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11 Controlling Food Costs . Food service establishments are businesses. In order to stay in business, everyone involved with the enterprise should have at least a basic idea of how costs are determined and how such costs have an impact on an operating budget.

Controlling Food Costs - Basic Kitchen and Food Service ...

The Control Process 29 1. Definition of Control Control is a process used by managers to direct, regulate and restrain the actions of people so that the established goals of an enterprise may be achieved. 2. Cost Control Defined Cost Control defined as the process used by managers to regulate cost and guard against excessive costs.

Food and Beverage Cost Control - SlideShare

Understanding Food Service Cost Controls in Food Service Management Food service operations, no matter what their size, often have low profit margins due to the very nature of the industry. Factors such as easily spoiled food purchases and clients with unreasonable expectations of service place an even bigger strain on the industry and make it difficult to have a profitable turnover.

Understanding Food Service Cost Controls in Food Service ...

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Food Cost Control - Analyzing the Food Inventory Sheet

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Controlling Foodservice Costs with Answer Sheet ...

new cost of usable kg = cost factor per kg × new wholesale cost. For example, if the cost of pork loin should rise to \$13.00 a kilogram from the \$12.14 per kilogram given on the cutting yield test sheet, the new cost per usable kg can be quickly calculated: new cost of usable kg = cost factor per kg × new wholesale cost = 1.79 × \$13.00 = \$23.27

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