

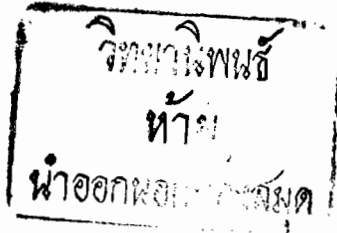
USING THE BUFFET MONITORING TOOL TO
REDUCE WASTE AND FOOD RUN-OUT



By

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มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์



An Independent Study Submitted in Partial Fulfillment of the Requirements for the Degree

MASTER OF BUSINESS ADMINISTRATION

Program of Hotel and Tourism Management

(International Program)

Graduate School

SILPAKORN UNIVERSITY

2010

The Graduate School, Silpakorn University has approved and accredited the Independent Study title of "Using the Buffet Monitoring Tool to Reduce Waste and Food Run-Out" submitted by Miss Korranid Boonyakiat as a partial fulfillment of the requirements for the degree of Hotel and Tourism Management.

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ACKNOWLEDGEMENTS

The author wishes to express sincere appreciation to my warm family, my teachers and all of my friends who supported me throughout these two years of my master's degree program. I achieved the aims in my life because of the inspiration from my uncle, Mr. Krairit Boonyakiat, and kind financial support from my father. And I will never live my life beautifully as I do now without my mother, my sister and all of my beloved friends who are always beside me.

Moreover, it was one of the great times in my life whilst I have been working at Grand Millennium Sukhumvit where the staff kindly welcomed me and never hesitated to share their experiences with me. I would like to pass my special thanks to Ms.Sukrita Chomdavat (Director of Marketing Communication), Ms.Dungsamorn Pungmanee (Executive Secretary to EAM of Food & Beverage), Ms.Nipaporn Chaiwan (Public Relation Manager), Mr. Pierre Andre Hauss (Executive Chef) and Mr. Somkiat Ragdeekae (Cost controller) who kindly supported me during my internship period. Since being a Management Trainee I have gained a lot of confidence to move forward and start my career in the future and I will benefit from all of the precious experiences that I have learnt from.

Finally, I have to thank all of the professional teachers at Silpakorn University International College, who always work hard to provide the best hospitality knowledge and provide the chances to gain professional experience. Students will not only benefit from the teachers' academic expertise, but will also gain a lot from their approachable and caring nature. The author sincerely

appreciates being one of the graduated students from Silpakorn University
International College.

MAY 11, 2011

มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์

ABSTRACT

USING THE BUFFET MONITORING TOOL TO REDUCE WASTE AND FOOD RUN-OUT

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Silpakorn University International College, 2011

This dissertation aims to examine whether using the buffet monitoring tool can help reduce waste and food run-out in the breakfast buffet line effectively. The project location is The Atelier Restaurant at Grand Millennium Sukhumvit Bangkok, which has an average of five thousand guests per month who purchase breakfast. At the beginning the researcher found that there was a lot of waste during the breakfast period. This can be seen as an invisible cost and was never really tackled by the hotel. The buffet monitoring tool has been identified as a solution. It can improve the situation properly since it reviews the percentage of waste, the percentage of consumption and summarises sales and costs. Moreover, it can divide all menu items into the A, B and C groups. Where group "A" represents higher cost items and group "C" represents lower cost items. These results can provide new ideas for the chef to manage the buffet line, especially in terms of cost controlling and managing run-out by analyzing guest's consumption. However, the tool has only ever been used in one

restaurant within a hotel. Future research should apply the buffet monitoring tool into other buffet style restaurants and extend the implementation period to examine the effectiveness of the monitoring tool.

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CHAPTER 1

INTRODUCTION TO THE HOST COMPANY

1.1 Grand Millennium Sukhumvit Profile

1.1.1 Millennium & Copthorne Brands

Millennium & Copthorne Hotels plc is a dynamic, global hotel company, which owns, asset manages and/or operates over 110 hotels in 18 countries around the world.

In less than a decade, Millennium & Copthorne Hotels plc (MCH) has built one of the Asian region's largest hotel groups and has taken a place among the global top 40. The company, based in London and listed on the London Stock Exchange, serves as the international arm of Singapore's Hong Leong Group, and its chairman is Kwek Leng Beng. MCH operates some 90 hotels worldwide, chiefly under the Millennium and Copthorne brand names. The company has positioned itself as an operator of "luxury four-star" hotels, enabling it to differentiate its offering from the crowded five-star hotel bracket, particularly by offering lower room rates. The company's portfolio contains many prestigious hotels in 18 countries, including Indonesia, Singapore, Malaysia, Hong Kong, Korea, and Taiwan, as well as in Abu Dhabi and Dubai in the Middle East. New Zealand is a major market for the company, with 30 hotels, including 15 Kingsgate Hotels. Together, the Asia/Pacific region accounts for 36 percent of company revenues, which neared £550 million (\$1.2 billion) in 2004. In Europe, the company operates

primarily in the United Kingdom, with nearly 20 hotels, as well as two hotels each in France and Germany. Europe accounts for 31 percent of group sales. The company's North American portfolio targets major city markets in the United States. In late 2004 and early 2005, the company sold off its holdings in two U.S. landmark hotels, the Plaza in New York, and the Biltmore in Los Angeles. The United States remains the company's single-largest market, at 33 percent of sales. After a difficult period in the first half of the 2000s, MCH has announced plans for further expansion, including the opening of as many as 20 Copthorne hotels in the United Kingdom.

Hong Leong Group Structure

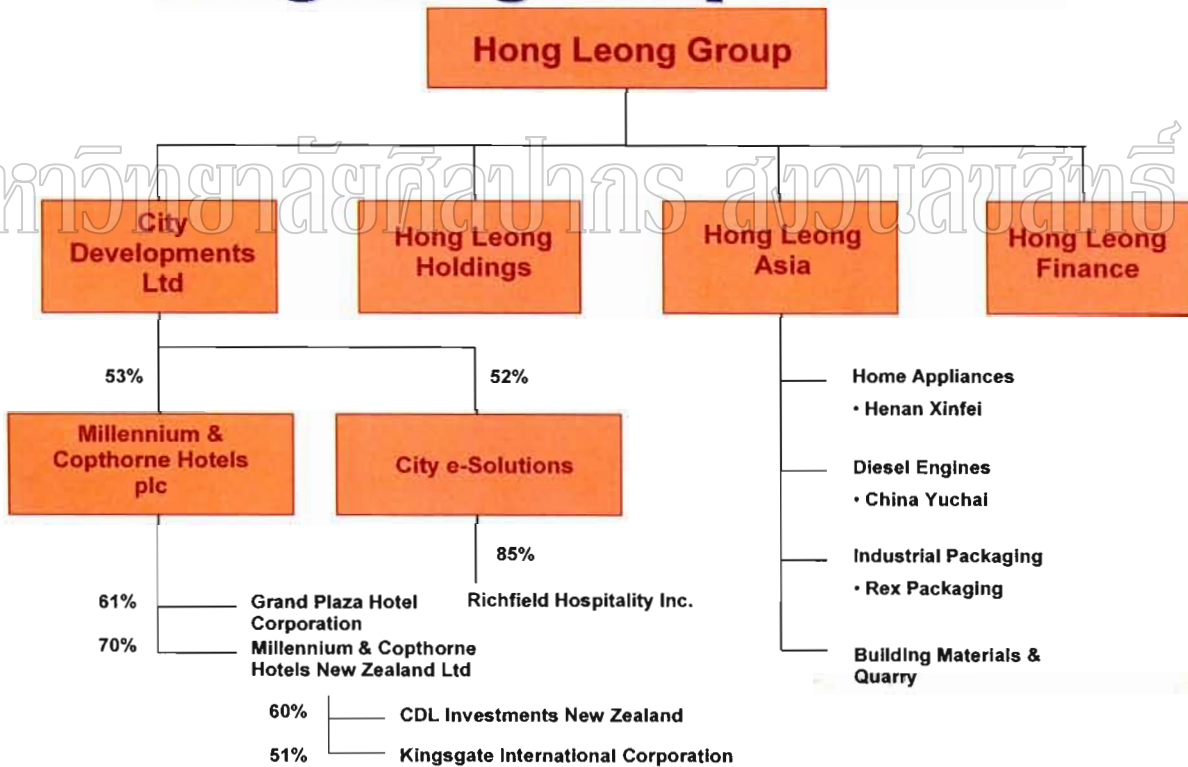


Figure 1 Hong Leong Group Structure

1.1.2 Introduction of Grand Millennium Sukhumvit.

Occupying a prime position at one of uptown Bangkok's key business and commercial districts, at the junction of Sukhumvit and Asoke, the five-star Grand Millennium Sukhumvit is a highly distinctive landmark with its sail-like grass façade. The hotel has outstanding transportation connections, being adjacent to stations for both the MRT subway and the BTS skytrain, and with nearby access to the overhead expressway Suvarnabhumi International Airport is only a 30-minute drive away.

With its atrium entrance and lobby the hotel is architecturally inspiring, and the city views from its floor-to-ceiling windows are nothing short of spectacular.

The Grand Millennium Sukhumvit has 325 guestrooms and suites, with five room types: Deluxe, Grand Deluxe, Executive Club Room, Executive Suite and residential Suite. Guests on the Executive Floors have exclusive use of the 24th floor Club Lounge with its glorious city views and its complimentary breakfast, all-day refreshments and evening cocktails. For taking care of health and wellness while on the road, the hotel offers the latest exercise equipment spaciouly arrayed before liberating cityscape views and guests can access any time they wish. The hotel's cool pool has sweeping infinity views across Bangkok, and there is even a roof-top putting course to keep guests in the swing while in town.

The world-class **Antidote Spa** offers deeply relaxing, results-oriented wraps, scrubs, massages and the full range of beauty treatments. The Millennium's most prized eatery, **Atelier**, can best be described as an "international kitchen theatre",

with specialist chefs, including masters of Cantonese and Indian cuisines, creating original Thai, Indian, Chinese and Western delicacies a-la-minute at gleaming, art-of-life show kitchens. The restaurant hosts an extensive variety of food for their daily lunch and dinner buffets. Enjoy their seafood and White wine dinners every Friday and Saturday in addition to their mouth-watering Sunday brunches covering Asian cuisines from India to Japan.

Wine lovers meanwhile will gravitate to **Tapas Y Vino** with its exquisite selections of tasty tapas and fine wines, not just from Spain but all over the world. The artful tapas creations range from Spanish and French classics to innovative items inspired by the great cuisines of Asia, each of them designed to surprise and delight and to enhance the wine chosen from the cellar.

The Grand Millennium Sukhumvit is, perhaps not surprisingly, a great place to stage a meeting, conference, seminar, presentation, wedding, or any other kind of corporate or personal gathering. Floors 3, 4 and 5 are dedicated to meetings and conventions facilities, all backed by professional services. The jewel in the crown is the high-ceiling, pillar-free Grand Ballroom on the 4th floor. With its unique honeycomb lighting and creamy furnishings, the space is chic and fully equipped with high-tech audio-visual, and can accommodate 400 guests for cocktails. The Grand Ballroom can be divided into two and has a spacious foyer for welcoming guests. The similarly stylish Junior Ballroom on the 3rd floor can optionally be split into three large rooms. There are in addition 10 plush meeting rooms, including three with a sky view, and a boardroom. Incidentally, if you only want to pop into

the Grand Millennium Sukhumvit for a cup of fine tea or a quick bite, make a pit stop at the contemporary **FlourWorx** bakery. This lobby outlet offers a wide selection of flour inspired dishes from sandwiches to noodle specialties.

1.2 Current Situation

1.2.1 General

Even in good times the hotel market faces strong challenges in the form of significant new supply entering the market over the course of the next few years and ever growing competition from the serviced apartment sector. But these are far from good times. The maelstrom of April and May rocked the industry like never before and it is still feeling the after effects exacerbated by the extension of the state of Emergency

1.2.2 Target Group

The main target group of hotel are cooperate and online travel agency (OTA). The figure 2 show Grand Millennium Sukhumvit's target market. The hotel's RevPar from 2008 to 2011 is 1769.40, 1562.83, 1070.35 and 2622.80

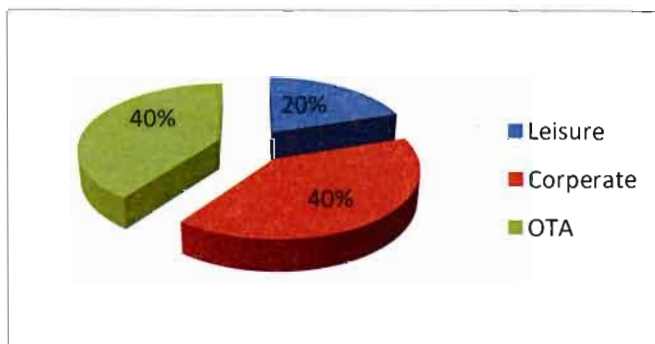


Figure 2 Target market group of Grand Millennium Sukhumvit

2.2.3 SWOT Analyse

Strengths

- Latest 5-star property
- Easy access to BTS/MRT
- Long baht and sperate rain shower
- Innovative Food and Beverage outlets
- Natural lightings available at some function rooms
- Multiple entrance at soi 21 & 23
- Executive Lunge on high floor with good view
- Wilding Golf on site
- Hi-tech facilities ex. Media hub and proximity key card
- One stop to Queen Sirikit National Convention Center
- High Ceilling and no pillars Ball room

Weakness

- Unfamiliar hotel chain in Thailand
- Royal program is not attractive as Starwood, IHG and Marriott
- No bedding and pillow concept like Marriott and Starwood

Opportunities

- Hotel location in on the main business area
- Short distance to Queen Sirikit National Convention Center
- Compretitive Price
- New room category (Grand Deluxe)

- Easy access to major public transportation

Threats

- Unstable politic situation
- Currency of Thai Baht
- Strong competitors which are neighbor countries e.g. Vietnam, Laos, Cambodia
- New hotels coming on Sukhumvit areas such as Sofitel Sukhumvit, Crown Plaza, Regent, etc.

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CHAPTER 2

BUSINESS IMPROVEMENT PROJECT

2.1 Literature review

Originating in 16th Century France, buffet dining has stood the test of time and continues to be a popular choice for many restaurant customers nowadays. (Lorri Mealey, 2011)

Due to intense competition, the buffet restaurant owners must look for ways to differentiate their place of business in order to achieve and maintain a competitive advantage. More importantly, they have to find efficient methods to manage their buffet to become profitable. "Without proper controls and procedures, a buffet may earn significant sales but could end up with low profits or even none" (therestaurantblogger.com, 2008)

Jim Laube, 2011, stated that cost control is one of the most essential functions to ensure that all restaurants are able to achieve their potential for success. "Controlling rising costs will be a significant challenge. The more costs you can control and the more you can save by running your business intelligently, the more profitable you'll be" (Joyce Weinberg, 2010). "A profitable buffet requires a defined strategy to succeed and there are many factors which contribute to the bottom line. These include, but not limited to; ordering and using seasonal ingredients, cost effective purchasing, flexible and innovative menus, portion control, labour costs,

presentation, outsmarting the diner and finally controlling wastage” (Benjamin Christie. 2008).

For all restaurants, they are normally concerned with well-known factors such as, labour cost, cost of ingredients, portion control etc. “Waste Cost” is not a familiar concern for many restaurants. According to ‘Buffet in casino study’ in 2007, Bill Schwartz mentioned that “Food costs in the 50-60% range are not unusual and back-of house labor costs are frequently much higher than that require for other restaurant venues. For that reason, it is even more important to be sure the buffet's food waste is kept to a minimum.”

Waste is inevitable in buffet restaurants. Thus, controlling wastage is one of the most important factors and it is appropriate for buffet restaurants specifically. “Controlling wastage is something that’s often hard to avoid” Benjamin insisted. “The more you know about how to maximize food use and minimize waste, the more profitable you'll be.” (Joyce Weinberg, 2010). Joe Dunbar, 2011, also agrees that we should carefully monitor waste and spoilage, as it helps us to control the buffet cost.

Numerous ways to minimise and control wastage are suggested by buffet specialists. One of the sample tips provided by Joyce Weinberg, 2010, suggests: “Don't over-peel fruits and vegetables, know how to work with cheaper cuts of meat for stews and soups, and utilize all parts of fish, meat, or vegetables in stocks, purees, and dips. John Dickson and Geoff Wohlsen, 2009, also suggested “A subtle food-cost control measure is to pre-plate more expensive items. Not only does it help to reduce waste and over production, it also provides a touch of elegance. Care should be taken as pre-plating can drastically increase buffet labor costs.”

In other words, controlling portion size is another way that restaurants can aim to reduce waste. “Portion control in a buffet operation is an art. Careful calculations are necessary to prevent over production” (Joe Dunbar, 2011). Moreover, ‘cutting portions into smaller pieces’ is another way to control portion. “When buffet offer large pieces, this invites unnecessary waste. If pieces are cut to manageable, snack-tasting sizes, though, there is generally less waste. Large portions increase waste, and high-cost entrées are consumed in greater amounts.” (Fred Fletcher, 2010).

