

Unit 303: Contribute to business success

Activity 12: Case study on managing resources to meet a budget

Read the case study below and suggest the records the chef de partie could use to support the management of resources, whilst working within the allocated budget to produce the required return.

Case study

A chef de partie has just completed the third month's operation in charge of a section in a hotel kitchen. The immediate worry the chef de partie is in relation to costs, as last month's figures showed an increase of 1.5% on the food cost. This has been discussed with the head chef who has just sent the following email about it:

I agree with you that it seems that portions are being correctly controlled, recipes are producing the correct yields and there are no issues with security. I do not think the loss is due to pilfering or delivery shortages. In my opinion the reason for the extra cost is over-production. This only occurs on table d'hôte items, but I think there is enough of it to cause this excess. This does not mean that when things are left they are just thrown away, but no matter how well things are used-up, we do not get the return on leftovers, that we would if everything was produced was used correctly in the first place.

Forecasting meal-numbers or any other figures is difficult but there are a number of kitchen records that could be used to identify where the losses are occurring.

The chef de partie is a little concerned about this as they are unsure of the kitchen records they should be keeping and what other records should be available to ensure costs are managed and budgets maintained.