

COOKING BOOKS

We all know success in the hospitality industry depends on many factors. Even with the country's best chefs, a business can fail without a close check on all financial factors.

FOOD COSTING SHORT COURSE

WHAT WILL YOU LEARN

Chefs who want to be ahead of the pack will learn how to run the perfect food operation making great food and making money.

TOPICS COVERED

- Purchasing
- Food cost and food cost percentage
- Portion control
- Standard recipe and recipe cost sheets
- Yield testing
- Stock control

WHO SHOULD ATTEND

This full day workshop is ideal for chefs, catering managers, cafe/restaurants owners, food and beverage supervisors or anyone with responsibility for the financial outcomes of a food operation.

ABOUT THE FACILITATOR

This one day workshop, 7 hours, is facilitated by Andrew Briese, author of Cooking the Books, whose career in the hospitality industry cover more than 23 years.

Perth

Monday 27th August 2012