

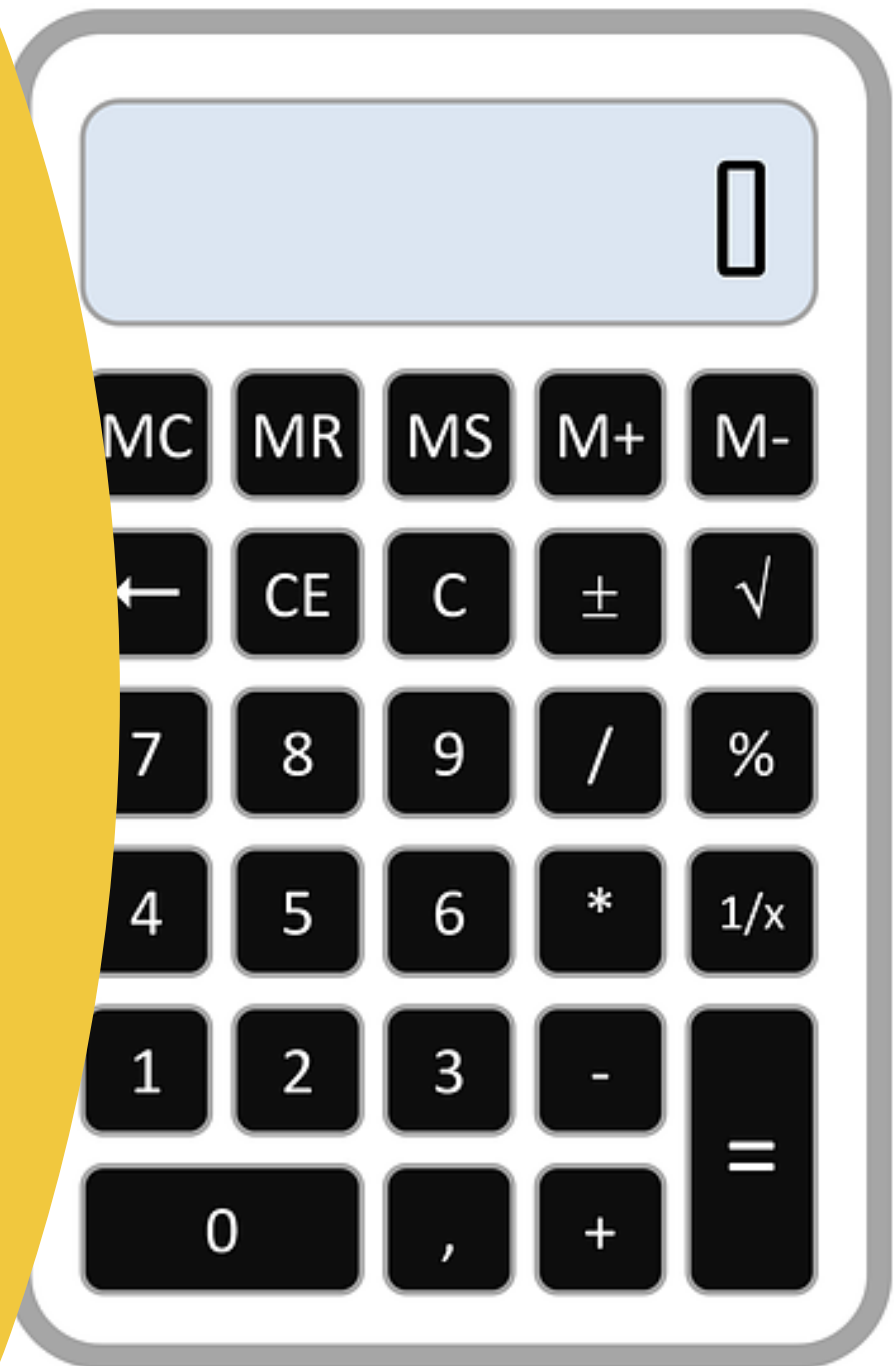


Hospitality and Catering

# Costings

## Lesson 6

Become an expert at costings helping to run a successful business.





# Reporting costs

At its most basic level you will need to report certain costs to your manager. It shows that you are being responsible for your area.





# Reporting costs

Working out gross profit and then gross profit percentage will help you to understand how and what is in your control.

This will be your responsibility.





# Working out costs

Basic use of a calculator and its symbols are essential in working out costs correctly.

You will need to know how much each recipe/dish is costing you.





# Working out costs

If you are not sure, then practice is the key or inform your supervisor and ask for training.

- + Addition
- Subtraction
- / Dividing
- \* Multiplication





# Working out costs

Using metric measurements is the easiest way to work with weights and liquids.

Kilograms and grams for weights

Litres and millilitres for liquids





# Working out costs

Being able to convert imperial measurements into metric is an essential skill to have.

1 ounce = 28.34 grams

1 pint = 0.57 litres or 570 millilitres





# Using software

There are many cheap options available for simple kitchen costings.

Accountant and managers will use more sophisticated costing and accountancy software.







# Convert your recipes to metric

To make costing easier, it is best to convert old recipes into metric. This makes calculations easier to understand.





# Create recipe books

This ensures that all the recipes and portion sizes are standardised and costs can be closely monitored.





# Create recipe books

All staff produce the same dish regardless of who is present at work.

The customer receives the same dish every time.





# Costings

Costing can seem complicated and difficult to do.

Costings are serious but we can keep things simple for ourselves:

- Keep clean and tidy
- Follow food safety and health and safety rules
- Communicate problems with the team
- Enjoy your job





# Revision Activity 6

**Why use a recipe book?**