

Production Control

a. Aims

- i) Reduce waste (specially leftovers),
- ii) Reduce higher costs than necessary from over production,
- iii) Eliminate incorrect portion size,
- iv) Keep food cost as low as possible maintaining the established standards.

b. Forecasting -

Forecasting is a technique of predicting the volume of sales of the establishment for a specific future period like, for a day, a week, etc.

The following are taken into considerations for forecasting -

- i) Estimating the total numbers of covers sold from the past records,
- ii) Analysis of the portions of menu items sold,
- iii) Popularity ratio - ratio between - meal period : no. of covers sold : menu items sold,
- iv) Occupancy in the hotel,
- v) Special events,
- vi) Weather,
- vii) Season of the year,
- viii) Day of the week,
- ix) Holidays

Initial Forecasting -

It is prepared a week in advance and indicates -

- i) The estimated meals to be prepared in each selling outlet,
- ii) The estimated total of each menu item for each day of the following menu week.

The basis for initial volume forecasting:

1. Past records or sales histories
2. Advance booking and reservation
3. Current events
4. Current trends

Final Forecasting -

This forecasting takes place the day before the preparation, and is based on -

- i) The previous days' food production and sales figure,
- ii) The weather condition.

On comparison with the initial forecasting it might require substantial alterations, the purchase order sent to the suppliers are amended as soon as possible. The copies of the final volume forecast are sent to -

- i) F&B Manager,
- ii) F&B Controller,
- iii) Executive Chef,
- iv) Purchase Manager,
- v) Store Manager,
- vi) Others - to whom the information would be of use.

The objectives of Final Volume Forecasting –

- i) To predict the total number of meals to be sold in each selling outlet of the hotel,
- ii) To predict the choice of menu items by customers / guests,
- iii) To facilitate F&B purchasing,
- iv) To ensure availability of all necessary ingredients required,
- v) To control food costs in relation to sales,
- vi) To enable the F&B Controller to compare actual volume of sales with the one predicted.

c. Fixing Standards –

The word “standard” is synonymous with the phrase – “what it should be”. It actually is the base for any control that is to be implemented. The different standards in respect to production control are –

- i) Standard purchase specification
- ii) Standard yield,
- iii) Standard recipe,
- iv) Standard portion size,
- v) Standard portion cost.

d. Standard Yield –

The term ‘yield’ means the net weight or value of a food item after it has been processed from raw or as purchased (A.P.), weight or value, and made ready to eat (R.T.E.).

It is the usable part of a particular food product after its initial preparation and cooking. In large food and beverage outlets, as large quantities of food per week are purchased, therefore, standard yields must be established for items such as meat, fish, vegetables, etc. In smaller establishments standard yields may be determined for the most expensive items.

The objectives of standard yield are to establish –

- i) A standard for the quantity and number of portions obtainable from specific item of food,
- ii) A standard for measuring the efficiency of the production department,
- iii) A method for evaluating SPS,
- iv) Standard cost.

Yield Cooking Loss –

It is the loss in weight or portion size after a food item has been made ready to eat. It helps in determining final portion cost after cooking.

e. Standard Recipe –

It is a written schedule for producing a particular menu item for a said number of portions, usually 4 / 100 portions. It lists all the ingredients with their quantities, the method of preparation, garnish and

presentation. It may also contain the photograph of the dish or a simple drawing for future reference. In case of special organizations, like hospitals, it may also state the nutritional value of the dish.

Advantages of Standard Recipe –

- i) Standard Recipe gives in writing a schedule for producing a food item of specified quality & quantity,
- ii) The exact amount of ingredients used can be known along with the cost of making the item,
- iii) It helps in determining the selling price of the food cost.

d. Standard Portion Size –

A Standard Portion Size represents the amount (weight, count, size or value) of each food item which is sold to the guest for a stated price and should be established for all items, including appetizers, main courses, vegetables, salads, desserts, beverages, etc.

The main objective of standard portion size is to serve the guest with measured quantity of food for which he is paying, thereby earning guest satisfaction.

It is used as a tool for controlling staff activity regarding production & sales, and determining standard cost per portion.

Some examples of standard portion control tools are – scoop, spoon, ladle, peg measure, soup bowl, pony tumbler, etc.

f. Standard Portion Cost –

The standard portion cost is determined on the basis of the size of the portion served to a guest and the ingredients that are used in preparing of a particular dish.

The following points are considered for determining standard food cost –

- i) Establishment of standards and standard procedures,
- ii) Calculation of standard portion costs

COMPUTATION OF STAFF MEAL

The following are the considerations which are as applicable:

- Separate requisition for indenting the supplies for staff meal.
- Allocation of a fixed amount on a per day basis is done which is the difference between the total expenditure and the amount collected by selling coupons.
- Coupon system may be adopted or OTH may be issued.
- Estimated cost per day may be calculated and allocated accordingly.

<u>ABC HOTELS LTD</u>				
<u>STANDARD PORTION SIZE</u>				
Sl. No.	ITEM	PORTION SIZE	STATE OF PREPARATION (RTE / RTC)	REMARKS(Ref – SPS / Std. Recipe)
1.	Fruit Juice	150 ml	RTE	Real
2.	Ice-cream	100 ml	RTE	Kwality
3.				
4.				
5.				
6.				
7.				
8.				

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STANDARD RECIPE AND COSTING CARD

RECIPE FOR -

Recipe

no. -

No. of Portions -

Date -

Portion Size -

Sl. No.	Ingredient	Quantity	Unit Cost	Total Cost	Remarks
			Total Cost		

Cooking Method -

Cooking Time -

Cost per Portion -

Method of Service-

Nutritional Value (Calories) -