed for all those involved with the management of food and beverage operations, from head chefs to food and beverage controllers. No prior knowledge of finance and accounting is required.

**The course is suitable for any food and beverage operation within any industry, including:**

- Hotels
- Restaurants & other food outlets
- Pubs & Bars
- Contract Caterers
- Retail Outlets
- Schools
- Universities
- Hospitals
- Care Homes
- Amusement Parks
- Airlines & Cruise Lines
- Sports & Leisure Clubs

## What is the course about?

With the continuation of the rise in food costs and its consequent financial impact on expenditure and profitability, it is vital that food costs are controlled in order to be successful as a business.

'Cost Control for Food & Beverage Operations' has been designed to help all those in catering businesses who need to manage food and beverage costs, from purchasing through to selling products. The seminar has been designed to help participants understand pricing methods and the control of gross profit as well as assisting with the effective execution of daily tasks such as ordering, storage and issuing stock. Since payroll costs tend to be a significant cost for many, the course will also cover wage and salary controls.

**Divided into seven key topic areas, the course will cover:**

- Best practice in purchasing and stock control
- Menu planning, standard costing & gross profit management
- Impact of sales mix and menu engineering
- Wage & salary scheduling control
- KPI's for food & Beverage control
- Break-even analysis for F&B outlets
- Action plans for profit improvement

## What will participants gain?

On completion of the course, delegates will be able to:

- Understand best practice for ordering & purchasing and calculation of gross profit
- Manage cost of sales with better forecasting, correct pricing and less wastage
- manage gross profit margin of promotional activity
- Forecast wage & salary cost
- Understand the basics of what figures mean

On completion delegates will have the opportunity to complete an online assessment to earn a Certificate of Achievement.

## How is the course delivered?

'Cost Control for F&B Operations' is delivered over the course of four 90 minute online sessions by an experienced facilitator from arena4finance. Taking a practical approach, the course is highly interactive with polls and quizzes and consists of a series of worked examples, case studies and discussions.

## Other course titles available

**Finance for Non-Financial Managers**

**Budgeting & Forecasting**

## For more information

To find out more about the workshops and seminars available and to discuss how we can help your organisation contact:

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