



Hospitality and Catering

# Stock control and ordering

## Lesson 7

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





# Things to consider

Items such as fresh fish will only last 2 days.

Fresh vegetables may last 4 to 5 days.

Frozen products will last 6 months or more.





# Things to consider

Busy times of the year will need to be planned for in advance, e.g. Christmas.





# Things to consider

Plan for the quiet times. Start reducing your stock by using it up and not ordering in dry and frozen goods.





# Things to consider

If you are left with stock in quiet times it will affect your food cost calculations.



Category	Value	Change
Gold	\$1,833,400	0.00%
Euro	\$1.20	-0.21%
YEN	\$56.13	+2.50%
OIL	\$105.08	+0.05%
ELECTRONIC TECHNOLOGY		+24.46%
COMMERCIAL SERVICES		+23.53%
FINANCE		+12.82%



# Suppliers

Smaller establishments will use different suppliers for different fresh products:

- Fish monger
- Fruit and vegetable supplier
- Milk man





# Suppliers

Larger business usually limit their suppliers and sometimes only have one, e.g. Hospital and schools.

Audit checks are carried out on suppliers to ensure the stock is correct, safe and legal.





# Suppliers

Using one supplier limits the food choice available but it keeps stock and costings accurate especially if using data sharing technology.







# Stock control is for everyone

Stock control is not just for  
supervisors and managers.





# Stock control is for everyone

Stock control is everyone's responsibility to ensure the business is running smoothly and making profit.





# Stock control is part of everything

Stock control is part of the whole business and plays a role in:

- Food safety
- Controlling costs and wastage
- Health and Safety
- Food preparation and cooking





# Revision Activity 7

**Why must you plan for quiet times in your business?**