

Restaurant Management Midterm Revision Cheat Sheet by harrietho2705 via cheatography.com/183654/cs/38234/

Menu engineering		wenu engineering	
Item's food cost Menu engi	recipe	Item's food cost	The ratio of the ingredients and the revenue that those ingredients generate when sold. (in %)
food cost	ingredients and the revenue that those ingredients generate	Standard recipe	A doc that yields that is consistent in portion size & taste
Standard recipe	when sold. (in %) A doc that yields that is consistent in portion size & taste	What is standard recipe used	For training, consistent produc- tion, cost control, give allergy advice,
What is standard recipe used	- For training	for? Menu engi	deduce waste



for?

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