

**CONTROLLING
RESTAURANT &
FOOD SERVICE
OPERATING
COSTS**

By Cheryl Lewis & Douglas R. Brown

**The Food Service Professionals Guide To:
Controlling Restaurant & Food Service
Operating Costs: 365 Secrets Revealed**

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CONTENTS

INTRODUCTION

1. THE BOTTOM LINE

Basic Cost-Control Skills	9
Establishing Controls - Financial, Budgeting and Organizational.....	11
Developing a Food Service Operational Budget - The Basics	12
Key Operating Budget Costs.....	13
Sales Reports and Forecasting.....	14
Cash Flow - The Essentials	17
Renting and Leasing.....	18
Insurance Costs	20
Equations for Your Business	21
Getting Organized.....	23

2. TAKE AN OBJECTIVE LOOK AT YOUR RESTAURANT

An Overview	27
Surveys	29
Market Research	29

3. TRIMMING OPERATIONAL COSTS

Office Expenses	31
Trim Phone Expenses.....	34
Energy Expenses	37
Extra Energy-Saving Tips	40
Range-Top Operation - General Energy-Saving Tips	44
Range-Top Operation - The Specifics	45
Dishwashing - Reduce Operating Costs	48
Functioning at Optimum Efficiency	49
Get the Most From Your Ice Makers.....	52

Waste Management	53	HACCP (Hazard Analysis Critical	
Other Great Opportunities to Reduce Costs....	55	Control Point)	96
4. REDUCING FOOD COSTS		Common Food-Handling Problems.....	97
Setting Menu Prices.....	59	Restaurant Hygiene and Safety Issues -	
Menu Costs	61	Online Information.....	99
Calculating Food and Drinks Costs	62	7. STAFFING AND MANAGEMENT	
Standardized Recipes.....	63	Make the Most of Your Staff.....	101
How to Economize Without		Watch for Employee Warning Signs of	
Reducing Quality	65	Substance Abuse	103
Portion Control	66	Active Management	105
5. PURCHASING AND STORAGE		Time Controls	107
Food Purchasing	69	Keeping Staff Efficient	109
Dealing with Suppliers	72	Provide Incentives	111
Getting What You Paid For	73	Hiring New Staff.....	112
Purchasing and Storage Policies.....	74	Training.....	115
6. REDUCING MAINTENANCE AND REPAIR COSTS		Staff Productivity.....	116
Linen, Utensils and Equipment	77	Staff as an Asset	118
On-Premises Laundry.....	78	8. SECURITY AND THEFT PREVENTION	
Employee Uniforms.....	79	Reducing Employee Theft.....	119
Janitorial Services	80	Register Practices	121
Repair Expenses	81	Giveaways	122
Preventative Maintenance.....	83	Security.....	123
Painting Expenses	85	Correct Cash-Handling Procedures	124
Liability Expenses.....	86	Reducing Customer Fraud.....	125
Technology Maintenance	88	Keeping Your Own House in Check	127
Furnishing Maintenance	90	Electronic Security.....	129
Safety Procedures	91	9. BREAKAGE, STORAGE AND SPOILAGE	
Basic Knife Safety.....	92	Breakage Prevention.....	131
Tips for a Burn-Free Kitchen.....	93	Spoilage Prevention	134
Other Avoidable Kitchen Hazards.....	95	Storage.....	136
		Hygiene	138
		Rodent and Bug Prevention	139