F&B Cycle

**Phase I – Planning**

* **Menu Planning, Menu Pricing, Setting Standards, Volume Forecasting**

**Phase II - Pre-operational**

* **Purchasing, Receiving, Storing, Issuing**

**Phase III – Operational**

* **Food Production, Service/Sales**

**Phase IV – Post-operational**

* **Analysis, Evaluation, Suggestion, Reporting**

PLANNING

POST OPERATIONAL

OPERATIONAL

PRE-OPERATIONAL

**F & B Cycle**

1. **Basic Policy Decision -**

**Determines – a. Profitability**

**b. Customers (Market)**

1. **Menu –**

**Determines – a. Choice available to guests**

**b. F & B standards – Standard Purchase Specification (SPS),**

**Standard Recipe, Standard Portion, Standard Cost**

**3. Volume Forecasting –**

**Determines – a. Quantity of food to be prepared**

**b. Quantity of beverage to be prepared**

**4. Purchasing –**

**Determines – a. Selection of suppliers**

**b. Preparation of contracts**

**c. Economic Ordering Quantity**

1. **Receiving –**

**Determines – a. Inspection of Quality and Quantity of commodities**

**6. Storing -**

**Determines – a. Storage requirements**

**b. Storage records**

1. **Issuing –**

**Determines – a. Food costing**

**b. Rotation of stock**

**8. Production -**

**Determines – a. Pre-preparation / mise**

**b. Cooking**

1. **Service –**

**Determines – a. Type of service**

**b. Degree of comfort**

1. **Selling –**

**Determines – a. Acceptable meal and beverage**

**b. Correcting selling price**

**11. Accounting & Control -**

**Determines – Measurement of performance –**

1. **Departmental**

**b. Each outlet**