Moreover, there is a useful tool called ‘Buffet Monitoring’ that is used to control waste in buffet restaurants. It’s simple, but efficiently presents the current waste controlling situation. Jennifer Bargisen, 2009, explained about Adjust Production "Pad" Factors by Tracking Overproduction Waste - specifically tracking your overproduction by item. For example, track how many extra portions are left and then assign a dollar value to each wasted amount. Build a spreadsheet and determine whether you could reduce your production "pad" factor from 5% to 4% and still meet demand. Try the new "pad" level and monitor results.

The famous Australian chef, Benjamin Christie, also suggests another procedure that could be beneficial for waste controlling. “During service periods a good tip is to have larger bain marie pans during busy periods and alternate these with smaller pans in quieter times. This should help manage wastage during service periods. Chefs should be aware of restocking items towards the end of service for the sake of it looking good. After the buffet has closed, the strategy should be first to identify what can be kept and used for the next day. If it can’t be used for guests, could it be sent to the staff cafeteria? Basically if it’s been in the bain marie for sometime it can’t be re-used. If this is the case, then you’ll need to weigh and record

accordingly. The wastage report will help you manage yields and assist in the ordering process as well as controlling portions.”

Additionally, there is another interesting technique to help control costs, called “Activity-based Costing (ABC).”

Activity-based Costing (ABC) is defined by siliconfareast.com as “a dynamic and systematic accounting methodology for realistically calculating the actual cost of doing business, regardless of organizational structure. ABC originated from the efforts of Dr. Robert Kaplan of Harvard. Activity-based costing involves the creation of models of the actual costs incurred by a company at each stage of its core processes. In fact, a cost is attached to every activity, such that the cost of executing each activity may build into the cost of producing the products or services offered by the company. As a result, the cost contribution of each activity to the total cost incurred by the company to manufacture its goods or render its services is determined, and a better understanding of the company's cost structures is achieved. The drawback of implementing ABC is that it requires time and resources to implement it properly.”

ABC could be adapted to use as a tool to control cost in restaurants. The research of Carola Raab and Katheen B. Nelson called “The application of activity-based costing to a support kitchen in Las Vegas casino” shows “the use of ABC techniques confirmed that the ABC process is a useful tool in an effort to abolish allocations and can be applied to the remaining support kitchen” According to McNair (2007), a variety of costing methods have gained acceptance in recent years.

ABC has proven to be a valuable tool and provides needed insight to food and beverage operations, strategic cost management and resource consumption accounting. This leads to another research of Carola Raab and Karl Mayer, “Menu engineering and activity-based costing – can they work together in a restaurant?” They created a new approach, by combining two disparate analytic techniques Menu Engineering (ME) and Activity-base cost (ABC) techniques together and tested it in a Hong Kong buffet restaurant. They also found that only three of 20 dinner menu entrées were profitable. “This unique insight would not have been possible using traditional ME methods alone. The results also showed that ABC methods are applicable to a buffet-style restaurant.” The new approach also reveals a menu’s true 'profit and loss' picture and also makes several modifications to the traditional ME approach. Moreover, the ABC technique can be simply used by buffet restaurants to control costs by separating all items into groups based on their cost per item. Such as group "A" represents higher cost items and group "C" represents the lower cost items. This would give a quick indication of how many group “C” (low cost items) there are.

From their professional experiences in buffet restaurants the researches above can conclude that when running buffet style restaurants: cost control is one of most important factors that needs to be addressed by restaurant owners and managers. Controlling wastage is one of the essential ways to control costs, especially costs that cannot be avoided - there are some useful tools to help us control buffet costs, such as, Food Cost Control Checklist and Menu & Recipe Cost Program. Hence, in this research, the researcher will choose the ‘Buffet Monitoring Tool’, for the breakfast buffet line at Atelier restaurant, Grand Millennium

Sukhumvit Hotel. This tool will analyse waste and customer consumption and also incorporate the "ABC" cost control method to identify grouped items based on their cost per ounce. It is appropriate for the breakfast buffet line and will help to manage the buffet cost more effectively. The details of this tool and its efficiency will be explained later on in the next chapter.

2.2 Findings

Atelier restaurant is open for almost all of the day. International buffets are available for breakfast, lunch and dinner time. As an assistant of the executive secretary to the executive assistant manager in charge of food and beverage, the main duty is coordinating and communicating between kitchens, restaurants and executive office. The researcher has been at the buffet period sometimes to observe and report on the situation of the restaurant to the executive office. From working on duty, it was noticeable that after the buffet closed, there was a lot of wasted food, especially at breakfast. Moreover, when the researcher has summarized the guest's comments from the comment sheets each day, it has been noted that some of the guests mentioned breakfast. They were not satisfied since some of the food did not meet their demands. The researcher has tried to find the appropriate solution to solve this problem. The well-known theory, Menu Engineering by Michael L. Kasavana and Donald J. Smith, was designed to find out the popularity and profitability of the menu in restaurants but it is more suitable for an a la carte menu, rather than buffet line. The researcher has been searching for an appropriate program which focuses on controlling the cost of the buffet, controlling waste and organizing the consumption of guests in buffet restaurants. The best program for this situation has been found. It

is called the 'Buffet Monitoring Tool' which is provided by the famous restaurant management website 'restaurantowner.com'. However, the buffet monitoring tool has never been used in this restaurant before. The researcher has consulted the executive chef about current problems that need to be improved and has shown the possible effective program for this situation. The monitoring tool has therefore been approved, to test its effectiveness in the restaurant

2.2.1 Statement of Problems

There was a large amount of wasted food from the buffet each day. Some of the guests complained that there were some items on the menu that ran-out and as a result they were not satisfied. The production of menu items on the breakfast buffet line was not balanced with guests' demands. Increases in wasted food also inevitably increases the costs associated with the buffet. The program, which possibly solves these highlighted problems, is however doubted, as it has never been used in a restaurant in a hotel before.

2.3 Research Procedure

2.3.1 Purpose of Study

The researcher intends to improve the situation that has been mentioned before and test the effectiveness of the buffet monitoring tool for Atelier restaurant, which provides a variety of foods for the international breakfast buffet. The researcher also aims to learn and discover new ideas throughout the process.

2.3.1.1 Research Question

How to apply the monitoring tool to the breakfast buffet line to reduce waste and food run-out?

2.3.1.2 Hypothesis

The Buffet mentoring tool can be applied to the breakfast buffet line effectively and it helps to reduce waste and can identify guest consumption.

2.3.2 Situation Analysis

Atelier restaurant is the main restaurant of Grand Millennium Sukhumvit Hotel. It was chosen to be the project site since this restaurant provides the guests with an international buffet for breakfast, lunch and dinner. It is different from other restaurants which mainly sell a la carte menu. Buffet restaurants have a different way to serve food and the amount of consumption can't be exactly counted. Hence, Atelier is the most suitable restaurant as a monitoring tool which can help the researcher identify the value of wasted food and consumption of guests. It is not only the type of restaurant that is an essential factor for this research but also the period of time. Comparing guest numbers between restaurants in hotels, Atelier has the all time highest guests numbers for every meal. A large amount of guests means more complaints, increased food cost, larger amount of consumption and wasted food. The breakfast period is the best time to analyse with this project. As shown in Figure 2, the breakfast period has the highest number of guests in March and April 2011 compared against lunch and dinner. Moreover, breakfast buffets should be given a lot of attention because of the fact that approximately 60% of the room guests pay for breakfast with their room. Hence, it is important that this opportunity is used to satisfy and delight this group of guests. Consequently, the breakfast buffet at Atelier restaurant is the most appropriate area that could possibly be improved by the monitoring tool.

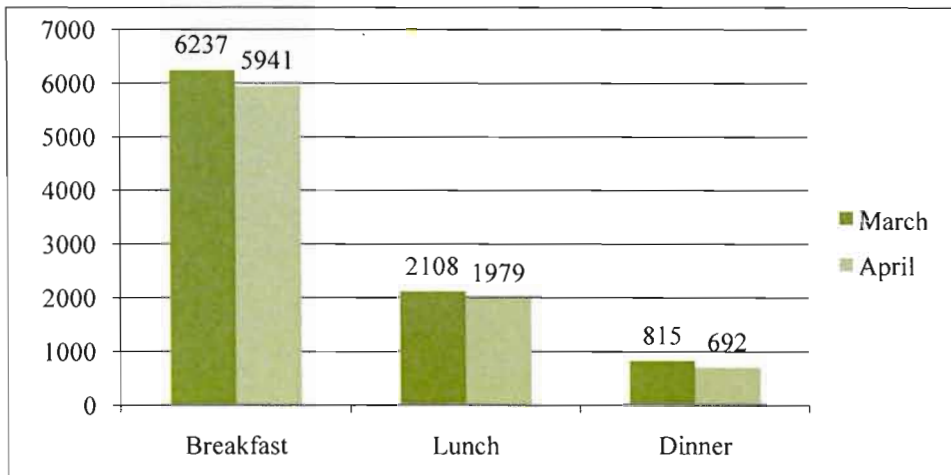


Figure 3 Number of guests at Atelier Restaurant in March and April in 2011

2.3.3 Data Collection

Atelier restaurant has five kitchens (Atelier kitchen, cold kitchen, bakery kitchen, butcher kitchen and Japanese kitchen) to prepare food and beverages for all buffets. The important data, which the researcher needs, is the menu items list for the breakfast buffet and the cost of items. The data collection period for this research is five days, 4th April to 8th April 2011, in total. The menus for breakfast are almost the same; there are some menus that will be rotated. The mutability of cost, mostly vegetables and fruits, will be changed in a weekly period and the others, such as meats and dairy products, will be changed in a month or every three to six months, depending on the contact of suppliers. Thus, all data, which are the menu items and the cost of menu items, are the same from the beginning to the end of the collection period. The researcher has to coordinate with the food and beverage cost controller, who has all of the food and beverage information, including item costs, when

providing all necessary data. However, the researcher has clarified the data collection process as follow;

Step 1 Collecting the information relating to breakfast buffet menu items and cost of menu items from the food and beverage cost controller

Step 2 Organise menu items lists and create five preparation sheets for the five kitchens. Preparation sheets contain dates, the name of each item, beginning quantity, the number of batches used, end quantity and waste. The actual preparation sheets are provided in **Appendix A**.

Step 3 Talk to executive chef and conclude the appropriate period for collecting data. The chosen period is the second week of April, 4th April to 8th April 2011, this is the most convenient time for all chefs to record data.

Step 4 Give preparation sheets to each kitchens, which are Atelier kitchen, cold kitchen, bakery kitchen, butcher kitchen and Japanese kitchen, the evening before breakfast is served the next day. For example, cold kitchen will prepare some menus of Friday breakfast in the evening of Thursday. By Friday everything will be recorded, therefore preparation sheets will be ready by Thursday evening.

Step 5 On the record day, the chefs in each kitchen note the starting quantity, the number of batches used and the end quantity. After the breakfast is closed at 10.30 am, the researcher will be at the kitchens to weigh and record the 'wasted food' from the buffet line. Also, the useable items that can be reused will be noted.

Step 6 Repeat steps 4 and 5 the following day. The researcher will continue the process until the end of the research period (8th April 2011).

2.4 Improvement

2.4.1 Benefits from using the Buffet Monitoring Tool

The Buffet Monitoring Tool is a universal spreadsheet tool to help operators plan and manage buffets. The user-friendly design enables the beginner spreadsheet user to easily and swiftly configure a comprehensive cost tracking system that will keep them informed on the daily profit performance of their buffet by providing the sales and cost summary. The results show total sale, food cost, percentage of food cost, number of ounces per guests, cost per ounce and cost of waste.

The consumption area will explain the number of ounces per item and the percentage of consumption per item. This can clarify the percentage of each buffet item that guests have consumed. It helps to forecast the production of food for the next day. The waste section will monitor the waste percentage of each buffet item. The waste can present which item is being overproduced and whether it has to be reduced in the future. In addition to this, the ABC cost breakdown will divide the usage for each cost level, where group "A" represents higher cost items and group "C" represents lower cost items. Thus the results of different buffet configurations can be displayed. Furthermore, the tool also concludes the cost by category report that reveals the cost breakdown for each food category. It can provide chefs with new ideas on how to balance the food categories and how to properly control the costs for each category.

2.5 Implementation and results

The implementation of the buffet monitoring tool is fully showed in **Appendix B** which includes monitoring spreadsheets with numbers after the researched has tested the tool for the buffet line during 4th April to 8th April. All of results which come from the tool will be display as follow;

- *The Summary of Sale and Cost*

4th April 2011			5th April 2011		
Sales/Cost Summary			Sales/Cost Summary		
Total sales	฿ 81,300.00	271 guests	Total sales	฿ 96,300.00	321 guests
Food cost	฿ 28,090.91	35%	Food cost	฿ 31,855.50	33%
Ozs. per guest	44	฿ 2.35 per oz.	Ozs. per guest	43	฿ 2.32 per oz.
"A" item oz.	3.7	8%	"A" item oz.	4.1	10%
"B" item oz.	7.1	16%	"B" item oz.	6.3	15%
"C" item oz.	28.7	65%	"C" item oz.	27.1	63%
Waste	฿ 3,783.75	13%	Waste	฿ 2,711.13	9%

6th April 2011			7th April 2011		
Sales/Cost Summary			Sales/Cost Summary		
Total sales	฿ 73,500.00	245 guests	Total sales	฿ 76,800.00	256 guests
Food cost	฿ 25,107.42	34%	Food cost	฿ 25,698.68	33%
Ozs. per guest	45	฿ 2.29 per oz.	Ozs. per guest	42	฿ 2.36 per oz.
"A" item oz.	3.7	8%	"A" item oz.	3.8	9%
"B" item oz.	7.1	16%	"B" item oz.	7.1	17%
"C" item oz.	28.8	64%	"C" item oz.	26.2	62%
Waste	฿ 2,794.27	11%	Waste	฿ 2,332.85	9%

8th April 2011		
Sales/Cost Summary		
Total sales	฿ 62,700.00	209 guests
Food cost	฿ 24,951.44	40%
Ozs. per guest	52	฿ 2.29 per oz.
"A" item oz.	4.2	8%
"B" item oz.	8.7	17%
"C" item oz.	32.7	63%
Waste	฿ 2,062.04	8%

