

**CONTROLLING
RESTAURANT &
FOOD SERVICE
FOOD
COSTS**

By Douglas R. Brown

**The Food Service Professional's Guide To:
Controlling Restaurant & Food Service Food
Costs: 365 Secrets Revealed**

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INTRODUCTION

If you operate a food service organization, you have to buy food products; that's the reality. The largest expenditure for most food service organizations is the cost of food. However, in this book we will show you many ways to reduce your food costs. Even a 3 percent reduction in food costs for a restaurant grossing \$1,000,000 with food costs of \$400,000 means an approximate savings of \$12,000, which will go straight to your bottom line.

In order to control food costs effectively, there are four essential things that you need to do:

1. Forecast how much and what you are going to sell.
2. Purchase, receive and prepare according to these forecasts.
3. Portion effectively.
4. Control money, waste and theft.

Thankfully, improvements in technology and management techniques allow smart restaurant operators to keep food costs within the boundaries needed to generate a profit, while still providing their customers with the level of service that they need to generate repeat business. A restaurant manager must be prepared to develop and monitor cost-control programs, particularly food cost, to maintain profitability.

Unless you make changes, this book is of no use to you. You must begin to change your thinking and your methods. Take them one at a time, and make them a part of your business. Many of these tips will not only cut your