



arena4|finance

F&B Operations - Cost Control

Cost Control for Food & Beverage Operations

Food inflation in the United Kingdom has been on the rise in 2017 with prices for butter, tea, fish and fresh fruit and vegetables rising at record rates.

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 one day course provides 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 and other Food Outlets
- Pubs and Bars
- Contract Caterers
- Retail Outlets
- Schools
- Universities
- Hospitals
- Care Homes
- Amusement Parks
- Airlines and Cruise Lines
- Sports and 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 F&B Operations' has the purpose of assisting businesses in the effective management and control of food costs, which will have a direct impact on profitability. The course is designed to help delegates understand pricing methods and the control of gross profit, as well as assisting them with the effective execution of daily financial tasks such as ordering, purchasing and gross profit calculation. Since staffing costs tend to be a significant expense alongside food costs in food and beverage establishments, 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 and gross profit management
- Impact of sales mix and menu engineering
- Wage and salary scheduling control
- KPI's for food and 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 and salary cost
- Understand the basics of what the figures mean

All delegates will be provided with course notes and will be issued with a certificate of attendance upon completion of the day.

How is the course delivered?

'Cost Control for F&B Operations' is delivered over the course of one day by an experienced facilitator from arena4finance. The day is complete with course notes and refreshments. Taking a practical approach, the course is highly interactive 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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