Figure 4 Summary of Sale and Cost

- Waste

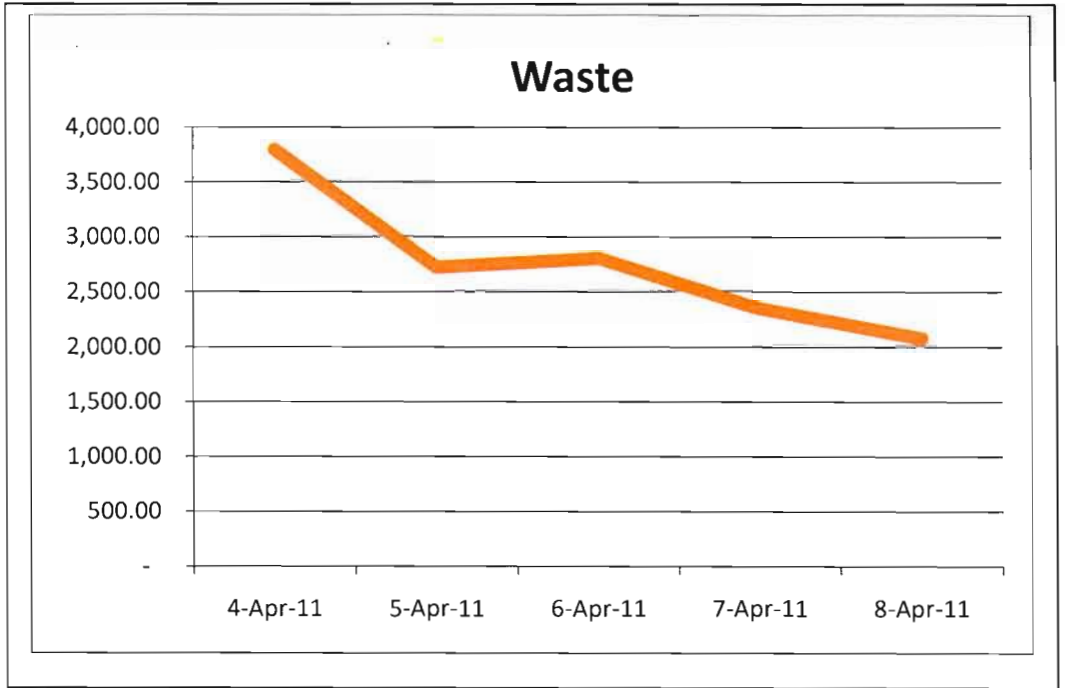


Figure 5 The result of waste

- Consumption

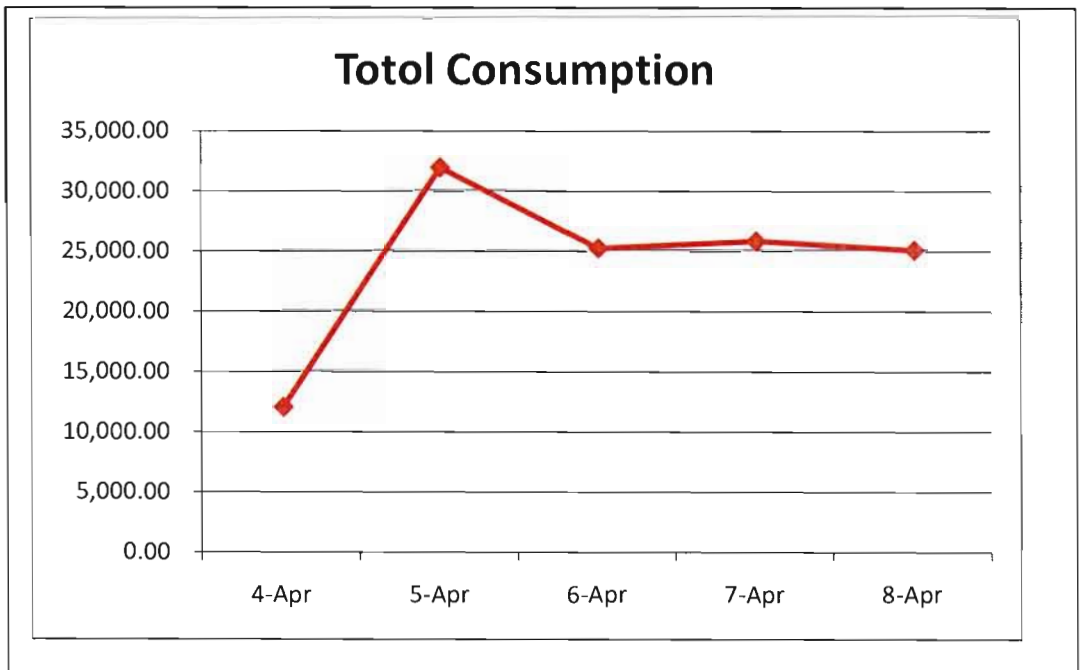


Figure 6 The result of consumption

- Cost by category

Cost by category		
Bakery	3,636.93	4.5%
Condiment	1,882.14	2.3%
Japanese	1,987.00	2.4%
Fruit	4,857.68	6.0%
Garnish	80.00	0.1%
Meat	4,429.70	5.4%
Egg	1,890.00	2.3%
Cereal	814.75	1.0%
Starch	1,353.40	1.7%
Seasoning	80.72	0.1%
Seafood	1,136.50	1.4%
Dairy	1,564.53	1.9%
Legumes	617.08	0.8%
Vegetable	1,942.31	2.4%
Beverage	1,818.17	2.2%
Total	28,090.91	35%

4th April 2011

Cost by category		
Bakery	4,259.94	4.4%
Condiment	2,147.67	2.2%
Japanese	2,212.50	2.3%
Fruit	4,830.68	5.0%
Garnish	50.00	0.1%
Meat	5,436.95	5.6%
Egg	1,890.00	2.0%
Cereal	928.79	1.0%
Starch	905.00	0.9%
Seasoning	88.54	0.1%
Seafood	1,360.00	1.4%
Dairy	2,155.27	2.2%
Legumes	560.33	0.6%
Vegetable	2,948.47	3.1%
Beverage	2,081.35	2.2%
Total	31,855.50	33%

5th April 2011

Cost by category		
Bakery	3,130.99	4.3%
Condiment	1,438.37	2.0%
Japanese	1,835.00	2.5%
Fruit	4,222.43	5.7%
Garnish	61.00	0.1%
Meat	3,297.20	4.5%
Egg	1,764.00	2.4%
Cereal	862.68	1.2%
Starch	1,163.40	1.6%
Seasoning	78.12	0.1%
Seafood	1,366.00	1.9%
Dairy	1,900.10	2.6%
Legumes	576.58	0.8%
Vegetable	1,689.95	2.3%
Beverage	1,721.60	2.3%
Total	25,107.42	34%

6th April 2011

Cost by category		
Bakery	3,149.78	4.1%
Condiment	1,566.99	2.0%
Japanese	1,859.00	2.4%
Fruit	4,032.00	5.3%
Garnish	65.00	0.1%
Meat	3,721.76	4.8%
Egg	2,058.00	2.7%
Cereal	832.30	1.1%
Starch	643.00	0.8%
Seasoning	99.48	0.1%
Seafood	1,185.60	1.5%
Dairy	2,341.79	3.0%
Legumes	632.50	0.8%
Vegetable	1,811.04	2.4%
Beverage	1,700.45	2.2%
Total	25,698.68	33%

7th April 2011

Cost by category		
Bakery	3,074.20	4.9%
Condiment	1,487.04	2.4%
Japanese	1,910.00	3.0%
Fruit	4,071.90	6.5%
Garnish	50.00	0.1%
Meat	3,460.80	5.5%
Egg	1,982.40	3.2%
Cereal	713.67	1.1%
Starch	997.60	1.6%
Seasoning	85.15	0.1%
Seafood	1,271.00	2.0%
Dairy	2,135.79	3.4%
Legumes	524.32	0.8%
Vegetable	1,525.23	2.4%
Beverage	1,662.34	2.7%
Total	24,951.44	40%

8th April 2011

Figure 7 The result of cost per category

- ABC item groups

	Target	#	#	Actual	Cost/OZ.
# of "A" Items	25%	35	33	24%	7.53
# of "B" Items	25%	35	59	42%	2.54
# of "C" Items	50%	70	47	34%	1.10
Total	100%		139	100%	

Figure 8 The result of ABC group cost division

A, B and C items has identified as a group of highest cost, a group of average cost and a group of low cost item. From the table, it show the numbers and percentage of items in each group comparing with the target amount per group that buffet suppose to stock.

The summary of results

	4-Apr	5-Apr	6-Apr	7-Apr	8-Apr
Numeber of Guests	271	321	245	256	209
Total Sale	81,300	96,300	73,500	76,800	62,700
Food cost	฿ 28,090.91	฿ 31,855.50	฿ 25,107.42	฿ 25,698.68	฿ 24,951.44
Ozs. per guest	44	43	45	42	52
% consume A	8%	10%	8%	9%	8%
% consume B	16%	15%	16%	17%	17%
% consum C	65%	63%	64%	62%	63.00%
Total Consumption	11977	31855.5	25107.42	25698.68	24951.44
Waste	฿ 3,783.75	฿ 2,711.13	฿ 2,794.27	฿ 2,332.85	฿ 2,062.04
% of waste	13%	9%	11%	9%	8%

Table 1 the summary of buffet monitoring tool's results

3.6 Conclusion and limitations

The buffet monitoring tool has been applied to Atelier breakfast buffet line for 5 days, from 4th April to 8th April 2011. The process was implemented by the concerned management team and the researcher. The results have shown that the monitoring tool can successfully display food waste and consumption. This information is revealed by showing the following: waste, percentage of waste, the percentage of consumption for each menu item and the total amount consumed. The sales and cost summary is one of the most useful sections which details the performance of the restaurant. Another benefit of this tool is dividing items into the A, B, C groups, which helps to identify the cost level of each menu item. The cost per category is calculated by the tool. The functions which are provided by the monitoring tool can provide ideas for the chefs. They can control the overproduction of the buffet, as is the actual result - the waste reduced in a few days after testing the tool which means it helped in to reduce cost of waste. The preparation of menu items is now more predicible since the percentage of consumption has presented which items tend to be consumed more and this helps aid food run-out management. From the pleasant results and Host Company's satisfaction we can imply that the buffet monitoring tool can effectively be applied to the breakfast buffet line at a project site restaurant. However, it is only Atelier restaurant and its breakfast buffet which were tested during this project. There was only five days to test the tool at the workplace - this affected the condition of the implementation – if there was a longer period to apply the tool, it may be more effective. Hence, future research should apply the buffet monitoring tool in other buffet restaurants, such as 'all you can eat'

buffets and Catered Buffet, and extend the implementation period to examine the effectiveness of the monitoring tool.

มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์

CHAPTER 4

CONCLUSION OF INTERNSHIP

First of all The Training Manager, Ms. Malanee Godjanart, introduced me hotel's background, core value and the concept including hotel's environment and facilities. After that I have been introduced food and beverage department and all restaurants at the hotel by Mr. Denis Martin, Executive Assistant Manager i/c Food and beverage, the one who accepted me to be a management trainee. I was assigned to assist Ms. Duangsamorn Puangmanee who is in chart of Executive Secretary to EAM of Food & Beverage at the management office. My supervisor show me around the hotel especially restaurants and kitchens. She introduced me to all employees in food and beverage department that we have met on the first day.

Food and beverage office is where to manage administer document and communicate the tasks from executive team to food and beverage department. The supervisor assigned two first daily tasks which are BEO function sheets distribution and manage guests database of food and beverage department included communication with them in case they need some information. During working in orientation period, I have learnt hotel's working system especially in Food and Beverage department. I can work efficiently and faster when I know more people.

I expected to learn more about management system and structure of food and beverage department. I plan to access some useful disclosed information and get more tasks to assist my supervisor as much as possible

I gained more experiences in the real situation of problems and learn the way to solve from management team. Moreover, analyzing and report restaurant situations are another goal that I aim to achieve.

The top achievement of this internship is the full ability to assist my supervisor which means I can continue administrators work when she is not in chart. These tasks include the food and beverage monthly report that is another challenge goal for management trainee.

For here, the communication need to be concerned and give more attention. There are a lot of people who is working in food and beverage department and it is easy to misunderstood and have some mistakes if you cannot communicate well. For example, my daily task to distribute BEO function sheets. I need to carefully send all information to all concerns because if there is any mistake that mean negative affect will come afterwards. Only sending email is not enough. It is necessary to print all papers out and give to concerns person by hand and explained them correctly and in time.

After 90 days, I have been transferred to Marketing Communication department. I use my experiences and knowledge that I gained while I was working in food and beverage department adapted to marketing works. I was a part in every works of food and beverage promotions. For example, to promote special food of a month, meeting media to promote new business set lunch, writing news for Easter brunch, take photos of special promotion. I also write the month end report which is the conclusion of all activities and calculate the value of promotion. I have learnt a lot of new interesting experiences from work and it is the advantage for my career in the future. I have learnt that I love marketing job and I am skilled in food and

beverage promotion. The host company plan to hire me to work for Marketing
Communication department when the position is available

มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์

Appendix A

มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์

Item	Batch Measure	Date: <input type="text"/>	Begin Qty	# of Batches Used			Total Added	End Qty	Waste/ Discards
				Added +	Added +	Added =			
Juice orange valencia 5 lt	C	Lit							
Juice guava fresh	C	Lit							
Juice pineapple 5 lt	C	Lit							
Juice apple fresh	C	Lit							
Juice grapefruit 43oz/can	C	Onz							
Soy Milk Lactasoy UHT	C	Lit							
Milk UHT Formost	C	Lit							
Yoghurt Plain/Nestle GL	C	Kilo							
Pineapple big	C	Kilo							
Watermelon red	C	Kilo							
Cantaloup honeydew	C	Kilo							
Cantaloup sunlady	C	Kilo							
Papaya khaeg dum	C	Kilo							
Dragon fruit white	C	Kilo							
Pear chinese hom	B	Kilo							
Orange sai nam pung	B	Kilo							
Banana hom	C	Kilo							
Apple red small	C	Kilo							
Mango nam dok mai	B	Kilo							
Salacca	B	Kilo							
Watermelon yellow	C	Kilo							
Banana kai (large size)	C	Kilo							
Guava (Kim-ju)	C	Kilo							
Banana (Nam-Wa)	C	Kilo							
Longan	B	Kilo							
Sapodela	B	Kilo							
Butter unsalted elle&vier	A	Kilo							
Magarine portion	B	Kilo							
Cheese Cheddar pack	A	Kilo							
Cheese Danish blue kg	A	Kilo							
Cheese Swiss gruyere	A	Kilo							
Sour Cream 500 gm	A	Kilo							
Cheese Zfatit 230 Gm	C	Kilo							
Kellog's corn flakes 275 gm	A	Kilo							
kellog's frosties 300 gm	A	Kilo							
kellog's ko ko crunch 330 gm	A	Kilo							
kellog's rice krispies 130 gm	A	Kilo							
Kellog's special 205 gm	A	Kilo							
Museli alpen no add sugar	A	Onz							
Raisin black	B	Kilo							
Cashew nut whole	A	Kilo							

Date: <input type="text"/>			# of Batches Used					Waste/ Discards
Item	Batch Measure	Begin Qty	Added			Total Added	End Qty	
			Added +	Added +	Added =			
Almond sliced	A	Kilo						
Pumkin seed(kg)	A	Kilo						
Grilled fish with Terriyaki	B	Kilo						
Cold cut mortadela	B	Kilo						
Ham butcher	A	Kilo						
Beef Pastrami	A	Kilo						
Ginger pickles japanese 2kg	B	Kilo						
Shoyu Sauce kikoman	B	Lit						
Miso Soup	C	Kilo						
Rice japanese	C	Kilo						
Soba noodle 200g	A	Kilo						
Caper in vinegar 198 gm	B	Gm						
Dill pickles 708 gm	B	Gm						
Onion cocktail 198 gm	A	Gm						
Olive Green stuff 450 gm	A	Gm						
Thousand Island dressing	B	Lit						
French dressing	B	Lit						
balsamicdressing	B	Lit						
Yoghurt dressing	B	Lit						
Italain dressing	B	Lit						
Sesame dressing	B	Lit						
Chocolate Cirossant 50 g	B	Kilo						
Butter Cirossant 50 g	A	Kilo						
French bread 300 g	B	Kilo						
Bread loafe 450 g	C	Kilo						
Bread white toast loafe	B	Kilo						
Brioche roll 35 g	B	Kilo						
Whole wheat toast	B	Kilo						
Cinnamon roll danish 50 g	A	Kilo						
Pear danish 50 g	A	Kilo						
Sugar donut 35 g	B	Kilo						
Berlin donut 35 g	B	Kilo						
Butter cake loafe 500 g	A	Kilo						
Banana cake 500 g	B	Kilo						
Wholewheat cirossant 50 g	B	Kilo						
Apple danish 50 g	B	Kilo						
Jam straeberry 900g	B	Kilo						
Jam papaya 900 g	B	Kilo						
Jam passion fruit 900 g	B	Kilo						
Jam honey 900 g	B	Kilo						
Jam mango 900 g	B	Kilo						
Pancake	B	Kilo						
Waffle	B	Kilo						
Bloccoli	C	Kilo						
Red coral(hydroponic)	B	Kilo						
Carrot	C	Kilo						
Corn Baby Clean	C	Kilo						
Aspalagus	B	Kilo						
Kale	C	Kilo						

Date:

Item	Batch Measure	Begin Qty	# of Batches Used			Total Added	End Qty	Waste/ Discards
			Added +	Added +	Added =			
Lettuce	C	Kilo						
Stir-Fried Morning Glory Chinese	C	Kilo						
Kale Head (Tum)	B	Kilo						
Oil Vegetable	C	Kilo						
Tomato	C	Kilo						
Creamy polenta	C	Kilo						
Baked Beans	C	Onz						
Bell pepper	C	Kilo						
Onion	C	Kilo						
Celery	C	Kilo						
Salt	B	Kilo						
Pepper white	C	Kilo						
Fried garlic	C	Kilo						
Pork sausage	C	Kilo						
Chicken sausage	A	Kilo						
Ham sliced	A	Kilo						
Bacon sliced	A	Kilo						
Egg	B	Kilo						
Crispy bacon & Ham leg	A	Kilo						
Fried rice with shrimp	B	Kilo						
Fried rice with chicken	B	Kilo						
Fried rice with vegetarian	B	Kilo						
Fried rice with seafood	B	Kilo						
Honey	A	Onz						
Chocolate Sauce	B	Kilo						
Ketchup	C	Kilo						
Boiled rice with pork	B	Kilo						
Boiled rice with fish	B	Kilo						
Salmon Roll	A	Kilo						
Tamagoyaki	A	Gm						
Futo Maki	A	Gm						
Wasabi fresh	A	Kilo						
Mitsukan	B	Kilo						
Kanikama boko	A	Kilo						
Cucumber Japan	C	Kilo						
Beetroot	C	Kilo						
Lettuce iceberg frille	B	Kilo						
Sauce Fish	C	Kilo						
Tomato cherry	C	Kilo						
Green oak(Hydroponic)	B	Kilo						
Red oak(hydroponic)	C	Kilo						
O		Kilo						
Bean Red Big	C	Kilo						
Capsicum green	B	Kilo						
Capsicum red	B	Kilo						
Capsicum yellow	B	Kilo						
Noodle with chicken ball	B	Kilo						
Stir-fried rice noodle with pork ball	B	Kilo						
Sautéed mushroom	B	Kilo						
Sautéed Thai Vegetable	B	Kilo						

