

BUILDING RESTAURANT PROFITS

How to Ensure Maximum Results

By Jennifer Hudson Taylor & Douglas R. Brown

**The Food Service Professional's Guide To:
Building Restaurant Profits
How to Ensure Maximum Results: 365 Secrets Revealed**

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CONTENTS

INTRODUCTION

1. GETTING STARTED

Write a Great Business Plan – If You Haven't Already!	9
Financial Analysis	11
The Present Financial Status of The Food Service Industry	11

2. PROFIT PLANNING AND COST CONTROL

Cost Control Records - Get it Right	16
Get Computerized	17
Chart of Accounts	18
Point-of-Sale Systems.....	20
Crucial Elements of Cost Control – Profit Planning	22
Accurate Day-to-Day Cost Control	25
Standards are Key to Any Cost-Control Program	26
Cost Ratios.....	26
Cost Calculations - The Basics.....	28
Essential Sales and Turnover Calculations.....	30
Profitability Ratios	32
The Balance Sheet	35
Why Should the Balance Sheet be Important to You?	36
The Statement of Cash Flows	38
Simple Tactics to Help You Compile Your Financial Reports - Faster!	40
Controlling Food Costs.....	41
Yield Costs	41

3. A FINANCIALLY PROFITABLE MENU

Menu Sales Mix	45
The Menu Itself	46
Menu "Do Nots"	48
Analyze and Classify Your Menu Sales Mix.....	48

4. PRICING SUCCESSFULLY

Pricing	51
Determining Prices.....	52

Other Factors That Will Help You	
Determine Prices.....	53
Internal Controls	54
Purchasing and Ordering	56
Inventory, Storage and Accounts Payable	57
Labor Productivity	58
Pricing Beverages	59
Beverage Inventory Control	60

5. PLEASING CUSTOMERS

Service Guarantees	63
Meeting Expectations - First Impressions	63
Customer Response - Actively Seek Feedback	65
Better Service, More Tips - Fifteen Top Tips!	66
Provide Taste Samples	69
Healthy Food Preparation and Cooking – Without Sacrificing Taste and Flavor!	70

6. THE RESTAURANT INTERIOR

A Place to Impress	73
Create a More Inviting Ambiance	74
Attention to Detail	76
Drowning Out Operation Noises	77
Keep Temperatures Comfortable.....	78
Inviting Furniture.....	79
Buying Carpet	81
Other Environmental Considerations	82
Cleanliness, Tidiness and Comfort - A Few Basics You Can't Ignore	83
Clean, Presentable Restrooms	85

7. THE EXTRA MILE

Food and Entertainment	87
Expand Your Services.....	88
Handling Customer Complaints	89
Turn Negatives into Positives	91
Offer a Fast Lunch	92
Provide “Add-Ons” and Specialty Items.....	93
Provide Consistently Excellent Service	95

8. EMPLOYEES

Your Staff is Your Best Selling and Cost-Cutting Resource	97
Practical Training Strategies.....	98

Proper Conduct	101
Written Job Descriptions	102
Hiring Strategies	104
It's All in the Attitude	106
Managing Employees and Coworkers	108
Set Standards of Staff Performance	111
Impressive Uniforms	113

9. MARKETING FOR PROFITABILITY

The Real Value of Marketing - Spend Your Money Where it Counts!.....	115
Develop a Unique Selling Position.....	116
Build a Web Site.....	117
Other Online Marketing Opportunities	118
Traditional Marketing Techniques	119
Other Innovative Marketing Techniques	120
Get to Know Your Customers	122
Actions That Grab Attention	123
The “Do Nots” of a Profitable Business	124
Maximize Wine Sales	124
Manage Costs – Increase Sales	126
Other Cost-Saving Tips	127

10. BEHIND THE SCENES

Managing the Flow in the Kitchen	131
Safety in the Restaurant.....	133
Kitchen Safety	134
General Safety Factors	135
Create a Food Safety – HACCP Plan	136
The Power of Purchasing - Be an Astute Buyer.....	138
Develop a Buying Plan	140