

Financial Control in Restaurants

Goal	To learn how to manage the Financial Resources
Objectives	<ul style="list-style-type: none"> • To learn how to maximize revenue and profit • To learn four ratios used by restaurant management • To learn some maintenance issues • To learn the types of accounting statements • To learn how to analyze financial statements • To learn how to calculate food & beverage costs • To learn how to make break even analysis • To learn typical cost percentages for free-standing restaurants
Length	This lesson will take approximately 30 minutes
Content outline	<p>I. Managing Financial Resources</p> <p>A. Four financial ratios used by management B. Accounting Statements C. Analysis of Income Statement D. Analysis of Financial Success E. Costs of Good Percentages F. Break-Even Analysis G. Contribution Margin</p>
Learning Activities	<p>Learners will engage in the following activities during this lesson</p> <ul style="list-style-type: none"> • Listening the instructor • Taking notes during the lecture
Evaluation Strategy	I will know learners have mastered this content by: Written Exams, Quizzes.