Appendix B

มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์

SETUP PAGE

Buffet Item List	Category	Batch Unit	# of ounces per batch	Cost per ounce
1 Juice orange valencia 5 lt	15 Beverage	04_Lit	B 42.00	
2 Juice guava fresh	15 Beverage	04_Lit	B 38.00	
3 Juice pineapple 5 lt	15 Beverage	04_Lit	B 33.00	
4 Juice apple fresh	15 Beverage	04_Lit	B 45.00	
5 Juice grapefruit 43oz/can	15 Beverage	03_Onz	B 1.41	
6 Soy Milk Lactasoy UHT	15 Beverage	04_Lit	B 21.18	
7 Milk UHT Formost	12 Dairy	04_Lit	B 39.75	
8 Yoghurt Plain/Nestle GL	12 Dairy	02_Kilo	B 48.00	
9 Pineapple big	04_Fruit	02_Kilo	B 16.00	
10 Watermelon red	04_Fruit	02_Kilo	B 18.40	
11 Cantaloup honeydew	04_Fruit	02_Kilo	B 33.00	
12 Cantaloup sunlady	04_Fruit	02_Kilo	B 27.00	
13 Papaya khaeg dum	04_Fruit	02_Kilo	B 20.00	
14 Dragon fruit white	04_Fruit	02_Kilo	B 55.00	
15 Pear chinese hom	04_Fruit	02_Kilo	B 75.00	
16 Orange sai nam pung	04_Fruit	02_Kilo	B 80.00	
17 Banana hom	04_Fruit	02_Kilo	B 50.00	
18 Apple red small	04_Fruit	02_Kilo	B 34.00	
19 Mango nam dok mai	04_Fruit	02_Kilo	B 75.00	
20 Salacca	04_Fruit	02_Kilo	B 140.00	
21 Watermelon yellow	04_Fruit	02_Kilo	B 18.40	
22 Banana kai (large size)	04_Fruit	02_Kilo	B 60.00	
23 Guava (Kim-ju)	04_Fruit	02_Kilo	B 55.00	
24 Banana (Nam-Wa)	04_Fruit	02_Kilo	B 45.00	
25 Longan	04_Fruit	02_Kilo	B 80.00	
26 Sapodela	04_Fruit	02_Kilo	B 80.00	
27 Butter unsalted elle&vier	12 Dairy	02_Kilo	B 390.00	
28 Margarine portion	02 Condiment	02_Kilo	B 114.28	
29 Cheese Cheddar pack	12 Dairy	02_Kilo	B 345.00	
30 Cheese Danish blue kg	12 Dairy	02_Kilo	B 478.00	
31 Cheese Swiss gruyere	12 Dairy	02_Kilo	B 619.50	
32 Sour Cream 500 gm	12 Dairy	02_Kilo	B 260.00	
33 Cheese Zfatit 230 Gm	12 Dairy	02_Kilo	B 47.80	
34 Kellogg's corn flakes 275 gm	08 Cereal	02_Kilo	B 188.47	
35 Kellogg's Frosties 300 gm	08 Cereal	02_Kilo	B 304.50	
36 Kellogg's ko ko crunch 330 gm	08 Cereal	02_Kilo	B 283.33	
37 Kellogg's rice krispies 130 gm	08 Cereal	02_Kilo	B 300.28	
38 Kellogg's special 205 gm	08 Cereal	02_Kilo	B 449.51	

Buffet Sale Item	Selling Price
C Breakfast	B 300.00
C 1	
C 2	
C 3	
C 4	
C 5	
C 6	
C 7	
C 8	
C 9	
C 10	

Actual	Cost/OZ.	Target	#
		25%	
		25%	
		50%	

Batch Setup	# of ounces In Batch	Category
1 Gal.	128	Bakery
2 Kilo	35.2	Condiment
3 Onz	1	Japanese
4 Lit	33.8	Fruit
5 Gm	0.0352	Garnish
6		Meat
7		Egg
8		Cereal
9		Starch
10		Seasoning
11		Seafood
12		Dairy
13		Legumes
14		Vegetable
15		Beverage

บริษัท สหพัฒนพิบูล จำกัด (มหาชน) สหพัฒนพิบูล

SETUP PAGE

Buffer Item List	Category	Batch Unit	# of ounces per batch	Cost per ounce
1 Juice orange valenda 5 lt	15 Beverage	04 Lit	42.00	
2 Juice guava fresh	15 Beverage	04 Lit	38.00	
3 Juice pineapple 5 lt	15 Beverage	04 Lit	33.00	
4 Juice apple fresh	15 Beverage	04 Lit	45.00	
5 Juice grapefruit 43oz/can	15 Beverage	03 Onz	1.41	
6 Soy Milk Lactasoy UHT	15 Beverage	04 Lit	21.18	
7 Milk UHT Formost	12 Dairy	04 Lit	39.75	
8 Yoghurt Plain/Nestle Gl.	12 Dairy	02_Kilo	48.00	
9 Pineapple big	04 Fruit	02_Kilo	16.00	
10 Watermelon red	04 Fruit	02_Kilo	18.40	
11 Cantaloup honeydew	04 Fruit	02_Kilo	33.00	
12 Cantaloup sunlady	04 Fruit	02_Kilo	27.00	
13 Papaya khaeg dum	04 Fruit	02_Kilo	20.00	
14 Dragon fruit white	04 Fruit	02_Kilo	55.00	
15 Pear chinese hom	04 Fruit	02_Kilo	75.00	
16 Orange sai nam pung	04 Fruit	02_Kilo	80.00	
17 Banana hom	04 Fruit	02_Kilo	50.00	
18 Apple red small	04 Fruit	02_Kilo	34.00	
19 Mango nam dok mai	04 Fruit	02_Kilo	75.00	
20 Salacca	04 Fruit	02_Kilo	140.00	
21 Watermelon yellow	04 Fruit	02_Kilo	18.40	
22 Banana kai (large size)	04 Fruit	02_Kilo	60.00	
23 Guava (Kim-ju)	04 Fruit	02_Kilo	55.00	
24 Banana (Nam-Wa)	04 Fruit	02_Kilo	45.00	
25 Longan	04 Fruit	02_Kilo	80.00	
26 Sapodola	04 Fruit	02_Kilo	80.00	
27 Butter unsalted elle&vier	12 Dairy	02_Kilo	390.00	
28 Magarine portion	02 Condiment	02_Kilo	114.28	
29 Cheese Cheddar pack	12 Dairy	02_Kilo	345.00	
30 Cheese Danish blue kg	12 Dairy	02_Kilo	478.00	
31 Cheese Swiss gruyere	12 Dairy	02_Kilo	619.50	
32 Sour Cream 500 gm	12 Dairy	02_Kilo	260.00	
33 Cheese Zfattiv 230 Gm	12 Dairy	02_Kilo	47.80	
34 Kellogg's corn flakes 275 gm	08 Cereal	02_Kilo	188.47	
35 kellogg's frosties 300 gm	08 Cereal	02_Kilo	304.50	
36 kellogg's ko crunch 330 gm	08 Cereal	02_Kilo	283.33	
37 kellogg's rice krispies 130 gm	08 Cereal	02_Kilo	300.28	
38 Kellogg's special 205 gm	08 Cereal	02_Kilo	449.51	

Buffer Sale Item	Selling Price
C 1 Breakfast	\$ 300.00
C 2	
C 3	
C 4	
C 5	
C 6	
C 7	
C 8	
C 9	
C 10	

	Batch Setup	# of ounces in Batch	Category
1	Gal.	128	Bakery
2	Kilo	35.2	Condiment
3	Onz	1	Japanese
4	Lit	33.8	Fruit
5	Gm	0.0352	Garnish
6			Meat
7			Egg
8			Cereal
9			Starch
10			Seasoning
11			Seafood
12			Dairy
13			Legumes
14			Vegetable
15			Beverage

#	Actual	Cost/OZ.	#	Target	#
				25%	
				25%	
				50%	

ลิขสิทธิ์สงวนลิขสิทธิ์

39	M.Useli alpen no add sugar	08_Cereal	03_Onz	B	13.79	A
40	Raisin black	05_Garnish	02_Kilo	B	100.00	B
41	Cashew nut whole	13_Legumes	02_Kilo	B	250.00	A
42	Almond sliced	04_Fruit	02_Kilo	B	280.00	A
43	Pumkin seed(kg)	11_Seafood	02_Kilo	B	270.00	A
44	Grilled fish with Teriyaki	06_Meat	02_Kilo	B	150.00	B
45	Cold cut mortadela	06_Meat	02_Kilo	B	158.00	B
46	Ham butcher	06_Meat	02_Kilo	B	205.00	A
47	Beef Pastrami	06_Meat	02_Kilo	B	333.00	A
48	Ginger pickels Japanese 2kg	14_Vegetable	02_Kilo	B	125.00	B
49	Shoyu Sauce kikoman	10_Seasoning	04_Lit	B	109.38	B
50	Miso Soup	03_Japanese	02_Kilo	B	15.00	C
51	Rice Japanese	03_Japanese	02_Kilo	B	50.00	C
52	Soba noodle 200g	03_Japanese	02_Kilo	B	275.00	A
53	Capet in vinegar 198 gm	14_Vegetable	05_Gm	B	0.13	B
54	Dill pickles 708 gm	14_Vegetable	05_Gm	B	0.16	B
55	Onion cocktail 198 gm	14_Vegetable	05_Gm	B	0.30	A
56	Olive Green stuff 450 gm	14_Vegetable	05_Gm	B	0.27	A
57	Thousand Island dressing	02_Condiment	04_Lit	B	83.96	B
58	French dressing	02_Condiment	04_Lit	B	87.56	B
59	balsamicdressing	02_Condiment	04_Lit	B	97.25	B
60	Yoghurt dressing	02_Condiment	04_Lit	B	82.60	B
61	Italin dressing	02_Condiment	04_Lit	B	82.70	B
62	Sesame dressing	02_Condiment	04_Lit	B	84.80	B
63	Chocolate Croissant 50 g	01_Bakery	02_Kilo	B	170.00	B
64	Butter Croissant 50 g	01_Bakery	02_Kilo	B	224.00	A
65	French bread 300 g	01_Bakery	02_Kilo	B	78.00	B
66	Bread loafe 450 g	01_Bakery	02_Kilo	B	54.70	C
67	Bread white toast loafe	01_Bakery	02_Kilo	B	76.00	B
68	Brioche roll 35 g	01_Bakery	02_Kilo	B	73.80	B
69	Whole wheat toast	01_Bakery	02_Kilo	B	74.00	B
70	Cinnamon roll danish 50 g	01_Bakery	02_Kilo	B	178.00	A
71	Pear danish 50 g	01_Bakery	02_Kilo	B	186.00	A
72	Sugar donut 35 g	01_Bakery	02_Kilo	B	160.00	B
73	Berlin donut 35 g	01_Bakery	02_Kilo	B	151.10	B
74	Butter cake loafe 500 g	01_Bakery	02_Kilo	B	184.80	A
75	Banana cake 500 g	01_Bakery	02_Kilo	B	169.00	A
76	Wholewheat croissant 50 g	01_Bakery	02_Kilo	B	136.00	B
77	Apple danish 50 g	01_Bakery	02_Kilo	B	172.00	B
78	Jam straeberry 900g	02_Condiment	02_Kilo	B	150.00	B
79	Jam papaya 900 g	02_Condiment	02_Kilo	B	150.00	B
80	Jam passion fruit 900 g	02_Condiment	02_Kilo	B	150.00	B
81	Jam honey 900 g	02_Condiment	02_Kilo	B	150.00	B
82	Jam mango 900 g	02_Condiment	02_Kilo	B	150.00	B
83	Pancake	09_Starch	02_Kilo	B	90.00	B
84	Waffle	09_Starch	02_Kilo	B	105.00	B
85	Bloccopi	14_Vegetable	02_Kilo	B	48.00	C
86	Red coral(hydroponic)	14_Vegetable	02_Kilo	B	90.00	B
87	Carrot	14_Vegetable	02_Kilo	B	17.50	C
88	Corn Baby Clean	14_Vegetable	02_Kilo	B	30.00	C
89	Aspalagus	14_Vegetable	02_Kilo	B	85.00	B
90	Kale	14_Vegetable	02_Kilo	B	37.00	C
91	Letuce	14_Vegetable	02_Kilo	B	45.00	C

Item No.	Description	Unit	Weight	Price	Category
92	Stir-fried Mushroom Gory Chines	02_Kilo	35.2	05.84	C
93	Kale Head (T/m)	02_Kilo	35.2	1.58	B
94	Cilantro	02_Kilo	35.2	1.62	C
95	Tomato	02_Kilo	35.2	0.88	C
96	Creamy polenta	02_Kilo	35.2	1.16	C
97	Baked Beans	03_Onz	0.97	0.63	C
98	Bell pepper	02_Kilo	35.2	0.48	C
99	Onion	02_Kilo	35.2	1.00	C
100	Celery	02_Kilo	35.2	0.78	C
101	Salt	02_Kilo	35.2	2.34	B
102	Pepper white	02_Kilo	35.2	0.340	C
103	Fried garlic	02_Kilo	35.2	1.16	C
104	Pork sausage	06_Meat	190.00	0.15	C
105	Chicken sausage	06_Meat	125.00	7.95	A
106	Ham sliced	02_Kilo	140.00	5.87	A
107	Bacon sliced	02_Kilo	195.00	5.540	A
108	Egg	07_Egg	84.00	2.14	B
109	Crispy bacon & Ham leg	06_Meat	466.00	13.48	A
110	Fried rice with shrimp	11_Seafood	140.00	3.97	B
111	Fried rice with chicken	06_Meat	97.00	2.75	B
112	Fried rice with vegetarian	14_Vegetable	75.00	2.54	B
113	Fried rice with seafood	11_Seafood	150.00	4.23	B
114	Honey	03_Onz	6.00	6.16	A
115	Chocolate Sauce	02_Kilo	65.00	18.2	B
116	Ketchup	02_Kilo	60.00	1.05	C
117	Boiled rice with pork	09_Starch	102.00	2.83	B
118	Boiled rice with fish	02_Kilo	110.00	3.15	B
119	Salmon Roll	03_Japanese	270.00	7.170	A
120	Tamagoyaki	05_Gm	0.50	0.0352	A
121	Futo Maki	05_Gm	0.70	0.0457	A
122	Wasabi fresh	02_Kilo	480.00	13.35	A
123	Mitsukan	02_Kilo	66.66	1.884	B
124	Kanikama book	06_Meat	560.00	15.905	A
125	Cucumber Japan	02_Kilo	55.00	1.43	C
126	Beetroot	02_Kilo	39.00	1.108	C
127	Lettuce iceberg frille	14_Vegetable	90.00	2.547	B
128	Sauce Fish	02_Kilo	28.88	0.870	C
129	Tomato cherry	02_Kilo	35.00	0.975	C
130	Green oak(Hydroponic)	14_Vegetable	90.00	2.57	B
131	Red oak(hydroponic)	14_Vegetable	50.00	1.40	C
132	Vegetable	02_Kilo			
133	Bean Red Big	13_Legumes	45.00	1.25	C
134	Capsicum green	14_Vegetable	68.00	1.97	B
135	Capsicum red	14_Vegetable	77.00	2.18	B
136	Capsicum yellow	14_Vegetable	77.00	2.16	B
137	Noodle with chicken ball	11_Seafood	120.00	3.09	B
138	Stir-fried rice noodle with pork	11_Seafood	130.00	3.67	B
139	Sautéed mushroom	14_Vegetable	110.00	3.15	B
140	Sautéed Thai Vegetable	14_Vegetable	80.00	2.24	B

