

# Learn & Lead Webinar

Managing Food Costs for  
Small Business

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# Managing Food Costs for Small Business

## 1. Simple menus work best

- Maintain a good menu that is not complicated
- Keep ingredients/products on menu that serve many purposes



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## 2. Plan for excess product

- Always have a plan in place to use excess products
- If one product is not moving, turn it into something else





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## 3. Track Sales/ Food Wastage

- If you have a POS system, track the sales of items so that you can identify if certain items are not moving
- Make sure all food wastage is either rang into system or tracked separately.
- All employee, manager and owner meals rang in.



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## 4. Portion Control/Recipes

- If using cheese, meats, condiments, etc., be sure to portion them
- Ensures consistency and control of expensive items
- Take time to create standards/recipes
- Great position for supported employee



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## 5. Establish Ordering Guidelines

- Create a list of inventory and vendors
- Running out of product costs you much more money in the long run



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## 6. Track Expenses

- Daily sales
- Food supplies
- Cleaning & paper products
- Labour
- Determines cost of goods sold





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## Examples

- Food Cost Coding
- Order Guide
- Sales Cost Analysis







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