



Hospitality and Catering

Weights and measures

Lesson 5

Become trained in the legal and job role requirements of working in a bar by completing the weights and measures course

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Measurements and stock control

Because all food and drink is measured and labelled you can keep accurate data records of the amount of stock held.





Measurements and stock control

If you follow set recipes for food and the law for selling alcohol you will have accurate records of the amount of stock you have sold.





Measuring stock

With accurate measures and counting you can spot when items are missing due to theft or wastage.







Measuring waste

It is important to measure any waste food accurately as this helps to keep an accurate measure of how much food should be in stock.





Measurements and money

Measurements help you to work out:

- Gross profit
- Net Profit
- Selling price





Revision Activity 5

How do measurements play a role in stock control?