

5-POINT PLAN for RESTAURANT OPERATIONS

INCREASE TABLE TURNS

Monitor performance of employees to increase table turns.

Be aware of what is going on in your restaurant and take note of areas in the dining process that are dragging. Are customers waiting an excessive amount of time to be seated? Does it take too long for drink orders to be taken?

REDUCE THEFT/SHRIKAGE

Reduce theft/shrinkage through daily or weekly inventory counts.

Control undetected food costs with recipe management. Track and account for Recipe Costing based on essential elements, such as meal period, yield, profit per portion, purchase price and more.

TIME MANAGEMENT

Save management time on reporting, check control and auditing.

To lower costs and increase productivity, leading restaurants adopt back-office technology. Our inventory management solution utilizes all of the information relevant to managing your inventory: vendors, inventory items, food costs, and recipes.

REDUCE OVERSCHEDULING

Schedule labor based on forecasted sales to minimize overscheduling.

Saving 30-minutes a day on scheduling can literally put thousands of dollars back in your pocket annually; take advantage of scheduling applications.

SUGGESTED ORDERING

Use suggested ordering to reduce waste related spending.

The percentage of total restaurant sales spent of food costs should stay around 33-39%; this number must be accurately tracked to calculate total net profit..

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