



What To Do When
**Your Food Costs
Are Going Up**
And You Don't Know Why

By Gregg Sourbeck, *Restaurant Coach*



For over 15 years we've worked with restaurant owners just like you, side by side in the trenches to improve profits, have more motivated staff, and build a management team that gets results.

We work with over 550 restaurants helping them retire their spreadsheets and automate their businesses. I know you have a POS system, that's not what I'm talking about. Instead, we focus on 8 core areas of your restaurant.

In this short but useful report, you'll see the **10 questions you need to ask yourself** to make an impact next week by cutting your food costs without compromising on food quality.



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The 10 Questions You Need to Ask Yourself:

- 1 Are you tracking your food waste on a daily basis without fail?** You can't manage what you don't measure. This identifies the root causes (like a cooler that isn't running at the right temperature)
- 2 Do you have a PAR level set on more than just the most used items on your menu?** The most successful restaurants have a PAR on 100% of the items they purchase and they adjust them according to sales.
- 3 Do you track your most used items and have extra measures in place to control those items?** Most restaurant operators don't realize that their top ten used items account for 50% of their spending.
- 4 Are you committed to the highest standards in cleanliness?** A clean kitchen is an indicator of good culture and commitment to a great guest experience.
- 5 Are you getting a report of your weekly food usage?** Most restaurants eyeball their portion sizes and this can lead to as much as a 6-9% increase in food cost.

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Do you know if you used the right amount of food products in comparison to what you sold in your POS? Without a key item report tracked by your staff on a daily basis, you'll never know which shift is causing the variances.

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Do you have a process to delegate your food ordering without giving away control? Without the right process you may end up with more product than you need, or worse, you end up being held hostage by your chefs because they are the only ones who can order.

8

Do you have a process for adapting food ordering based on how busy or slow you were than you planned? Most restaurant owners tend to think they'll do better or even worse than what they'll actually do. Successful restaurant owners know they need to adapt week to week.

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Do you set menu pricing based on what your neighborhood or area is charging? If you want to grow your profits, look at your own recipe costing, instead of your competitor's menu prices.

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Are you uncompromising on taking the best care of your guests and staff, at your expense? In studying over 550 successful restaurants, the owner puts the oxygen mask on themselves first, so that they can take care of everyone else.

Request a FREE Demo of *Restaurant Systems Pro!*

Learn How This Software Can Automate The 8 Core Areas of your Restaurant



[Request a Demo Now](#)