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**