

F&B Cycle

Phase I – Planning

- ✓ Menu Planning, Menu Pricing, Setting Standards, Volume Forecasting

Phase II - Pre-operational

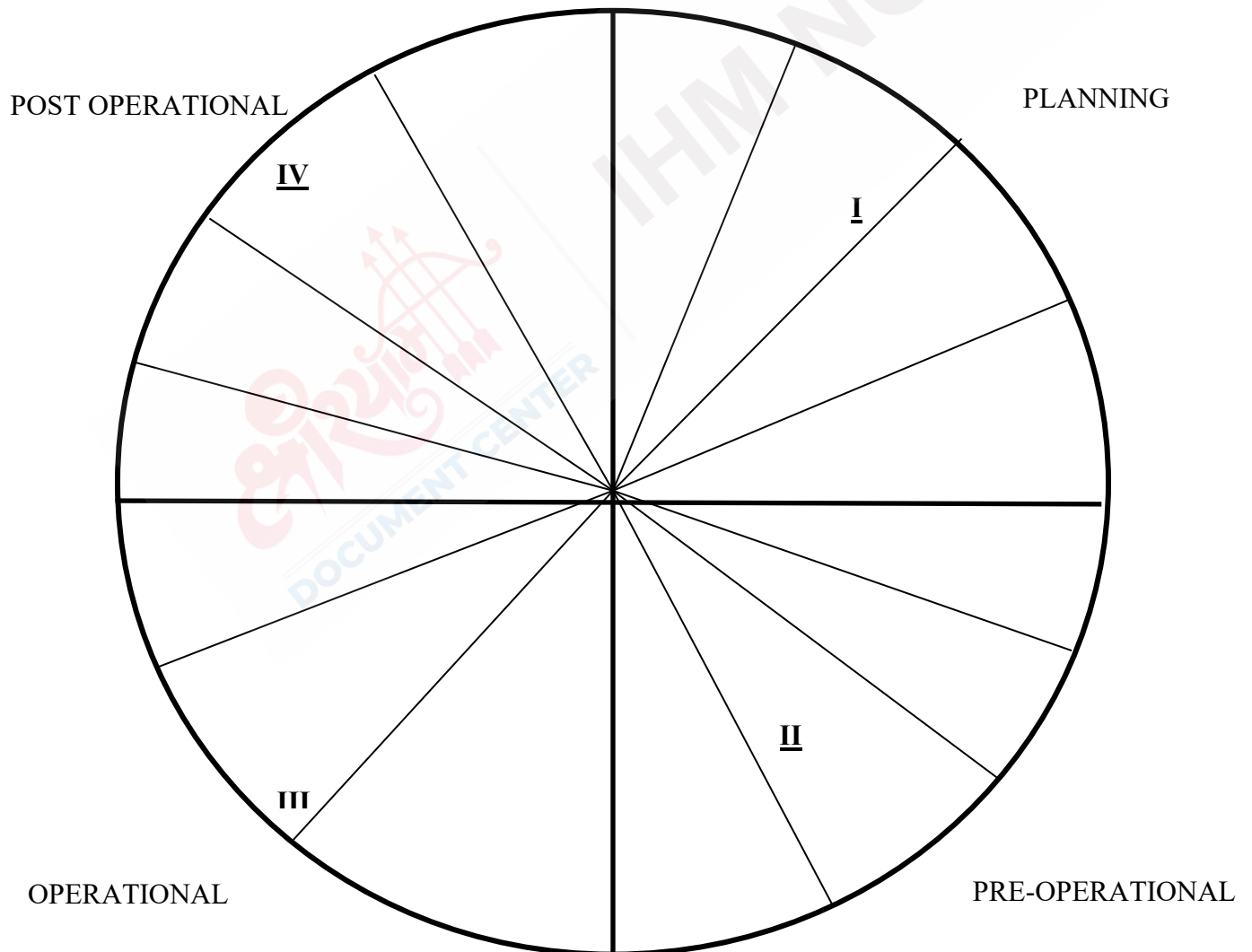
- ✓ Purchasing, Receiving, Storing, Issuing

Phase III – Operational

- ✓ Food Production, Service/Sales

Phase IV – Post-operational

- ✓ Analysis, Evaluation, Suggestion, Reporting



F & B Cycle

1. Basic Policy Decision -
Determines – a. Profitability
 b. Customers (Market)
2. Menu –
Determines – a. Choice available to guests
 b. F & B standards – Standard Purchase
Specification (SPS),
 Standard Recipe, Standard Portion, Standard
Cost
3. Volume Forecasting –
Determines – a. Quantity of food to be prepared
 b. Quantity of beverage to be prepared
4. Purchasing –
Determines – a. Selection of suppliers
 b. Preparation of contracts
 c. Economic Ordering Quantity
5. Receiving –
Determines – a. Inspection of Quality and Quantity of
commodities
6. Storing -
Determines – a. Storage requirements
 b. Storage records
7. Issuing –
Determines – a. Food costing
 b. Rotation of stock
8. Production -
Determines – a. Pre-preparation / mise
 b. Cooking
9. Service –
Determines – a. Type of service
 b. Degree of comfort
10. Selling –
Determines – a. Acceptable meal and beverage
 b. Correcting selling price
11. Accounting & Control -
Determines – Measurement of performance –
 a. Departmental
 b. Each outlet