

Lower Food Cost with Weekly Inventories

A surefire way to lower your food cost is to take inventory at least weekly – yes, I said weekly. No excuses! You'll not only reduce your average inventory in Food and Beverage, but you'll also reduce your F&B costs by anywhere between 2% and 6%, depending upon how good a job you already do. It took less than six (6) months for our restaurant operation to reduce the average inventory by \$3,000 and food costs by 5%. Do the math—\$2 million in sales times 5% equals \$100,000.

Everyone will claim they're too busy to do weekly inventories, but the time investment is well worth the effort. With the kitchen inventory you can skip the paper products, cleaning supplies and such, but the entire food inventory must be taken weekly. With beverage it is extremely important to also do this weekly. If the inventory is kept well-organized and the inventory taking methods are properly set up, the entire inventory, whether manual or computerized, shouldn't take more than an hour or so.

Steve Argo