Unit 303: Contribute to business success

# Activity 17: Procedures for supporting business performance and profitability

Working individually suggest procedures a kitchen can introduce to support business performance and profitability for each of the following:

**Business performance**

* operating within budgets
* effective use of staff
* production of food to meet service deadlines
* meeting guest expectations
* working as a team
* working with other departments to meet guest needs
* staff retention
* responding positively to feedback.

**Business profitability**

* managing resources effectively
* generating new menu items
* upselling through specials
* finding efficiencies across the kitchen operation
* using less electricity, gas or water
* reducing wastage
* adopting a sustainable approach.