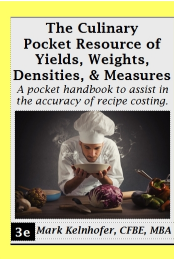


OTHER RESOURCES

Return On Ingredients: Controlling Food & Beverage Costs To Improve Efficiency & Profit. 2nd Edition, 2017, 218 pages. A must have resource for every culinarians and foodservice professional. Learn about the importance of recipe costing, menu engineering, cost controls, performance benchmarking, financial analysis and so much more. Certain to benefit all those in management! **\$27.95 (paperback).** *Available on Amazon.com!*



The Culinary Pocket Resources of Yields, Weights, Densities & Measures: A pocket handbook to assist in the accuracy of recipe costing. 3rd Edition, 2016, 154 pages. The perfect tool for every culinary professional who

desires to have a higher level of accuracy on their recipe costing! **\$19.95 (paperback).** *Available on Amazon.com!*

[FB&L] Food, Beverage, & Labor Cost Control Quarterly.

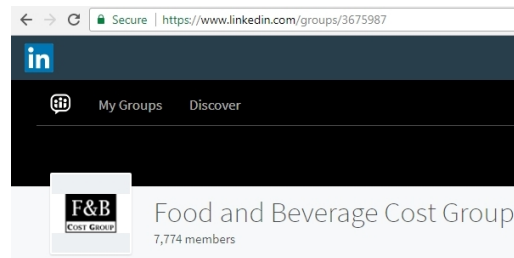
Subscribe today to our quarterly publication: [FB&L] Food, Beverage, & Labor Cost Control Quarterly. The publication includes articles as well as quarterly updates to the yields, weights, densities, and measures that you need to determine accurate recipe costs. **FREE!**

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Linked In Group—Food and Beverage Cost Group



Join our discussion group on Linked In: Food and Beverage Cost Group. This group is an international group with over **9,100** members! There is no cost to join the group and is open to anyone within the industries that have a food and beverage management component. **FREE!**



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OUR MENU OF SERVICES



OUR SERVICES

RECIPE DOCUMENTATION

One of the most critical documents in the business is the recipe. It is important that it is completed properly and accurately. Return On Ingredients® can assist in ensuring that you not only have a great training tool but also a solid base to determine your true cost to produce each menu item.

RECIPE COSTING

Recipe costing is an incredible task to tackle on your own. Team up with Return On Ingredient® to provide a path to accurately determine the three components of cost: ingredients, labor, and overhead. Once you have developed these costs, menu engineering can have a dramatic impact!



RECIPE & OPERATIONS AUDIT

Verifying the accuracy of the recipe documentation against what the operation's actual performance is part of increasing the overall efficiency and profitability. Have us conduct an operational audit of your recipes today!

MENU ENGINEERING

Menu Engineering is such a critical process and in so many cases it is done incorrectly or not at all. Decisions need to be made not only on the passion and emotion that you have, but data as well. Improve your profitability!

MENU DESIGN & LAYOUT

Just how the process of menu engineering is critical, so is the design and layout of your menu as well. Having the menu items placed in the proper location on the menu as well as ensuring readability, descriptions, and other disclosures are critical components of menu design.

CULINARY CONSULTING

If you need assistance in developing existing or new menu items, contact Return On Ingredients®. Our Corporate Chef is available to assist in the improvement of the menu items

you provide not only for their quality, flavor profile, presentation, and value perception, but also profitability!



SPECIAL EVENTS & CATERING CONSULTING

We can assist in creating the processes and procedures for any special event or catering operation. No matter how small or large the party is, put our experienced consultants to work to ensure success and profitability.

COST CONTROL SYSTEMS & IMPLEMENTATIONS

We can assist in strategic selection, planning, and implementation of your cost control systems. Ensuring capability with existing systems and proper and complete implementation.

