

Management Teams are responsible for:

1. Calculating the Popularity Index for menu items.
2. Create a graph of the menu items that clearly shows popularity.
3. Create a graph of peak times to help you determine staffing needs.
4. Convert the recipe provided.
5. Calculate the total cost of the recipe, remembering to use the yield percentages.
6. Calculate the cost per serving of your recipe.
7. Price the new menu item.
8. Present your restaurant to the class in a 3 – 5 minute presentation.
  - a. Include
    - i. Introduction
    - ii. Popularity Index Information
    - iii. Peak Times
    - iv. Staffing Decisions
    - v. New Menu Item & Pricing
    - vi. Other? Be creative this is your opportunity to shine!
9. You must incorporate appropriate graphics, charts, graphs, and an employee schedule.
10. The presentation may be digital (PowerPoint, Prezi, MovieMaker – make sure the software is compatible at school.) or poster.
11. You may use appropriate props in your presentation if applicable.

## Formula

$$\text{Depreciation per year} = \frac{\text{Asset Cost} - \text{Tradein Value}}{\text{Life of Asset}}$$

Calculating the cost of goods sold for a month:

$$\begin{aligned} & \text{Opening Inventory} \\ & + \text{Monthly Purchases} \\ & - \text{Employee Meals} \\ & - \text{Interunit Transfers} \\ & - \text{Closing Inventory} \\ & \text{Cost of goods sold} \end{aligned}$$

Portion Cost = Portion Size x Cost per Usable Ounce

$$\text{Quantity to Purchase} = \frac{\text{Number of Portions} \cdot \text{Portion Size}}{\text{Yield Percentage}}$$

$$\text{Popularity Index} = \frac{\text{Portions of Menu Items Sold}}{\text{Total Number of Portions of All Menu Items Sold}} \times 100$$

$$\text{Quantity to Purchase} = \frac{\text{Number of Portions} \cdot \text{Portion Size}}{\text{Yield Percentage}}$$

$$\text{Employee Turnover Rate} = \frac{\text{Number of Employees that left}}{\text{Total Number of Employees}}$$

$$\text{Conversion Factor} = \frac{\text{Desired Yield}}{\text{Original Yield}}$$

$$\text{As Purchased Amount} = \frac{\text{Edible Portion Amount}}{\text{Yield Percentage}}$$

$$\text{Standard Portion Cost} = \frac{\text{Purchase Price Per Unit}}{\text{Number of Portions Per Unit}}$$

$$\text{Cost Per Usable Pound} = \frac{\text{Total Value of Usable Item}}{\text{Weight of Usable Item}}$$

$$\text{Cost Per Usable Ounce} = \frac{\text{Cost Per Usable Pound}}{16 \text{ ounces Per Pound}}$$

Popularity Index

Menu Item	Number sold	Popularity Index

Covers During 11 am – 1:30 pm

Day	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Total
Covers								
Percentage of total								

Explain how the number of covers impacts staffing? How will your management team staff the restaurant?  
 Explain why (use data).

Work Log

Week of 4/2/12

Task	Person Responsible	Time Spent	Completed Date

Week of 4/9/12

Task	Person Responsible	Time Spent	Completed Date

Week of 4/16/12

Presentation Week

Task	Person Responsible	Time Spent	Completed Date

Management Team Signatures

\_\_\_\_\_

Recipe Conversion:

Convert the recipe provided to 125 portions. Make sure your units **are easily measurable**.

Conversion Factor: \_\_\_\_\_

Total Recipe Cost (Use the Yield Percentages for produce on page 388):

Ingredient	Amount Needed to Purchase	Total Cost
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Total Cost of Recipe:

Cost Per Serving:

What should you charge per serving?