

Central Area Culinary & Marketing Tips

4-10-09

Portion Control

Product portioning is one of the most important activities in the kitchen and server. It effects your guests' experience, food quality and food cost.

Inaccurate portioning of ingredients in the recipe not only alters the food's flavor, texture and end result but also effects the profits. Consistently over portioning just ½ ounce of a **\$6.00/pound** product relates to **.19 cost** to the serving cost. If you serve **100 a day**, that is almost **\$95 lost per week** or almost **\$5,000 per year**. **Remember**, that is just 1 item and just ½ ounce. Think about the impact from all the accounts in the Area.

Help your staff do a better job of portion control-ensure the proper tools are available and used consistently-scales, scoops, ladles and other measuring devices.

Regularly spot check items and correct any inaccurate portioning immediately. The smallest improvements can add up to Big Bucks!

