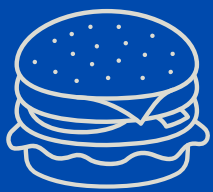


RESTAURANT & CAFE NEWSLETTER



**Business
Plans**



**Risk
Management**



**Profit
Improvement**

Some useful KPIs for you to use

Are you using these important KPIs to measure your financial performance?

General Rule of Thumb KPIs

Food costs – 28% to 32%

- Alcohol costs – 18% to 45%
- Non-alcoholic costs – 5% to 20%

Payroll costs

- Full service – 30% to 35%
- Limited service – 25% to 30%

Risk Management

Part 2

Learning the key areas of risk that can occur in your restaurant or cafe.

Financial Risk

- Low profitability.
- Insufficient Cash Flow.
- Too much debt.
- Insufficient insurance coverage.

Visit our YouTube Channel to see Part 2 of this series on Risk Management.
<https://youtu.be/xWqdEB2Iqt8>



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Latest Trends

Aaron Allen and Associates state that **"82% of all employees in restaurants in the U.S. (including serving workers, cooks and food preparation positions, and support positions for these) could — to a large extent be automated."**

This will reduce labour costs but at the same time increase unemployment. Staff can be retrained.

Will robotics enhance the customer experience?

Tell us your thoughts.