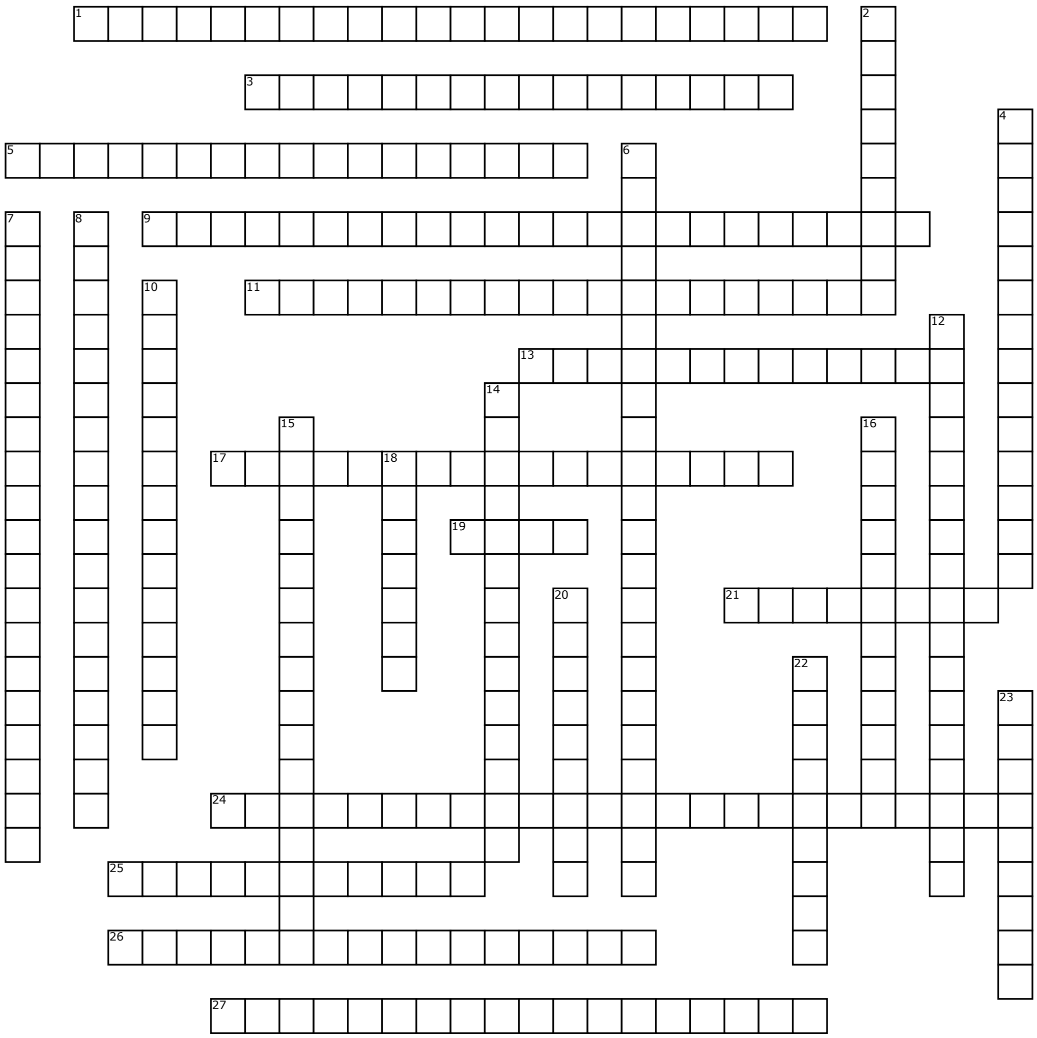
Name: ______________________________ Date: _______ Period: _______

Chapter 3 Cost Control



Across

1. Also called the smoothing technique, this involves averaging together sales information for two or three recent and similar periods. The average can produce a forecast that is more likely to be accurate, since it is not based solely on one period that might have had unique circumstances.

3. Number to multiply ingredients by in order to convert a recipe to serve a different number of people. For example, if your chili recipe serves eighty and you need to serve forty: 40 ÷ 80 = 0.5. The conversion factor is 0.5.

5. Way to price a menu in which the total revenue is divided by the number of seats, average seat turnover, and days open in one year

9. Used to cost an ingredient after trimming and removing waste so that only the usable portion of the item is reflected

11. that need to be paid regardless of whether the operation is making or losing money. Fixed costs, in contrast to variable costs, do not change based on the operation's sales

13. One of four main cost categories that a restaurant or foodservice operation needs to effectively manage

17. Company that provides equipment, food, and supplies and usually has programs available to their customers that help with controlling costs

19. Price an operation pays out in the purchasing and preparation of its products or the providing of its service

21. Prediction of sales levels or costs that will occur during a specific time period

24. Way to price a menu in which an operation must know the portion costs for each item sold. An operation can determine the average contribution margin needed to cover overhead and yield a desired profit at an expected level of sales volume

25. A business's efforts to manage how much it spends

26. Number of employees hired to fill one position in a year's time.

27. Portion of dollars that a particular menu item contributes to overall profits.

Down

2. that need to be paid regardless of whether the operation is making or losing money. Fixed costs, in contrast to variable costs, do not change based on the operation's sales

4. Template, usually a spreadsheet, showing the number of people needed in each position to run the restaurant or foodservice operation for a given time period

6. Calculated by the total dollar sales divided by the total number of customers.

7. Form that shows how much product should be produced by the kitchen during a given meal period.

8. Costs subject to change based on how the operation is doing; the operation has a certain amount of control in how it spends on these aspects of the operation

10. Amount of sales an operation is doing for a given time period

12. Used to cost an ingredient at the purchase price before any trim or waste is taken into account.

14. Information about past performance that a manager uses to forecast foodservice sales and costs

15. Inventory at the end of a given period

16. Chart that shows employees' names and the days and times they are supposed to work.

18. Document from a vendor that lists such details as items purchased, date of order, purchaser, and sales price; also called a bill.

20. One of four main cost categories that a restaurant or foodservice operation needs to effectively manage.

22. Dollar value of a food product in storage; can be expressed in terms of units, values, or both.

23. One of four main cost categories that a restaurant or foodservice operation needs to effectively manage.

Word Bank

Contribution Margin Method	Labor Cost	Employee Turnover	Average check Methd
Controlclable Costs	Invoice	Forecast	Average sale per Customer
Cost Control	Business Volume	Cost	Historical Data
Noncontrollable Cost	Contribution Margin	Edible-Portion (EP) Method	Moving Average Techinque
Master Schedule	Crew Schedule	Beverage Costs	Food Production Chart
Inventory	Food Costs	Closing Inventory	Full-line supplier:
As-purchased Method	Conversion Factor	Fixed Cost	