Date: 4-Apr-11

Item	Batch Measure	Usage			Waste/ Discards	Cost	Waste		Consumption		Sales		
		Begin Qty	Added	End Qty			Usage	%	Ozs.	% of TTL	Item	Price	# Sold
Juice orange valencia 5 lt	C Lit	10	8	1.5	16.5	693.00	63.00	9%	507	4.2%	Breakfast	300	271
Juice guava fresh	C Lit	10	0	2	8	304.00	76.00	25%	203	1.7%			
Juice pineapple 5 lt	C Lit	10	0	0.4	9.6	316.80	13.20	4%	311	2.6%			
Juice apple fresh	C Lit	5	0	0.5	4.5	202.50	22.50	11%	135	1.1%			
Juice grapefruit 43oz/can	C Onz	172	0	21	151	212.91	29.61	14%	130	1.1%			
Soy Milk Lactasoy UHT	C Lit	3	2	0.8	4.2	88.96	16.94	19%	115	1.0%			
Milk UHT Formost	C Lit	5	2	1.1	5.9	234.53	43.73	19%	162	1.4%			
Yoghurt Plain/Nestle GL	C Kilo	2	0	0.5	1.5	72.00	24.00	33%	35	0.3%			
Pineapple big	C Kilo	20	10	0.3	29.7	475.20		0%	1,045	8.7%			
Watermelon red	C Kilo	20	5	0	25	460.00		0%	880	7.3%			
Cantaloup honeydew	C Kilo	10	10	0	20	660.00		0%	704	5.9%			
Cantaloup sunlady	C Kilo	10	10	0	20	540.00		0%	704	5.9%			
Papaya khaeg dum	C Kilo	2	1	0.2	2.8	56.00	4.00	7%	92	0.8%	Total sales B	81,300.00	271 guests
Dragon fruit white	C Kilo	5	5	0.2	9.8	539.00	11.00	2%	338	2.8%	Food cost B	28,090.91	35%
Pear chinese hom	B Kilo	1.5	1.5	0	3	225.00		0%	106	0.9%	Ozs. per guest	44	B 2.35 per oz.
Orange sai nam pung	B Kilo	2	0	0	2	160.00		0%	70	0.6%	"A" item oz.	3.7	8%
Banana hom	C Kilo	2	1	0	3	150.00		0%	106	0.9%	"B" item oz.	7.1	16%
Apple red small	C Kilo	2	1	0	3	102.00		0%	106	0.9%	"C" item oz.	28.7	65%
Mango nam dok mai	B Kilo	1	0	0	1	75.00		0%	35	0.3%	Waste B	3,783.75	13%
Selacca	B Kilo	2	0	0.1	1.9	266.00	14.00	5%	63	0.5%			
Watermelon yellow	C Kilo	15	5	0.3	19.7	362.48	5.52	2%	683	5.7%			
Banana kai (large size)	C Kilo	2	0	0.2	1.8	108.00	12.00	11%	56	0.5%			
Guava (Kim-ju)	C Kilo	2	0	0	2	110.00		0%	70	0.6%			
Banana (Nam-Wa)	C Kilo	2	0	0.2	1.8	81.00	9.00	11%	56	0.5%			
Longan	B Kilo	2	0	0.3	1.7	136.00	24.00	18%	49	0.4%			
Sapodela	B Kilo	2	0	0.3	1.7	136.00	24.00	18%	49	0.4%			
Butter unsalted elite&vier	A Kilo	3	0	2.5	0.5	195.00		0%	18	0.1%			
Magarine portion	B Kilo	1	0	0.8	0.2	22.86	22.86	100%		0.0%			
Cheese Cheddar pack	A Kilo	3	0	2.4	0.6	207.00	10.35	5%	20	0.2%			
Cheese Danish blue kg	A Kilo	3	0	2.3	0.7	334.60	23.90	7%	23	0.2%			
Cheese Swiss gruyere	A Kilo	3	0	2.4	0.6	371.70	49.56	13%	18	0.2%			
Sour Cream 500 gm	A Kilo	1	0	0.7	0.3	78.00	39.00	50%	5	0.0%			
Cheese Zhatti 230 Gm	C Kilo	5	0	3.5	1.5	71.70	38.24	53%	25	0.2%			
Kellogg's corn flakes 275 gm	A Kilo	0.605	0	0.15	0.455	85.75	28.27	33%	11	0.1%			
kellogg's frosties 300 gm	A Kilo	0.605	0	0.2	0.405	123.32	60.90	49%	7	0.1%			
kellogg's ko ko crunch 330 gm	A Kilo	0.726	0	0.1	0.626	177.36	28.33	16%	19	0.2%			
kellogg's rice krispies 130 gm	A Kilo	0.375	0	0.1	0.275	82.58	30.03	36%	6	0.1%			
Kellogg's special 205 gm	A Kilo	0.451	0	0.05	0.401	180.25	22.48	12%	11	0.1%			
Muselli alpen no add sugar	A Onz	15	0	3	12	165.48	13.79	8%	11	0.1%			

Sales/Cost Summary

Total sales B 81,300.00 271 guests
 Food cost B 28,090.91 35%
 Ozs. per guest 44 B 2.35 per oz.
 "A" item oz. 3.7 8%
 "B" item oz. 7.1 16%
 "C" item oz. 28.7 65%
 Waste B 3,783.75 13%

Cost by category

Bakery 3,636.93 4.5%
 Condiment 1,882.14 2.3%
 Japanese 1,987.00 2.4%
 Fruit 4,857.68 6.0%
 Garnish 80.00 0.1%
 Meat 4,429.70 5.4%
 Egg 1,890.00 2.3%
 Cereal 814.75 1.0%
 Starch 1,353.40 1.7%
 Seasoning 80.72 0.1%
 Seafood 1,156.50 1.4%
 Dairy 5,564.53 6.8%
 Legumes 617.08 0.8%
 Vegetable 1,942.31 2.4%
 Beverage 1,818.17 2.2%
28,090.91 35%



B	Kilo	0.5	0.5	0.2	0.8	0	80.00	B	-	0%	28	0.2%
A	Kilo	0.5	0.5	0.3	0.7	0	175.00	B	-	0%	25	0.2%
A	Kilo	0.5	0.5	0.3	0.7	0	196.00	B	-	0%	25	0.2%
A	Kilo	0.5	0.5	0.2	0.8	0	216.00	B	-	0%	28	0.7%
B	Kilo	2	2	0	4	0	600.00	B	-	0%	141	1.2%
B	Kilo	2	2	0	2	0	316.00	B	-	0%	70	0.6%
A	Kilo	2	2	0	1.6	0	328.00	B	-	0%	56	0.5%
A	Kilo	2	2	0	1	0	333.00	B	-	0%	35	0.3%
B	Kilo	1	0	0.35	0.65	0.35	81.25	B	43.75	54%	11	0.1%
B	Lit	1	0	0.3	0.7	0.3	76.56	B	32.81	43%	14	0.1%
C	Kilo	5	0	0.6	4.4	0.6	66.00	B	9.00	14%	134	1.1%
C	Kilo	3	0	0.5	2.5	0.5	125.00	B	25.00	20%	70	0.6%
A	Kilo	0.3	0	0.1	0.2	0.1	55.00	B	27.50	50%	4	0.0%
B	Gm	100	0	60	40	0	5.25	B	-	0%	1	0.0%
B	Gm	200	0	50	150	0	23.25	B	-	0%	5	0.0%
A	Gm	100	0	24	76	0	23.03	B	-	0%	3	0.0%
A	Gm	150	0	60	90	0	24.03	B	-	0%	3	0.0%
B	Lit	0.5	0	0.2	0.3	0	25.19	B	-	0%	10	0.1%
B	Lit	0.5	0	0.3	0.2	0	17.51	B	-	0%	7	0.1%
B	Lit	0.5	0	0.3	0.2	0	19.45	B	-	0%	7	0.1%
B	Lit	0.5	0	0.2	0.3	0	24.78	B	-	0%	10	0.1%
B	Lit	0.5	0	0.3	0.2	0	16.54	B	-	0%	7	0.1%
B	Lit	0.5	0	0.4	0.1	0	8.48	B	-	0%	3	0.0%
A	Kilo	3	0	0	3	0	510.00	B	-	0%	106	0.9%
A	Kilo	3	0	0	3	0	672.00	B	-	0%	106	0.9%
B	Kilo	2	0	1	1	1	78.00	B	78.00	100%	-	0.0%
B	Kilo	2	0	0.5	1.5	0.5	82.05	B	27.35	33%	35	0.3%
C	Kilo	2	0	1.1	0.9	1.1	68.40	B	83.60	122%	(7)	-0.1%
B	Kilo	2	0	0.6	1.4	0.6	103.32	B	44.28	43%	28	0.2%
B	Kilo	2	0	0.9	1.1	0.9	81.40	B	66.60	82%	7	0.1%
A	Kilo	2	0	0.5	1.5	0.5	267.00	B	89.00	33%	35	0.3%
A	Kilo	2	0	0.3	1.7	0.3	316.20	B	55.80	18%	49	0.4%
B	Kilo	2	0	0.1	1.9	0.1	304.00	B	16.00	5%	63	0.5%
B	Kilo	2	0	0.8	1.2	0.8	181.32	B	120.88	67%	14	0.1%
A	Kilo	2	0	0.7	1.3	0.7	240.24	B	129.36	54%	21	0.2%
B	Kilo	2	0	0.6	1.4	0.6	236.60	B	101.40	43%	28	0.2%
B	Kilo	2	0	0.5	1.5	0.5	204.00	B	68.00	33%	35	0.3%
B	Kilo	2	0	0.3	1.7	0.3	292.40	B	51.60	18%	49	0.4%
B	Kilo	1.5	0.5	0.4	1.6	0.4	240.00	B	60.00	25%	42	0.4%
B	Kilo	1.5	0.5	1.5	0.5	1.5	75.00	B	225.00	300%	(35)	-0.3%
B	Kilo	1.5	0.5	0.3	1.7	0.3	225.00	B	75.00	33%	35	0.3%
B	Kilo	1.5	0.5	0.3	1.7	0.3	255.00	B	45.00	18%	49	0.4%
B	Kilo	1.5	0.5	0.5	1.5	0.5	225.00	B	75.00	33%	35	0.3%
B	Kilo	2.5	2.5	0.4	4.6	0.4	414.00	B	36.00	9%	148	1.2%
C	Kilo	2	0	0.7	1.3	0.7	62.40	B	52.50	13%	123	1.0%
B	Kilo	2	0	0.4	1.6	0.4	144.00	B	36.00	25%	42	0.4%
C	Kilo	12	0	0.4	11.6	0.4	203.00	B	7.00	3%	394	3.3%
C	Kilo	2	0	0.3	1.7	0.3	51.00	B	9.00	18%	49	0.4%
B	Kilo	2	0	0.4	1.6	0.4	136.00	B	34.00	25%	42	0.4%
C	Kilo	2	0	0.3	1.7	0.3	62.90	B	11.10	18%	49	0.4%
C	Kilo	2	0	0.3	1.7	0.3	76.50	B	13.50	18%	49	0.4%
C	Kilo	2	0	0.5	1.5	0.5	52.50	B	17.50	33%	35	0.3%
B	Kilo	2	0	0.4	1.6	0.4	112.00	B	28.00	25%	42	0.4%
C	Kilo	2	0	0.3	1.7	0.3	88.03	B	15.53	18%	49	0.4%
C	Kilo	2	1	0.2	2.8	0.2	47.60	B	3.40	7%	92	0.8%
C	Kilo	1	0	0.2	0.8	0.2	40.00	B	10.00	25%	21	0.2%
C	Onz	140	140	70	224	70	216.83	B	67.76	31%	154	1.3%
C	Kilo	1	0	0.3	0.7	0.3	53.90	B	23.10	43%	14	0.1%
C	Kilo	1	0	0.2	0.8	0.2	15.20	B	3.80	25%	21	0.2%

C	Kilo	1	0	0.3	0.7	0.3	28.00	B	12.00	43%	14	0.1%
B	Kilo	0.5	0	0.1	0.4	0.1	4.16	B	1.04	25%	11	0.1%
C	Kilo	0.5	0	0.1	0.4	0.1	112.00	B	28.00	25%	11	0.1%
C	Kilo	0.5	0	0.2	0.3	0.2	60.00	B	40.00	67%	4	0.0%
C	Kilo	2	2	0.35	3.65	0.35	693.50	B	66.50	10%	116	1.0%
A	Kilo	2	2	0.4	3.6	0.4	450.00	B	50.00	11%	113	0.9%
A	Kilo	1	0	0.5	0.5	0.15	70.00	B	21.00	30%	12	0.1%
A	Kilo	4	4	2	6	0.1	1,170.00	B	19.50	2%	208	1.7%
B	Kilo	25	0	2.5	22.5	0	1,890.00	B	-	0%	792	6.6%
A	Kilo	1	0	0	1	0.05	466.00	B	23.30	5%	33	0.3%
B	Kilo	2	0	0.4	1.6	0.4	155.20	B	38.80	25%	42	0.4%
B	Kilo	2	0	0.5	1.9	0.5	142.50	B	37.50	26%	49	0.4%
B	Kilo	3	0	0.3	2.2	0.3	330.00	B	45.00	14%	67	0.6%
A	Onz	20	0	2.4	17.6	5	105.60	B	30.00	28%	13	0.1%
B	Kilo	2	0.5	0.2	2.3	0.2	149.50	B	13.00	9%	74	0.6%
C	Kilo	1.5	1.5	0.5	2.5	0.2	150.00	B	12.00	8%	81	0.7%
B	Kilo	5	0	0.3	4.7	0.3	479.40	B	30.60	6%	155	1.3%
B	Kilo	2.5	0	0	2.5	0	675.00	B	-	0%	88	0.7%
A	Kilo	1000	0	100	900	100	450.00	B	50.00	11%	28	0.2%
A	Gm	1000	0	120	880	120	616.00	B	84.00	14%	27	0.2%
A	Gm	1000	0	0.1	0.2	0.1	96.00	B	48.00	50%	4	0.0%
A	Kilo	1	0	0.5	0.5	0.5	33.33	B	33.33	100%	-	0.0%
A	Kilo	1	0	0.2	0.8	0.2	448.00	B	112.00	25%	21	0.2%
C	Kilo	2	0	0.3	1.7	0.3	93.50	B	16.50	18%	49	0.4%
C	Kilo	2	0	0.1	1.9	0.1	74.10	B	3.90	5%	63	0.5%
B	Kilo	1	0	0.25	0.75	0.25	67.50	B	22.50	33%	18	0.1%
C	Kilo	1	0	0	1	0	28.88	B	-	0%	35	0.3%
B	Kilo	1	0	0.1	0.9	0.2	35.00	B	7.00	20%	28	0.2%
B	Kilo	1	0	0.1	0.9	0.3	81.00	B	27.00	33%	21	0.2%
C	Kilo	1	0	0.1	0.9	0.5	45.00	B	25.00	56%	14	0.1%
O	Kilo	1	0	0.35	0.65	0.35	29.25	B	15.75	54%	11	0.1%
B	Kilo	0.5	0	0.2	0.3	0.2	20.40	B	13.60	67%	4	0.0%
B	Kilo	0.5	0	0.3	0.2	0.3	15.40	B	23.10	150%	(4)	0.0%
B	Kilo	0.5	0	0.2	0.3	0.2	23.10	B	15.40	67%	4	0.0%
B	Kilo	1.5	0	0.65	0.85	0.65	110.50	B	84.50	76%	7	0.1%
B	Kilo	1.5	0	0.2	1.3	0.2	143.00	B	22.00	15%	39	0.3%
B	Kilo	1.5	0	0.2	1.3	0.2	-	B	-	0%	-	0.0%

11.977

B 28,090.91 B 3,783.75

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Item	Batch Measure	Usage			Waste/ Discards	Cost	Waste		Consumption		Sales		
		Begin Qty	Added	End Qty			Usage	%	Qrs.	% of TTL	Item	Price	# Sold
Juice orange Valencia 5 lt	C Lit	10	10	0	0	840.00	B	11.40	676	4.9%	Breakfast	300	321
Juice grapefruit fresh	C Lit	10	0	0.3	9.7	368.60	B	13.20	311	2.3%			
Juice pineapple 5 lt	C Lit	10	0	0.4	9.6	316.80	B	64.86	123	0.9%			
Juice apple fresh	C Lit	5	0	0.2	4.8	216.00	B	4.24	155	1.1%			
Juice grapefruit 43oz/can	C Onz	215	0	46	169	238.29	B	9.60	237	1.7%			
Soy Milk Lactasoy UHT	C Lit	4	1	0.2	4.8	101.66	B	880	1,045	7.6%			
Milk UHT Formost	C Lit	5	2	0	7	278.25	B	704	704	5.1%			
Yoghurt Plain/Nestle GL	C Kilo	2	0	0.2	1.8	86.40	B	4.00	92	0.7%			
Pineapple big	C Kilo	20	10	0.3	29.7	475.20	B	11.00	338	2.5%			
Watermelon red	C Kilo	20	5	0	25	460.00	B	14.00	63	0.5%			
Cantaloup honeydew	C Kilo	10	10	0	20	660.00	B	5.52	683	5.0%			
Cantaloup sunlady	C Kilo	10	10	0	20	540.00	B	12.00	56	0.4%			
Papaya khaeg dum	C Kilo	2	1	0.2	2.8	56.00	B	9.00	56	0.4%			
Dragon fruit white	C Kilo	5	5	0.2	9.8	539.00	B	24.00	49	0.4%			
Pear chinese hom	B Kilo	1.5	1.5	0	3	225.00	B	24.00	49	0.4%			
Orange sai nam pung	B Kilo	2	0	0	2	160.00	B	9.00	56	0.4%			
Banana hom	C Kilo	2	1	0	3	150.00	B	24.00	49	0.4%			
Apple red small	C Kilo	2	1	0	3	102.00	B	24.00	49	0.4%			
Mango nam dok mai	B Kilo	1	0	0	1	75.00	B	24.00	49	0.4%			
Salacca	B Kilo	2	0	0.1	1.9	266.00	B	14.00	63	0.5%			
Watermelon yellow	C Kilo	15	5	0.3	19.7	362.48	B	5.52	683	5.0%			
Banana kai (large site)	C Kilo	2	0	0.2	1.8	108.00	B	12.00	56	0.4%			
Guava (Kim-ju)	C Kilo	2	0	0	2	110.00	B	9.00	56	0.4%			
Banana (Nam-Wa)	C Kilo	2	0	0.2	1.8	81.00	B	24.00	49	0.4%			
Longan	B Kilo	2	0	0.3	1.7	136.00	B	24.00	49	0.4%			
Sapodeia	B Kilo	2	0	0.3	1.7	136.00	B	24.00	49	0.4%			
Butter unsalted elle&vier	A Kilo	3	0	1.5	1.5	585.00	B	24.00	49	0.4%			
Magarine portion	A Kilo	1	0	0.02	0.98	111.99	B	2.29	34	0.2%			
Cheese Cheddar pack	A Kilo	3	0	2.2	0.8	276.00	B	17.25	26	0.2%			
Cheese Danish blue kg	A Kilo	3	0	2.5	0.5	239.00	B	109.94	10	0.1%			
Cheese Swiss gruyere	A Kilo	3	0	2	1	619.50	B	185.85	25	0.2%			
Sour Cream 500 gm	A Kilo	1	0	0.8	0.2	52.00	B	52.00	100%	0.0%			
Cheese Zfritt 230 Gm	A Kilo	5	0	4.6	0.4	19.12	B	9.56	7	0.1%			
Kellogg's corn flakes 275 gm	A Kilo	0.605	0	0.055	0.55	103.66	B	10.37	17	0.1%			
kellogg's frosties 300 gm	A Kilo	0.605	0	0.005	0.6	182.70	B	1.52	21	0.2%			
kellogg's ko ko crunch 330 gm	A Kilo	0.726	0	0.066	0.66	187.00	B	18.70	21	0.2%			
kellogg's rice krispies 130 gm	A Kilo	0.375	0	0.115	0.26	78.07	B	34.53	5	0.0%			
Kellogg's special 205 gm	A Kilo	0.451	0	0.041	0.41	184.30	B	18.43	13	0.1%			
Museili ajopen no add sugar	A Onz	15	0	1	14	193.06	B	13.79	13	0.1%			
Raisin black	B Kilo	0.5	0.5	0.5	0.5	50.00	B	10.00	14	0.1%			

