



Andrew Briese
CEO - Cooking the Books Pty Ltd.

Food Cost Control

"My food cost has gone through the roof - what can I do?"

This is a phone call I get many times a week. Here are some of the things I would look at:

Menu...

- Has the menu been written for the time of year?
- Are you using seasonal produce? *it's often cheaper.*
- Does the menu allow for seasonal substitutes?

Product price change...

- Is someone monitoring stock prices?
- Have suppliers been asked to tender or bid for supply?

Goods received...

- Are you getting what you're paying for?
- Have you trained your staff to properly receive goods?

Production issues...

- Is portion control being adhered to?
- Do you have wastage/skill issues?
- Does the kitchen team know what you are trying to achieve?
- Are you monitoring the weekly spend on food?
- Have you got standard recipes for all dishes? Are they being used?
- Have the recipes been costed correctly?
- Do the staff have digital scales?
- Are all the specials on offer costed properly prior to being offered to customers?
- What is going on with GST - is it being allocated correctly?

Freebies/theft...

- Are foods not being paid for by customers, staff, owners?

Front of house...

- Has front-of-house been asked to help lower the food cost by up-selling high-margin items?

An area that many chefs overlook is the impact front-of-house can have on food cost percentage. A food service business with well-trained front-of-house sales staff will be able to help the kitchen sell the menu items that have the highest margins, therefore minimising overall food cost percentage.

Over the next few weeks I will look at some of these points in-depth.

Want to learn more about food costing? Cooking the Books runs Food Costing short courses, email info@cookingthebooks.com to receive a 10% discount.*

CTB Short Courses

Need to change something for success?

- Food costs too high?
- Wages out of control?
- Got a menu no-one likes?

Cooking the books has a range of innovative short courses that will help. info@cookingthebooks.com



*10% discount available to the first 20 applicants

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