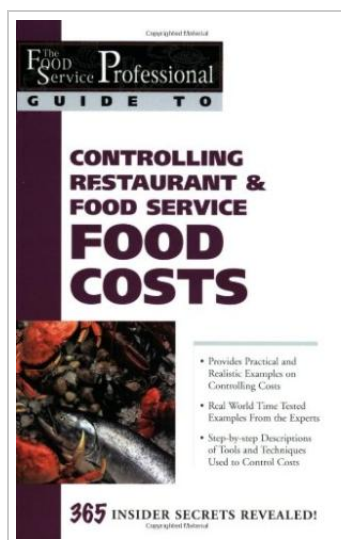



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The Food Service Professional Guide to Controlling Restaurant & Food Service Food Costs (The Food Service Professional Guide to, 6) (The Food Service Professionals Guide To)

By Brown, Douglas R

Atlantic Publishing Group Inc., 2003. Book Condition: New. Brand New, Unread Copy in Perfect Condition. A+ Customer Service! Summary: 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: First, forecast how much and what you are going to sell. Second, purchase, receive and prepare according to these forecasts. Third, portion effectively. Finally, control money, waste and theft. Many of the tips in this book will not only cut your food costs, but will also enhance your finished products. Better food brings more business, which brings more money. A reduction in your food costs means that you can keep more of that money. You will find actual tips that produce profitable results, without consuming all your time in...



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