Sales/Cost Summary

Total sales	B	96,300.00	321 guests
Food cost	B	31,855.50	33%
Ozs. per guest		43	B 2.32 per oz.
"A" item oz.		4.1	10%
"B" item oz.		6.3	15%
"C" item oz.		27.1	63%
Waste	B	2,711.13	9%

Cost by category

Bakery	4,259.94	4.4%
Condiment	2,147.67	2.2%
Japanese	2,212.50	2.3%
Fruit	4,830.68	5.0%
Garnish	50.00	0.1%
Meat	5,436.95	5.6%
Egg	1,890.00	2.0%
Cereal	928.79	1.0%
Starch	905.00	0.9%
Seasoning	88.54	0.1%
Seafood	1,360.00	1.4%
Dairy	2,155.27	2.2%
Legumes	560.33	0.6%
Vegetable	2,948.47	3.1%
Beverage	2,081.35	2.2%
Total	31,855.50	33%



A	Kilo	0.5	0.5	0.5	0.5	0.5	0.5	0.5	0.15	125.00	37.50	30%	12	0.1%
A	Kilo	0.5	0.5	0.3	0.7	0.08				196.00	22.40	11%	22	0.2%
A	Kilo	0.5	0.5	0.3	0.7	0.05				189.00	13.50	7%	23	0.2%
B	Kilo	3	2	0	5	0				750.00	-	0%	176	1.3%
B	Kilo	1	0.5	0	1.5	0				237.00	-	0%	53	0.4%
A	Kilo	2	0	0	2	0				410.00	-	0%	70	0.5%
A	Kilo	2	0	0	2	0				666.00	-	0%	70	0.5%
B	Kilo	1	0	0.2	0.8	0.2				100.00	25.00	25%	21	0.2%
B	Ut	1	0	0.2	0.8	0.2				87.50	21.88	25%	20	0.1%
C	Kilo	5	0	0.4	4.6	0.4				69.00	6.00	9%	148	1.1%
C	Kilo	3	0	0.3	2.7	0.3				135.00	15.00	11%	84	0.6%
A	Kilo	0.3	0	0.1	0.2	0.1				55.00	27.50	50%	4	0.0%
B	Gm	100	0	60.4	39.6	0				5.20	-	0%	1	0.0%
B	Gm	200	0	58.43	141.57	0				21.94	-	0%	5	0.0%
A	Gm	100	0	60.4	39.6	0				12.00	-	0%	1	0.0%
A	Gm	150	0	60	90	0				24.03	-	0%	3	0.0%
B	Lit	0.5	0.2	0.1	0.6	0.1				50.38	8.40	17%	17	0.1%
B	Lit	0.5	0.2	0.1	0.6	0.1				52.54	8.76	17%	17	0.1%
B	Lit	0.5	0.2	0.2	0.5	0.2				48.63	19.45	40%	10	0.1%
B	Lit	0.5	0.2	0.15	0.55	0.15				45.43	12.39	27%	14	0.1%
B	Lit	0.5	0.2	0.25	0.45	0.25				37.22	20.68	56%	7	0.0%
B	Ut	0.5	0.2	0.2	0.5	0.2				42.40	16.96	40%	10	0.1%
B	Kilo	3	0	0	3	0				510.00	-	0%	106	0.8%
A	Kilo	3.5	0	0	3.5	0				784.00	-	0%	123	0.9%
B	Kilo	2	0	0.8	1.2	0.8				93.60	62.40	67%	14	0.1%
C	Kilo	3	0	0.3	2.7	0.3				147.69	16.41	11%	84	0.6%
B	Kilo	3	0	0.9	2.1	0.9				159.60	68.40	43%	42	0.3%
B	Kilo	3	0	0.4	2.6	0.4				191.88	29.52	15%	77	0.6%
A	Kilo	3	0	1.25	1.75	1.25				129.50	92.50	71%	18	0.1%
A	Kilo	2	0	0	2	0				356.00	-	0%	70	0.5%
A	Kilo	2	0	0	2	0				372.00	-	0%	70	0.5%
B	Kilo	2	0	0.95	1.05	0.95				168.00	152.00	90%	4	0.0%
B	Kilo	1.5	0	0.62	0.88	0.620				132.97	93.68	70%	9	0.1%
A	Kilo	2	0	0.5	1.5	0.5				277.20	92.40	33%	35	0.3%
B	Kilo	2	0	0.5	1.5	0.5				253.50	84.50	33%	35	0.3%
B	Kilo	3	0	0.5	2.5	0.5				340.00	68.00	20%	70	0.5%
B	Kilo	2	0	0	2	0				344.00	-	0%	70	0.5%
B	Kilo	1.5	0.5	0.2	1.8	0.2				270.00	30.00	11%	56	0.4%
B	Kilo	1.5	0.5	1.1	0.9	1.1				135.00	165.00	122%	(7)	-0.1%
B	Kilo	1.5	0.5	0.2	1.8	0.2				270.00	30.00	11%	56	0.4%
B	Kilo	1.5	0.5	1.1	0.9	1.1				135.00	165.00	122%	(7)	-0.1%
B	Kilo	1.5	0.5	0.2	1.8	0.2				270.00	30.00	11%	56	0.4%
B	Kilo	2.5	2.5	0	5	0				450.00	-	0%	176	1.3%
B	Kilo	2.5	2	0.5	4	0.5				420.00	52.50	13%	123	0.9%
C	Kilo	5	0	0.3	4.7	0.3				225.60	14.40	6%	155	1.1%
B	Kilo	1	0	0	1	0				90.00	-	0%	35	0.3%
C	Kilo	15	0	0.3	14.7	0.3				257.25	5.25	2%	507	3.7%
C	Kilo	1	1	0.2	1.8	0.2				54.00	6.00	11%	56	0.4%
C	Kilo	1.5	1.5	0.1	2.9	0.1				246.50	8.50	3%	99	0.7%
C	Kilo	2	1	0.2	2.8	0.2				103.60	7.40	7%	92	0.7%
C	Kilo	2	0	0	2	0				90.00	-	0%	70	0.5%
C	Kilo	2	0	0.3	1.7	0.3				59.50	10.50	18%	49	0.4%
B	Kilo	2	0	0.2	1.8	0.2				126.00	14.00	11%	56	0.4%
C	Kilo	2.5	0	0.5	2	0.2				103.56	10.36	10%	63	0.5%
C	Kilo	2	1	0	3	0				51.00	-	0%	106	0.8%
C	Kilo	1	0	0.3	0.7	0.3				35.00	15.00	43%	14	0.1%



Stir-Fried Morning Glory Chinese
Kale Head (Tum)
Oil Vegetable
Tomato
Creamy polenta

C	Onz	1.40				140	56	224	56	216.83	B	54.21	25%	168	1.2%
C	Kilo	1	0	0.2	0.8	0	0.2	0.8	0.2	61.60	B	15.40	25%	21	0.2%
C	Bell pepper		0	0.25	0.75	0	0.25	0.75	0.25	14.25	B	4.75	33%	18	0.1%
C	Onion		0	0.1	0.9	0	0.1	0.9	0.1	36.00	B	4.00	11%	28	0.2%
C	Celery		0	0.4	0.1	0	0.4	0.1	0	1.04	B	-	0%	4	0.0%
B	Salt		0	0.3	0.2	0	0.3	0.2	0	56.00	B	-	0%	7	0.1%
C	Pepper white		0	0.2	0.3	0	0.2	0.3	0	60.00	B	-	0%	11	0.1%
C	Fried garlic		2.5	0.2	4.8	0.2	0.2	4.8	0.2	912.00	B	38.00	4%	162	1.2%
C	Pork sausage		2.5	0.3	4.7	0.3	0.3	4.7	0.3	587.50	B	37.50	6%	155	1.1%
A	Chicken sausage		1	0	0.8	0.1	0	0.8	0.1	112.00	B	14.00	13%	25	0.2%
A	Ham sliced		4	0.09	7.91	0.09	0	7.91	0.09	1,542.45	B	17.55	1%	275	2.0%
B	Bacon sliced		25	0	22.5	0	2.5	22.5	0	1,890.00	B	-	0%	792	5.8%
A	Egg		1	0	1	0	0	1	0	466.00	B	-	0%	35	0.3%
B	Crispy bacon & Ham leg		3	0	0.1	2.9	0.1	2.9	0.1	406.00	B	14.00	3%	99	0.7%
B	Fried rice with shrimp														0.0%
B	Fried rice with chicken														0.0%
B	Fried rice with vegetarian														0.0%
B	Fried rice with seafood		3	0	2.8	0.2	0.2	2.8	0.2	210.00	B	15.00	7%	92	0.7%
B	Honey														0.0%
A	Chocolate Sauce		20	0	17.6	2.4	2.4	17.6	2.4	105.60	B	14.40	14%	15	0.1%
B	Chocolate Sauce		2	0.5	2.3	0.2	0.2	2.3	0.2	149.50	B	13.00	9%	74	0.5%
C	Ketchup		1.5	1.5	2.5	0	0	2.5	0	150.00	B	-	0%	88	0.6%
B	Boiled rice with pork		4	1	4.6	0.4	0.4	4.6	0.4	506.00	B	44.00	9%	148	1.1%
B	Boiled rice with fish		3	0	3	0	0	3	0	810.00	B	-	0%	106	0.8%
A	Salmon Roll		1000	0	950	50	50	950	50	475.00	B	25.00	5%	32	0.2%
A	Tamagoyaki		1000	0	45	955	45	955	45	668.50	B	31.50	5%	32	0.2%
A	Futo Maki		0.3	0	0.3	0	0	0.3	0	144.00	B	-	0%	11	0.1%
B	Wasabi fresh		1	0	0.4	0.6	0.4	0.6	0.4	40.00	B	26.66	67%	7	0.1%
B	Mitsukan		1	0	0.1	0.9	0.1	0.9	0.1	504.00	B	56.00	11%	28	0.2%
A	Kanitama boko		2	0	2	0	0	2	0	110.00	B	-	0%	70	0.5%
C	Cucumber Japan		2	0	2	0	0	2	0	78.00	B	-	0%	70	0.5%
C	Beetroot		1	0	1	0	0	1	0	90.00	B	-	0%	35	0.3%
C	Lettuce iceberg frille		1	0	1	0	0	1	0	14.44	B	-	0%	18	0.1%
B	Sauce Fish		1	0	0.5	0.5	0	0.5	0	35.00	B	-	0%	35	0.3%
C	Tomato cherry		1	0	1	0	0	1	0	81.00	B	-	0%	32	0.2%
B	Green oak(Hydroponic)		1	0	0.1	0.9	0	0.9	0	45.00	B	-	0%	32	0.2%
B	Red oak(hydroponic)		1	0	0.1	0.9	0	0.9	0	45.00	B	-	0%	32	0.2%
O															0.0%
C	Bean Red Big		1	0	0.5	0.5	0	0.5	0	22.50	B	-	0%	18	0.1%
B	Capsicum green		0.5	0	0.5	0	0	0.5	0	34.00	B	-	0%	18	0.1%
B	Capsicum red		0.5	0	0.5	0	0	0.5	0	38.50	B	-	0%	18	0.1%
B	Capsicum yellow		0.5	0	0.5	0	0	0.5	0	38.50	B	-	0%	18	0.1%
B	Noodle with chicken ball		0.5	0	0.5	0	0	0.5	0	60.00	B	-	0%	18	0.1%
B	Stir-fried rice noodle with pork ball														0.0%
B	Sautéed mushroom														0.0%
B	Sautéed Thai Vegetable		1	0.5	0.2	1.3	0.2	1.3	0.2	104.00	B	16.00	15%	39	0.3%

13,734

B 31,855.50 B 2,711.13

ผลิตภัณฑ์

Item	Date: 6-Apr-11		Usage		Waste		Consumption		Sales			
	Batch Measure	Begin Qty	Added	End Qty	Usage	Discards	Cost	Ops.	% of TTL	Item	Price	# Sold
Juice orange valencia 5 lt	C Lit	10	6	0.8	15.2	0.8	B 638.40	487	4.4%	Breakfast	300	245
Juice guava fresh	C Lit	10	0	1	9	1	B 342.00	270	2.5%			
Juice pineapple 5 lt	C Lit	10	0	0.3	9.7	0.3	B 320.10	318	2.9%			
Juice apple fresh	C Lit	4	0	0.3	3.7	0.3	B 166.50	115	1.0%			
Juice grapefruit 43oz/can	C Onz	150.5	0	18	132.5	18	B 186.83	115	1.0%			
Soy Milk Lactasoy UHT	C Lit	2	2	0.8	3.2	0.8	B 67.78	81	0.7%			
Milk UHT Formost	C Lit	3	2	1	4	1	B 159.00	101	0.9%			
Yoghurt Plain/Nestle GL	C Kilo	2	0	0.5	1.5	0.5	B 72.00	35	0.3%			
Pineapple big	C Kilo	20	7	0.2	26.8	0.2	B 428.80	936	8.5%			
Watermelon red	C Kilo	20	5	0.3	24.7	0.3	B 454.48	859	7.8%			
Cantaloup honeydew	C Kilo	10	8	0.3	17.7	0.3	B 584.10	612	5.6%			
Cantaloup sunlady	C Kilo	10	8	0.1	17.9	0.1	B 483.30	627	5.7%			
Papaya khaeg dum	C Kilo	2	1	0.1	2.9	0.1	B 58.00	99	0.9%			
Dragon fruit white	C Kilo	4	4	0.2	7.8	0.2	B 429.00	268	2.4%			
Pear chinese hom	B Kilo	1.5	1	0	2.5	0	B 187.50	88	0.8%			
Orange sai nam pung	B Kilo	2	0	0.1	1.9	0	B 152.00	67	0.6%			
Banana hom	C Kilo	2	1	0.5	2.5	0	B 125.00	88	0.8%			
Apple red small	C Kilo	2	1	0	3	0	B 102.00	106	1.0%			
Mango nam dok mai	B Kilo	1	0	0	1	0	B 75.00	35	0.3%			
Saiacca	B Kilo	1	0	0.1	0.9	0.1	B 126.00	28	0.3%			
Watermelon yellow	C Kilo	15	4	0.25	18.75	0.25	B 345.00	651	5.9%			
Banana kai (large size)	C Kilo	2	0	0.5	1.5	0	B 90.00	53	0.5%			
Guava (Kim-ju)	C Kilo	2	0	0.25	1.75	0.25	B 96.25	53	0.5%			
Banana (Nam-Wa)	C Kilo	2	0	0.4	1.6	0	B 72.00	56	0.5%			
Longan	B Kilo	2	0	0.4	1.6	0	B 128.00	56	0.5%			
Sapodela	B Kilo	2	0	0.45	1.55	0.45	B 124.00	39	0.4%			
Butter unsalted elle&vier	A Kilo	2.5	0	1	1.5	0	B 585.00	53	0.5%			
Magarine portion	B Kilo	1	0	0.2	0.8	0.2	B 91.42	21	0.2%			
Cheese Cheddar pack	A Kilo	3	0	2.3	0.7	0.06	B 241.50	23	0.2%			
Cheese Danish blue kg	A Kilo	3	0	2.6	0.4	0.1	B 191.20	11	0.1%			
Cheese Swiss gruyere	A Kilo	3	0	2.4	0.6	0.05	B 371.70	19	0.2%			
Sour Cream 500 gm	A Kilo	1	0	0.2	0.8	0.2	B 208.00	21	0.2%			
Cheese Zfatit 230 Gm	C Kilo	5	0	3.5	1.5	1	B 71.70	18	0.2%			
Kellogg's corn flakes 275 gm	A Kilo	0.605	0	0.2	0.405	0.15	B 76.33	9	0.1%			
kellogg's frosties 300 gm	A Kilo	0.605	0	0.15	0.455	0.2	B 138.55	9	0.1%			
kellogg's ko crunch 330 gm	A Kilo	0.726	0	0	0.726	0.1	B 205.70	22	0.2%			
kellogg's rice krispies 130 gm	A Kilo	0.375	0	0.1	0.275	0.1	B 82.58	6	0.1%			
kellogg's special 205 gm	A Kilo	0.451	0	0.05	0.401	0.05	B 180.25	12	0.1%			
Museli alpen no add sugar	A Onz	15	0	2	13	1	B 179.27	12	0.1%			

