



Food for Thought: Kitchen Training

From menu development to tastings and menu tests to basic kitchen skills, we've got you covered! Contact us to create your custom kitchen learning plan: basic knife skills, safety/sanitation, setting up the line, ticket management, prep and production, and more!



RECEIVING/STORAGE/INVENTORY CONTROLS

- Ordering Guides
- Receiving
- Storage, Dating & Labeling
- Invoice Coding
- Inventory Standards – Shelf Management, FIFO
- Waste Sheets
- Vendor Relationships



MENU DEVELOPMENT AND EXECUTION

- Recipes/Recipe Standards
- Prep Lists and Plating Guides
- Station Setup/Expeditor Setup
- Portion Control
- POS Modifier Consistency
- Ticket Times



MISCELLANEOUS

- Staff Meal Management
- Front of House/Back of House Communication
- Dishwashing/Potwashing Flatware/
Glassware Procedures
- Waste/Recycling
- Safety and Sanitation

THE MEAT OF FOOD AND BEVERAGE FOR MANAGEMENT

A leadership program that helps managers and chefs understand how to budget, plan, execute, and troubleshoot the departmental key performance indicators and relevant statistics to track and use for maximum financial performance. Best practices and case studies are used to illustrate various points.

- Revenue
- Cost of Sales
- Labor Cost
- Other Expenses
- Net Income/Loss