



Hospitality and Catering

# Stock control and ordering

## Lesson 1

Learn how to control stock effectively to help contribute to business success.





# Learning objectives

- Define the role of stock control in a business
- Identify why stock should be monitored
- Describe how to calculate food costs using stock figures
- Recognise the importance of stock rotation
- Explain how goods should be stored safely
- List the types of technology used to monitor stock control and describe the benefits of using them
- Summarise the benefits of stock control







# Learning objectives

- Explain how to handle stock safely and securely
- Understand what temperatures different products should be stored at
- Identify the importance of used by and best before dates
- List the purpose of recording stock wastage
- Describe what should be considered when ordering stock
- Recognise the different types of suppliers which are used in different businesses





# What is stock control?

Checking food supplies that are stored by a business, to meet customer demand while keeping stock to a minimum.





# Purpose of stock control

Check the correct amounts of stock for customer demand.

Check quality and use by dates.







# Purpose of stock control

Ensure old stock is used before new stock.

Control costs and profit.

# PROFIT





# Stocktaking

This is physically counting and weighing of stock. It is recorded manually by people or electronically.

Usually carried out monthly but it can depend on the size of the business.





# Why monitor stock?

All kitchens will need to work out their Gross Profit and Gross Profit %.







# Why monitor stock?

This helps to determine selling prices, profit margins and is good for cost control.





# Why monitor stock?

Gross profit is:

Sales – food cost = Gross Profit

Food costs include all the food that is ordered and delivered plus food currently in stock.





# Why monitor stock?

- Adding the cost of all food in stock at the start of the month
- Plus food purchased for that month
- Then subtract the stock left at the end of the month, this gives a true food cost







# Stock takes are performed monthly

If done correctly and monthly, you will have.

Opening stock: What you started with at the beginning of the month.





# Stock takes are performed monthly

Purchases of stock for that month.

Closing stock: What you ended with  
at the end of the month.





# **Revision Activity 1**

**What is the purpose of stock control?**