Sales/Cost Summary

Total sales B	73,500.00	245 guests
Food cost B	25,107.42	34%
Ops. per guest	45	B 2.29 per oz.
"A" item oz.	3.7	8%
"B" item oz.	7.1	16%
"C" item oz.	28.8	64%
Waste B	2,794.27	11%

Cost by category

Bakery	3,130.99	4.3%
Condiment	1,438.37	2.0%
Japanese	1,835.00	2.5%
Fruit	4,222.43	5.7%
Garnish	61.00	0.1%
Meat	3,297.20	4.5%
Egg	1,764.00	2.4%
Cereal	862.68	1.2%
Starch	1,163.40	1.6%
Seasoning	78.12	0.1%
Seafood	1,366.00	1.9%
Dairy	1,900.10	2.6%
Legumes	576.58	0.8%
Vegetable	1,689.95	2.3%
Beverage	1,721.60	2.3%
Total	25,107.42	34%



B	Kilo	Raisin black	0.5	0.2	0.09	0.61	0.09	61.00	B	9.00	15%	18	0.2%
A	Kilo	Cashew nut whole	0.5	0.2	0.05	0.65	0.05	162.50	B	12.50	8%	21	0.2%
A	Kilo	Almond sliced	0.5	0.2	0.1	0.6	0.1	168.00	B	28.00	17%	18	0.2%
A	Kilo	Pumpkin seed(kg)	0.5	0.2	0.1	0.6	0.1	162.00	B	27.00	17%	18	0.2%
B	Kilo	Grilled fish with Terriyaki	1.5	1.5	0	3	0	450.00	B	-	0%	106	1.0%
B	Kilo	Cold cut mortadela	1.5	0	0	1.5	0	237.00	B	-	0%	53	0.5%
A	Kilo	Ham butcher	1.5	0	0.3	1.2	0	246.00	B	-	0%	42	0.4%
A	Kilo	Beef Pastrami	1.5	0	1	0.5	0	166.50	B	-	0%	18	0.2%
B	Kilo	Ginger pickels Japanese 2kg	1	0	0.35	0.65	0.35	81.25	B	43.75	54%	11	0.1%
B	Lit	Shoyu Sauce kikoman	1	0	0.3	0.7	0.2	76.56	B	21.88	29%	17	0.2%
C	Kilo	Miso Soup	5	0	0.6	4.4	0.6	66.00	B	9.00	14%	134	1.2%
C	Kilo	Rice japanese	3	0	0.5	2.5	0.5	125.00	B	25.00	20%	70	0.6%
A	Kilo	Soba noodle 200g	0.3	0	0.1	0.2	0.1	55.00	B	27.50	50%	4	0.0%
B	Gm	Caper in Vinegar 198 gm	100	0	60	40	0	5.25	B	-	0%	1	0.0%
B	Gm	Dill pickles 708 gm	200	0	50	150	0	23.25	B	-	0%	5	0.0%
A	Gm	Onion cocktail 198 gm	100	0	24	76	0	23.03	B	-	0%	3	0.0%
A	Gm	Olive Green stuff 450 gm	150	0	60	90	0	24.03	B	-	0%	3	0.0%
B	Lit	Thousand Island dressing	0.5	0	0.2	0.3	0	25.19	B	-	0%	10	0.1%
B	Lit	French dressing	0.5	0	0.3	0.2	0	17.51	B	-	0%	7	0.1%
B	Lit	balsamicdressing	0.5	0	0.3	0.2	0	19.45	B	-	0%	7	0.1%
B	Lit	Yoghurt dressing	0.5	0	0.2	0.3	0	24.78	B	-	0%	10	0.1%
B	Lit	Italain dressing	0.5	0	0.3	0.2	0	16.54	B	-	0%	7	0.1%
B	Lit	Sesame dressing	0.5	0	0.4	0.1	0	8.48	B	-	0%	3	0.0%
B	Kilo	Chocolate Girossant 50 g	2.5	0	0	2.5	0	425.00	B	-	0%	88	0.8%
A	Kilo	Butter Crossant 50 g	2.5	0	0	2.5	0	560.00	B	-	0%	88	0.8%
B	Kilo	French bread 300 g	1.5	0	0.1	1.4	0.1	109.20	B	7.80	7%	46	0.4%
C	Kilo	Bread loafe 450 g	1.5	0	0.1	1.4	0.1	76.58	B	15.20	15%	39	0.4%
B	Kilo	Bread white toast loafe	1.5	0	0.2	1.3	0.2	98.80	B	14.76	15%	37	0.3%
B	Kilo	Broche roll 35 g	1.5	0	0.2	1.3	0.2	95.94	B	14.80	16%	39	0.4%
B	Kilo	Whole wheat toast	1.5	0	0.25	1.25	0.2	92.50	B	53.40	25%	32	0.3%
A	Kilo	Cinnamon roll danish 50 g	1.5	0	0.3	1.2	0.3	213.60	B	18.60	7%	46	0.4%
A	Kilo	Pear danish 50 g	1.5	0	0.1	1.4	0.1	260.40	B	12.80	6%	47	0.4%
B	Kilo	Sugar donut 35 g	1.5	0	0.08	1.42	0.08	227.20	B	30.22	15%	39	0.4%
B	Kilo	Berlin donut 35 g	1.5	0	0.2	1.3	0.2	196.43	B	36.96	15%	39	0.4%
A	Kilo	Butter cake loafe 500 g	1.5	0	0.2	1.3	0.2	240.24	B	67.60	36%	25	0.2%
B	Kilo	Banana cake 500 g	1.5	0	0.4	1.1	0.4	185.90	B	61.20	43%	21	0.2%
B	Kilo	Wholewheat crossant 50 g	1.5	0	0.45	1.05	0.45	142.80	B	51.60	25%	32	0.3%
B	Kilo	Apple danish 50 g	1.5	0	0.3	1.2	0.3	206.40	B	15.00	11%	28	0.3%
B	Kilo	Jam straberry 900g	1	0	0.1	0.9	0.1	135.00	B	30.00	25%	21	0.2%
B	Kilo	Jam papaya 900 g	1	0	0.2	0.8	0.2	120.00	B	52.50	54%	11	0.1%
B	Kilo	Jam passion fruit 900 g	1	0	0.35	0.65	0.35	97.50	B	30.00	25%	21	0.2%
B	Kilo	Jam honey 900 g	1	0	0.2	0.8	0.2	120.00	B	36.00	11%	113	1.0%
B	Kilo	Jam mango 900 g	1	0	0.2	0.8	0.2	120.00	B	52.50	17%	88	0.8%
B	Kilo	Pancake	2	2	0.4	3.6	0.4	324.00	B	24.00	50%	18	0.2%
B	Kilo	Waffle	2	1.5	0.5	3	0.5	315.00	B	27.00	25%	32	0.3%
C	Kilo	Bleccoli	1.5	0	0.5	1	0.5	48.00	B	17.50	11%	282	2.6%
B	Kilo	Red corall(hydroponic)	1.5	0	0.3	1.2	0.3	108.00	B	9.00	25%	32	0.3%
B	Kilo	Carrot	10	0	1	9	1	157.50	B	25.50	25%	32	0.3%
C	Kilo	Corn Baby Clean	1.5	0	0.3	1.2	0.3	36.00	B	7.40	15%	39	0.4%
B	Kilo	Aspalagus	1.5	0	0.3	1.2	0.3	102.00	B	6.75	11%	42	0.4%
C	Kilo	Kale	1.5	0	0.2	1.3	0.2	48.10	B	10.50	25%	32	0.3%
C	Kilo	Letuce	1.5	0	0.15	1.35	0.15	60.75	B	-	0%	39	0.4%
C	Kilo	Stir-Fried Morning Glory Chinese	1.5	0	0.3	1.2	0.3	42.00	B	3.40	11%	56	0.5%
B	Kilo	Kale Head (Tum)	1.5	0	0.2	1.3	0.4	91.00	B	-	0%	32	0.3%
C	Kilo	Oil Vegetable	1.5	0	0.4	1.1	0.4	56.96	B	-	0%	39	0.4%
C	Kilo	Tomato	2	0	0.2	1.8	0.2	30.60	B	-	0%	56	0.5%

Water

C	Kilo	1	0	0.1	0.9	0.1	0.1	0.1	45.00	B	5.00	11%	28	0.3%
C	Onz	140	140	70	224	70	0.3	0.3	216.83	B	67.76	31%	154	1.4%
C	Kilo	1	0	0.3	0.7	0.3	0.3	0.3	53.90	B	23.10	43%	14	0.1%
C	Kilo	1	0	0.3	0.7	0.3	0.3	0.3	13.30	B	5.70	43%	14	0.1%
C	Kilo	1	0	0.35	0.65	0.35	0.35	0.35	26.00	B	14.00	54%	11	0.1%
B	Kilo	0.5	0	0.35	0.15	0	0	0	1.56	B	-	0%	5	0.0%
C	Kilo	0.5	0	0.2	0.3	0	0	0	84.00	B	-	0%	11	0.1%
C	Kilo	0.5	0	0.2	0.3	0	0	0	60.00	B	-	0%	11	0.1%
C	Kilo	0.5	0	0.35	2.65	0.35	0.35	0.35	503.50	B	66.50	13%	81	0.7%
A	Kilo	2	1	0.35	2.65	0.4	0.4	0.4	325.00	B	50.00	15%	77	0.7%
A	Kilo	1	0	0.5	0.5	0.15	0.15	0.15	70.00	B	21.00	30%	12	0.1%
A	Kilo	4	3	2	5	0.1	0.1	0.1	975.00	B	19.50	2%	172	1.6%
A	Kilo	23	0	2	21	0	0	0	1,764.00	B	-	0%	739	6.7%
A	Kilo	0.7	0	0	0.7	0.03	0.03	0.03	326.20	B	13.98	4%	24	0.2%
B	Kilo	2.5	0	0.4	2.1	0.4	0.4	0.4	294.00	B	56.00	19%	60	0.5%
B	Kilo	3	0	0.5	2.92	0.5	0.5	0.5	219.00	B	37.50	17%	85	0.8%
B	Kilo	3	0	0.3	2.8	0.3	0.3	0.3	420.00	B	45.00	11%	88	0.8%
A	Onz	20	0	2.4	17.6	5	5	5	105.60	B	30.00	28%	13	0.1%
B	Kilo	2	0.5	0.2	2.3	0.2	0.2	0.2	149.50	B	13.00	9%	74	0.7%
C	Kilo	1.5	1.5	0.5	2.5	0.2	0.2	0.2	150.00	B	12.00	8%	81	0.7%
B	Kilo	5	0	0.3	4.7	0.3	0.3	0.3	479.40	B	30.60	6%	155	1.4%
B	Kilo	2	0	0	2	0.2	0.2	0.2	448.00	B	112.00	25%	21	0.2%
A	Kilo	1000	0	120	880	120	0	0	540.00	B	-	0%	70	0.6%
A	Gm	1000	0	130	870	130	0	0	440.00	B	60.00	14%	27	0.2%
A	Kilo	0.3	0	0.15	0.15	0.15	0.15	0.15	609.00	B	91.00	15%	26	0.2%
B	Kilo	1	0	0.5	0.2	0.2	0.2	0.2	72.00	B	72.00	100%	-	0.0%
A	Kilo	1	0	0.2	0.8	0.2	0.2	0.2	13.33	B	13.33	100%	-	0.0%
C	Kilo	1.5	0	0.2	1.3	0.2	0.2	0.2	71.50	B	11.00	15%	39	0.4%
C	Kilo	1.5	0	0.2	1.3	0.2	0.2	0.2	50.70	B	7.80	15%	39	0.4%
B	Kilo	1	0	0.3	0.7	0.3	0.3	0.3	63.00	B	27.00	43%	14	0.1%
C	Kilo	1	0	0.2	0.8	0.2	0.2	0.2	23.10	B	5.78	25%	21	0.2%
C	Kilo	1	0	0.25	0.75	0.25	0.25	0.25	26.25	B	8.75	33%	18	0.2%
B	Kilo	1	0	0.1	0.9	0.1	0.1	0.1	81.00	B	9.00	11%	28	0.3%
C	Kilo	1	0	0.1	0.9	0.1	0.1	0.1	45.00	B	5.00	11%	28	0.3%
C	Kilo	1	0	0.35	0.65	0	0	0	29.25	B	-	0%	-	0.0%
B	Kilo	0.5	0	0.15	0.35	0.15	0.15	0.15	23.80	B	10.20	43%	7	0.1%
B	Kilo	0.5	0	0.1	0.4	0.1	0.1	0.1	30.80	B	7.70	25%	11	0.1%
B	Kilo	0.5	0	0.28	0.22	0.28	0.28	0.28	16.94	B	21.56	127%	(2)	0.0%
B	Kilo	1.5	0	0.5	1	0.5	0.5	0.5	130.00	B	65.00	50%	18	0.2%
B	Kilo	1.5	0	0.4	1.1	0.4	0.4	0.4	88.00	B	32.00	36%	25	0.2%

10,968

B 2,794.27

B 25,107.42

Date: 7-Apr-11

Item	Batch Measure		Begin Qty		Usage Added		End Qty		Usage Discards		Waste %		Consumption		Sales	
	Batch	Measure	Qty	Added	End Qty	Usage	Discards	Cost	%	Ozs.	% of TTL	Item	Price	# Sold		
Juice orange valencia 5 lt	C	Lit	10	7	0.5	16.5	0.6	693.00	25.20	4%	B	300	256			
Juice guava fresh	C	Lit	10	0	1	9	1	342.00	38.00	11%	B	-	-			
Juice pineapple 5 lt	C	Lit	10	0	1	9	0.3	297.00	9.90	3%	B	-	-			
Juice apple fresh	C	Lit	4	0	1	3	0.3	135.00	13.50	10%	B	-	-			
Juice grapefruit 43oz/can	C	Onz	150.5	0	30	120.5	18	169.91	25.38	15%	B	-	-			
Soy Milk Lactasoy UHT	C	Lit	2	2	1	3	0.8	63.54	16.94	27%	B	-	-			
Milk UHT Formost	C	Lit	3	2	3	2	1	79.50	39.75	50%	B	-	-			
Yoghurt Plain/Nestle GL	C	Kilo	2	0	0.3	1.7	0.5	81.60	24.00	29%	B	-	-			
Pineapple big	C	Kilo	20	7	3	24	0.2	384.00	8.20	1%	B	-	-			
Watermelon red	C	Kilo	20	5	1	24	0.3	441.60	5.92	1%	B	-	-			
Cantaloup honeydew	C	Kilo	10	8	1	17	0.3	561.00	9.90	2%	B	-	-			
Cantaloup sunlady	C	Kilo	10	8	1	17	0.1	459.00	2.70	1%	B	-	-			
Papaya khaeg dum	C	Kilo	2	1	2.5	0.5	10.00	2.00	20%	0.1%	B	76,800.00	256 guests			
Dragon fruit white	C	Kilo	4	4	1.7	6.3	0.2	346.50	11.00	3%	B	25,698.68	33%			
Pear chinese hom	B	Kilo	1.5	1	0.5	2	0	150.00	-	0%	B	42	2.36 per oz.			
Orange sai nam pung	B	Kilo	2	0	0.2	1.8	0	144.00	-	0%	B	3.8	9%			
Banana hom	C	Kilo	2	1	0.5	2.5	0	125.00	-	0%	B	7.1	17%			
Apple red small	C	Kilo	2	1	0	3	0	102.00	-	0%	B	26.2	62%			
Mango nam dok mai	B	Kilo	1	0	0	1	0	75.00	-	0%	B	2,332.85	9%			
Sabaca	B	Kilo	1	0	0	1	0.1	140.00	14.00	10%	B	-	-			
Watermelon yellow	C	Kilo	15	4	0	19	0.25	349.60	4.60	1%	B	-	-			
Banana kai (large size)	C	Kilo	2	0	0	2	0	120.00	-	0%	B	-	-			
Guava (Kim-ju)	C	Kilo	2	0	0.1	1.9	0.25	104.50	13.75	13%	B	-	-			
Banana (Nam-Wa)	C	Kilo	2	0	0.2	1.8	0	81.00	-	0%	B	-	-			
Longan	B	Kilo	2	0	0.2	1.8	0	144.00	-	0%	B	-	-			
Sapodela	B	Kilo	2	0	0.34	1.66	0.45	132.80	36.00	27%	B	65.00	0.1%			
Butter unsalted elle&vier	A	Kilo	2.5	0	0.1	2.4	0	936.00	-	0%	B	3,721.76	4.8%			
Magarine portion	B	Kilo	1	0	0.1	0.9	0.1	102.85	11.43	11%	B	2,058.00	2.7%			
Cheese Cheddar pack	A	Kilo	3	0	2.1	0.9	0.04	310.50	13.80	4%	B	832.30	1.1%			
Cheese Danish blue kg	A	Kilo	3	0	2.8	0.2	0.08	95.60	38.24	40%	B	643.00	0.8%			
Cheese Swiss gruyere	A	Kilo	3	0	2.1	0.9	0.05	557.55	30.98	6%	B	99.48	0.1%			
Sour Cream 500 gm	A	Kilo	1	0	0.25	0.75	0.25	195.00	65.00	33%	B	1,185.60	1.5%			
Cheese Zfalt 230 Gm	C	Kilo	5	0	3.2	1.8	1.15	86.04	54.97	64%	B	2,341.79	3.0%			
Kellogg's corn flakes 275 gm	A	Kilo	0.605	0	0.15	0.455	0.15	85.75	28.27	33%	B	632.50	0.8%			
kellogg's frosties 300 gm	A	Kilo	0.605	0	0.2	0.405	0.2	123.32	60.90	49%	B	1,811.04	2.4%			
kellogg's ko ko crunch 330 gm	A	Kilo	0.726	0	0	0.726	0	205.70	-	0%	B	1,700.45	2.2%			
kellogg's rice krispies 130 gm	A	Kilo	0.375	0	0.1	0.275	0.1	82.58	30.03	36%	B	25,698.68	33%			
Kellogg's special 205 gm	A	Kilo	0.451	0	0.12	0.331	0.12	186.79	53.94	36%	B	-	-			
Musel alpen no add sugar	A	Onz	15	0	1.5	13.5	1.5	186.17	20.69	11%	B	-	-			

