

evolved management

MANAGERS & RESTAURATEURS

the magic world of hospitality

Magazine School Consulting

Kitchen managers program

Business Coaching

Introduction

1 MOD.

A Definition of Training

The Purpose of Training

The Training Program

Standards and Performance

Monitoring Performance

Taking Corrective Action

Applying Principles of Evolutive Management

Concept of excellence

Kaizen management, Principles of Six sigma (B.S.C.)

Evolutive management

Communication

Principles of Memo Training

Principles of Coaching

Focusing on Performance

Managing a Briefing

Managing Stress

Standardizing Recipes

Establishing Standard Procedures for Receiving

Storage and Cellar Management

2 MOD.

Determining Stock Levels

Storage and Cellar Management

Storing Control: Establishing Standards and Standard Procedures for Storing

Issuing Control: Establishing Standards and Standard Procedures for Issuing

Food and Beverage Transfers

Determining Actual Food Expense

Computing the cost of food sold and food cost percentage

Food Production Control

Managing the Food Production Area

Food Production Equipment

Determining Production Quantities and Qualities

Determining Actual and Attainable Product Costs

Calculating Standard Portion Costs

Using Yield Percentages

Reducing Overall Product Cost Percentage

Monitoring Foodservice Operations

Daily Food Cost

Determining Daily Food Cost

Determining Standard Cost

Actual versus Standard Food Costs
Comparing Actual and Standard Costs
Periodic Comparison
Managing The Service Sequence
Timing

Managing the Food and Beverage Production Process

Managing the Food and Beverage Production Process
Product Issuing
Managing the Beverage Production Area
Determining Actual and Attainable Product Costs
Reducing Overall Product Cost Percentage
Use management techniques to control the costs associated with preparing food and beverages for guests.
Compute the actual cost of producing a menu item and compare that cost against the cost you should have achieved.
Apply various methods to reduce the cost of beverage

Managing Food Pricing / Menu

Menu Engineering
Menu Analysis
Menu Formats
Factors Affecting Menu Pricing
Assigning Menu Prices
Special Pricing Situations
Using 100 Percent of the Average for Number Sold choosing
Applying the best menu type to an operation you manage.
Identifying the variables you must consider before establishing your menu prices
Assigning menu prices to menu items based on their cost, popularity and ultimate profitability

Managing the Cost of labor

3 MOD.

Maintaining a Productive Workforce
Measuring Current Labor Productivity
Managing Payroll Costs
Reducing Labor-Related Costs
Developing appropriate labor standards and employee schedules for use in your foodservice operation.
Analyzing and evaluating actual labor utilization.
Organizing the Enterprise
Scheduling Employees
Preparing Job Descriptions
Standard Staffing Requirements
Establishing Performance Standards and Standard Procedures
Performance Standards Based on Test Period
Implementing Operational Manuals
Standardizing Cost
Employee Compensation
Standard Work Hours

