Food sales x food cost% = Food cost
Food cost / food sales = food cost %
Food cost / food cost % = food sales
Labor cost / total sale = labor cost %
Cost of food = purchases + Open inventory - ending Inventory
Cost of beverages = purchases = open inventory - ending inventory
Labor cost = base pay + benefits
Food cost % = cost of food / sales x 100
Beverage cost % = cost of beverage / sales
Labor cost % = labor cost / sales
Opening inventory + purchases = value of food available - ending inventory = cost of food issued
Average check x turnover x # of seats x days of operation = totals sales
Sales(S) = variable cost(VC) + Contribution margin(CM)
Sales(S) = variable cost(VC) + fixed cost(FC) + profit(P)
Contribution margin(CM) = fixed cost (FC) + Profit(P)
Variable cost(VC) = sales(S) - contribution margin(CM)
Variable cost(VC) = sales(S) - fixed cost(FC) - profit(P)
Contribution margin(CM) = sales(S) - variable cost(VC)
Profit(P) = sales(S) - Variable cost(VC) - fixed cost (FC)
Fixed cost (FC) = sales(S) - variable cost(VC) - Profit(P)
Variable cost(VC) / sales(S) = variable rate(VR)
Contribution margin(CM) / sales(S) = contribution rate(CR)
1 - variable rate = contribution rate
1 - contribution rate = variable rate
Variable rate + contribution rate = 1
Sales in dollars(S) = fixed cost(FC) + Profit(P)
Sales in units(S) = fixed cost + profit
Average contribution margin(ACM)
Sales in units(S) = fixed cost + profit
Average check(AC) - average variable cost(AVC)
Break even point in units = fixed cost + profit
Contribution margin
Amount to order = amount required for upcoming period + amount needed until delivery arrives - amount on hand
Maximum storage par stock - ordering point = amount needed + amount used until delivery arrives = amount to order
AP = EP / yield %
EP = AP x yield %
Opening inventory + closing inventory = average inventory(AI)
Cost of goods sold(issued) = inventory turnover
Average inventory(AI)
Standard portion cost = purchase price per unit
# of units