

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.