Training Course on Cost and Control for Food and Beverage Operations

Professional Development Training Course Outline

Category	Business	**Duration**	5 Days
Base Fee	$1,500 USD	**Delivery Mode**	Online / On-site Hybrid

Course Introduction

Effective cost management is the cornerstone of profitability in the food and beverage industry. This comprehensive training course on Cost and Control for Food and Beverage Operations is designed to equip participants with the tools and strategies necessary to optimize costs, enhance operational efficiency, and maximize profit margins. From ingredient sourcing to waste management, understanding the nuances of cost control ensures long-term success in a highly competitive market.

The course emphasizes practical approaches to managing costs, leveraging technology, and implementing industry best practices. Participants will learn to design budgets, monitor key performance indicators (KPIs), and employ data-driven decision-making to maintain quality while minimizing expenses. By aligning operational goals with financial objectives, businesses can deliver exceptional service while maintaining profitability.

Programme Curriculum

Training Course on Cost and Control for Food and Beverage Operations

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Course Duration

5 Days

Course Objectives

1. Understand the principles of cost control in food and beverage operations.
2. Learn to develop and manage operating budgets effectively.
3. Implement inventory management strategies to minimize waste and loss.
4. Apply menu engineering techniques to maximize profitability.
5. Monitor and analyze KPIs to optimize performance.
6. Explore strategies for controlling labor costs while maintaining service quality.
7. Utilize technology to streamline cost control processes.
8. Address supply chain challenges and optimize procurement practices.
9. Identify and mitigate risks associated with food and beverage costs.
10. Foster a culture of cost-consciousness within the organization.

Organizational Benefits

1. Reduce operational costs without compromising quality.
2. Improve financial planning and budgeting accuracy.
3. Increase profitability through efficient resource utilization.
4. Enhance inventory and waste management practices.
5. Streamline procurement processes for cost savings.
6. Strengthen decision-making with data-driven insights.
7. Achieve better control over labor and overhead costs.
8. Improve customer satisfaction by aligning quality and cost.
9. Build a resilient operation capable of adapting to market changes.
10. Gain a competitive advantage through sustainable cost management.

Target Participants

- Restaurant owners and operators.
- Foodservice managers and supervisors.
- Procurement and supply chain professionals in the hospitality industry.

- Chefs and kitchen managers.
- Financial controllers in food and beverage establishments.
- Entrepreneurs in the foodservice industry.
- Hotel and resort management professionals.
- Cost accountants and analysts specializing in F&B.
- Culinary arts students aiming for managerial roles.
- Anyone involved in food and beverage operations seeking to enhance cost efficiency

Course Outline

Module 1: Fundamentals of Cost Control

1. Overview of cost components in food and beverage operations.
2. Key concepts in cost management and financial control.
3. Establishing benchmarks for cost efficiency.
4. Analyzing cost-to-revenue ratios.
5. Case Study: Cost analysis for a mid-size restaurant chain.

Module 2: Budgeting and Financial Planning

1. Designing operating budgets for F&B businesses.
2. Forecasting revenue and expenses effectively.
3. Identifying and addressing budget variances.
4. Allocating resources for optimal performance.
5. Case Study: Budgeting challenges and solutions for a catering business.

Module 3: Inventory and Waste Management

1. Best practices for inventory tracking and control.
2. Reducing spoilage and managing shelf life effectively.
3. Implementing waste reduction strategies.
4. Conducting regular inventory audits.
5. Case Study: Inventory optimization for a high-volume restaurant.

Module 4: Menu Engineering and Pricing Strategies

1. Understanding menu engineering principles.
2. Identifying high-profit and high-demand items.
3. Strategizing menu design for profitability.
4. Dynamic pricing in response to market conditions.
5. Case Study: Menu optimization for a fine-dining restaurant.

Module 5: Labor Cost Management

1. Assessing labor productivity and efficiency.
2. Scheduling techniques to optimize staffing levels.
3. Training employees to enhance performance and reduce errors.
4. Using technology to manage labor costs effectively.

5. Case Study: Labor cost challenges in a hotel's F&B department.

Module 6: Leveraging Technology for Cost Control

1. Exploring software solutions for cost tracking.
2. Utilizing point-of-sale (POS) systems for real-time monitoring.
3. Integrating supply chain tools with financial systems.
4. Data analytics for predictive cost management.
5. Case Study: Implementing technology in a quick-service restaurant chain.

Training Methodology

The instructor led trainings are delivered using a blended learning approach and comprises of presentations, guided sessions of practical exercise, web-based tutorials and group work. Our facilitators are seasoned industry experts with years of experience, working as professional and trainers in these fields.

Register as a group from 3 participants for a Discount

Send us an email: info@fineskilltrainingcenter.org or call *+254769199797*

Certification

Upon successful completion of this training, participants will be issued with a globally- recognized certificate.

Tailor-Made Course

We also offer tailor-made courses based on your needs.

Key Notes

a. The participant must be conversant with English.

b. Upon completion of training the participant will be issued with an Authorized Training Certificate

c. Course duration is flexible and the contents can be modified to fit any number of days.

d. The course fee includes facilitation training materials, 2 coffee breaks, buffet lunch and A Certificate upon successful completion of Training.

e. One-year post-training support Consultation and Coaching provided after the course.

f. Payment should be done at least a week before commence of the training, to Fineskill Training Center account, as indicated in the invoice so as to enable us prepare better for you.

Upcoming Scheduled Sessions

Start Date	End Date	Location	Price
23 Nov 2026	27 Nov 2026	Online	$1,000
23 Nov 2026	27 Nov 2026	Physical	$1,500
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$3,000
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$4,500
23 Nov 2026	27 Nov 2026	Physical	$6,000
23 Nov 2026	27 Nov 2026	Physical	$6,000

Ready to enroll or request a customized program? Book online or contact us:

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