Sales/Cost Summary

Total sales	B	76,800.00	256 guests
Food cost	B	25,698.68	33%
Ozs. per guest	B	42	B 2.36 per oz.
"A" item oz.		3.8	9%
"B" item oz.		7.1	17%
"C" item oz.		26.2	62%
Waste	B	2,332.85	9%

Cost by category

Bakery	3,149.78	4.1%
Condiment	1,566.99	2.0%
Japanese	1,859.00	2.4%
Fruit	4,032.00	5.3%
Garnish	65.00	0.1%
Meat	3,721.76	4.8%
Egg	2,058.00	2.7%
Cereal	832.30	1.1%
Starch	643.00	0.8%
Seasoning	99.48	0.1%
Seafood	1,185.60	1.5%
Dairy	2,341.79	3.0%
Legumes	632.50	0.8%
Vegetable	1,811.04	2.4%
Beverage	1,700.45	2.2%
Total	25,698.68	33%



B	Kilo	0.5	0.2	0.05	0.65	0.05	65.00	B	5.00	8%	21	0.2%
A	Kilo	0.5	0.2	0.03	0.67	0.03	167.50	B	7.50	4%	23	0.2%
A	Kilo	0.5	0.2	0	0.7	0	196.00	B	-	0%	25	0.2%
A	Kilo	0.5	0.2	0.1	0.6	0.1	162.00	B	27.00	17%	18	0.2%
B	Kilo	3	1	0	4	0	600.00	B	-	0%	141	1.3%
B	Kilo	1.5	0	0.18	1.32	0	208.56	B	-	0%	46	0.4%
A	Kilo	1.5	0	0.1	1.4	0	287.00	B	-	0%	49	0.5%
A	Kilo	1.5	0	0.9	0.6	0	199.80	B	-	0%	21	0.2%
B	Kilo	1	0	0.27	0.73	0.27	91.25	B	33.75	37%	16	0.1%
B	Kilo	1	0	0.1	0.9	0.1	98.44	B	10.94	11%	27	0.2%
B	Lit	5	0	0.6	4.4	0.3	66.00	B	4.50	7%	144	1.3%
C	Kilo	3	0	0.5	2.5	0.3	125.00	B	15.00	12%	77	0.7%
A	Kilo	0.3	0	0	0.2	0.1	55.00	B	27.50	50%	4	0.0%
B	Gm	100	0	65	35	0	4.60	B	-	0%	1	0.0%
B	Gm	200	0	50	150	0	23.25	B	-	0%	5	0.0%
A	Gm	100	0	20	80	0	24.24	B	-	0%	3	0.0%
A	Gm	150	0	60	90	0	24.03	B	-	0%	3	0.0%
B	Lit	0.5	0	0.1	0.4	0.1	33.58	B	8.40	25%	10	0.1%
B	Lit	0.5	0	0.2	0.3	0.2	26.27	B	17.51	67%	3	0.0%
B	Lit	0.5	0	0.1	0.4	0.1	38.90	B	9.73	25%	10	0.1%
B	Lit	0.5	0	0.2	0.3	0.2	24.78	B	16.52	67%	3	0.0%
B	Lit	0.5	0	0.15	0.35	0.15	28.95	B	12.41	43%	7	0.1%
B	Lit	0.5	0	0.2	0.3	0.2	25.44	B	16.96	67%	3	0.0%
B	Kilo	2.5	0	0.1	2.4	0.1	408.00	B	17.00	4%	81	0.7%
A	Kilo	2.5	0	0.15	2.35	0.15	526.40	B	33.60	6%	77	0.7%
B	Kilo	1.5	0	0	1.5	0	117.00	B	-	0%	53	0.5%
C	Kilo	1.5	0	0.1	1.4	0.1	76.58	B	5.47	7%	46	0.4%
B	Kilo	1.5	0	0.2	1.3	0.2	98.80	B	15.20	15%	39	0.4%
B	Kilo	1.5	0	0.2	1.3	0.2	95.94	B	14.76	15%	39	0.4%
B	Kilo	1.5	0	0.15	1.35	0.15	99.90	B	11.10	11%	42	0.4%
A	Kilo	1.5	0	0.3	1.2	0.3	213.60	B	53.40	25%	32	0.3%
A	Kilo	1.5	0	0.1	1.4	0.1	260.40	B	18.60	7%	46	0.4%
B	Kilo	1.5	0	0.08	1.42	0.08	227.20	B	12.80	6%	47	0.4%
B	Kilo	1.5	0	0.1	1.4	0.1	211.54	B	15.11	7%	46	0.4%
A	Kilo	1.5	0	0.1	1.4	0.1	258.72	B	18.48	7%	46	0.4%
B	Kilo	1.5	0	0.2	1.3	0.2	219.70	B	33.80	15%	39	0.4%
B	Kilo	1	0	0.3	0.7	0.3	95.20	B	40.80	43%	14	0.1%
B	Kilo	1.5	0	0.1	1.4	0.1	240.80	B	17.20	7%	46	0.4%
B	Kilo	1	0	0.05	0.95	0.05	142.50	B	7.50	5%	32	0.3%
B	Kilo	1	0	0.15	0.85	0.15	127.50	B	22.50	18%	25	0.2%
B	Kilo	1	0	0.1	0.9	0.1	135.00	B	15.00	11%	28	0.3%
B	Kilo	1	0	0.08	0.92	0.08	138.00	B	12.00	9%	30	0.3%
B	Kilo	1	0	0.1	0.9	0.2	135.00	B	30.00	22%	25	0.2%
B	Kilo	2	1.5	0.2	3.3	0.2	297.00	B	18.00	6%	109	1.0%
B	Kilo	2	1.5	0.3	3.2	0.3	336.00	B	31.50	9%	102	0.9%
B	Kilo	1.5	0	0.2	1.3	0.2	62.40	B	9.60	15%	39	0.4%
B	Kilo	1.5	0	0.3	1.2	0.3	108.00	B	27.00	25%	32	0.3%
C	Kilo	10	0	1.2	8.8	1.2	154.00	B	21.00	14%	268	2.5%
C	Kilo	1.5	0	0.25	1.25	0.25	37.50	B	7.50	20%	35	0.3%
C	Kilo	1.5	0	0.1	1.4	0.1	119.00	B	8.50	7%	46	0.4%
C	Kilo	1.5	0	0.3	1.2	0.3	44.40	B	11.10	25%	32	0.3%
C	Kilo	1.5	0	0.2	1.3	0.2	58.50	B	9.00	15%	39	0.4%
B	Kilo	1.5	0	0.2	1.3	0.2	45.50	B	7.00	15%	39	0.4%
B	Kilo	1.5	0	0.3	1.2	0.3	84.00	B	21.00	25%	32	0.3%

Stir-Fried Morning Glory Chinese

Kale-Head (Turn)

cal

C	Kilo	1.5	0	0.2	1.3	0.2	B	67.31	B	10.36	15%	39	0.4%
C	Kilo	2	0	0.09	1.91	0.09	B	32.47	B	1.53	5%	64	0.6%
C	Kilo	1	0	0.8	0.2	0.8	B	10.00	B	40.00	400%	(21)	-0.2%
C	Onz	140	140	30	250	30	B	242.00	B	29.04	12%	220	2.0%
C	Kilo	1	0	0.3	0.7	0.3	B	53.90	B	23.10	43%	14	0.1%
C	Kilo	1	0	0.3	0.7	0.3	B	13.30	B	5.70	43%	14	0.1%
C	Kilo	1	0	0.35	0.65	0.35	B	26.00	B	14.00	54%	11	0.1%
B	Kilo	0.5	0	0.4	0.1	0	B	1.04	B	-	0%	4	0.0%
B	Kilo	0.5	0	0.35	0.15	0	B	42.00	B	-	0%	5	0.0%
C	Kilo	0.5	0	0.25	0.25	0	B	50.00	B	-	0%	9	0.1%
C	Kilo	2	1	0.25	2.75	0.25	B	522.50	B	47.50	9%	88	0.8%
C	Kilo	2	1	0.2	2.8	0.2	B	350.00	B	25.00	7%	92	0.8%
A	Kilo	1	0	0	1	0	B	140.00	B	-	0%	35	0.3%
A	Kilo	4	3	1.5	5.5	0.05	B	1,072.50	B	9.75	1%	192	1.8%
B	Kilo	25	0	0.5	24.5	0	B	2,058.00	B	-	0%	862	7.9%
A	Kilo	0.6	0	0	0.6	0.03	B	279.60	B	13.98	5%	20	0.2%
B	Kilo	2	0	0.2	1.8	0.2	B	174.60	B	19.40	11%	56	0.5%
B	Kilo	2	0	0.3	1.92	0.3	B	144.00	B	22.50	16%	57	0.5%
B	Kilo	2.5	0	0.1	2.4	0.1	B	360.00	B	15.00	4%	81	0.7%
A	Onz	15	0	2	13	2	B	78.00	B	12.00	15%	11	0.1%
B	Kilo	2	0.5	0.25	2.25	0.2	B	146.25	B	13.00	9%	72	0.7%
C	Kilo	1.5	1	0.3	2.2	0.3	B	132.00	B	18.00	14%	67	0.6%
B	Kilo	3	0	0.4	2.6	0.4	B	286.00	B	44.00	15%	77	0.7%
A	Kilo	2	0	0	2	0	B	540.00	B	-	0%	70	0.6%
A	Gm	1000	0	100	900	100	B	450.00	B	50.00	11%	28	0.3%
A	Gm	1000	0	110	890	110	B	623.00	B	77.00	12%	27	0.3%
B	Kilo	0.3	0	0.08	0.22	0.08	B	105.60	B	38.40	36%	5	0.0%
A	Kilo	1	0	0	1	0	B	66.66	B	-	0%	35	0.3%
A	Kilo	1	0	0.13	0.87	0.13	B	487.20	B	72.80	15%	26	0.2%
C	Kilo	1.5	0	0	0	0	B	-	B	-	0%	-	0.0%
C	Kilo	1.5	0	0.3	1.2	0	B	46.80	B	-	0%	42	0.4%
B	Kilo	1	0	0.2	0.8	0.2	B	72.00	B	18.00	25%	21	0.2%
C	Kilo	1	0	0.1	0.9	0.1	B	25.99	B	2.89	11%	28	0.3%
C	Kilo	1	0	0.3	0.7	0.3	B	24.50	B	10.50	43%	14	0.1%
B	Kilo	1	0	0.3	0.7	0.3	B	63.00	B	27.00	43%	14	0.1%
C	Kilo	1	0	0.2	0.8	0.2	B	40.00	B	10.00	25%	21	0.2%
C	Kilo	1	0	0.4	0.6	0.4	B	27.00	B	18.00	67%	7	0.1%
B	Kilo	0.5	0	0.35	0.15	0.35	B	10.20	B	23.80	233%	(7)	-0.1%
B	Kilo	0.5	0	0.2	0.3	0.2	B	23.10	B	15.40	67%	4	0.0%
B	Kilo	0.5	0	0.2	0.3	0.2	B	23.10	B	15.40	67%	4	0.0%
B	Kilo	1.5	0	0.5	1	0.5	B	120.00	B	60.00	50%	18	0.2%
B	Kilo						B	-	B	-	0%	-	0.0%
B	Kilo	1.5	0	0.6	0.9	0.6	B	72.00	B	48.00	67%	11	0.1%

10,868

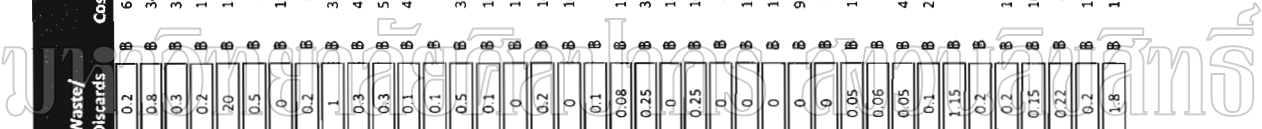
B 25,698.68 B 2,332.85



Stir-fried rice noodle with pork ball

Sauteed mushroom

Sauteed Thai Vegetable



Date: 8-Apr-11		Usage				Waste		Consumption		Sales			
Item	Batch Measure	Begin Qty	Added	End Qty	Usage	Waste/ Discards	Cost	%	Ozs.	% of TTL	Item	Price	# Sold
Juice orange valencia 5 lt	C Lit	10	5	0.2	14.8	0.2	621.60	8.40	493	4.5%	Breakfast	300	209
Juice guava fresh	C Lit	10	0	0.8	9.2	0.8	349.60	30.40	284	2.6%		-	
Juice pineapple 5 lt	C Lit	10	0	0.5	9.5	0.3	313.50	9.90	311	2.9%		-	
Juice apple fresh	C Lit	4	0	0.2	3.8	0.2	171.00	9.00	122	1.1%		-	
Juice grapefruit 43oz/can	C Onz	129	0	20	109	20	153.69	28.20	89	0.8%		-	
Soy Milk Lactasoy UHT	C Lit	2	1	0.5	2.5	0.5	52.95	10.59	68	0.6%		-	
Milk UHT Formost	C Lit	2	2	0	4	0	159.00	-	135	1.2%		-	
Yoghurt Plain/Nestle GL	C Kilo	15	0	0.2	1.3	0.2	62.40	9.60	39	0.4%		-	
Pineapple big	C Kilo	20	5	1	24	1	384.00	16.00	810	7.4%		-	
Watermelon red	C Kilo	20	5	0.5	24.5	0.3	450.80	5.52	852	7.8%		-	
Cantaloup honeydew	C Kilo	10	8	0.3	17.7	0.3	584.10	9.90	612	5.6%		-	
Cantaloup sunlady	C Kilo	10	8	0.2	17.8	0.1	480.60	2.70	623	5.7%		-	
Papaya khaeg dum	C Kilo	2	0	1	1	0.1	20.00	2.00	32	0.3%		-	
Dragon fruit white	C Kilo	7	0	0.5	6.5	0.5	357.50	27.50	211	1.9%		-	
Pear chinese hom	B Kilo	2	0	0.1	1.9	0.1	142.50	7.50	63	0.6%		-	
Orange sai nam pung	B Kilo	2	0	0	2	0	160.00	-	70	0.6%		-	
Banana hom	C Kilo	2	1	0.2	2.8	0.2	140.00	10.00	92	0.8%		-	
Apple red small	C Kilo	2	1	0	3	0	102.00	-	106	1.0%		-	
Mango nam dok mai	B Kilo	1	0	0.1	0.9	0.1	67.50	7.50	28	0.3%		-	
Salacca	B Kilo	1	0	0.08	0.92	0.08	128.80	11.20	30	0.3%		-	
Watermelon yellow	C Kilo	15	4	0	19	0.25	349.60	4.60	660	6.1%		-	
Banana kai (large size)	C Kilo	2	0	0	2	0	120.00	-	70	0.6%		-	
Guava (Kim-ju)	C Kilo	2	0	0.1	1.9	0.25	104.50	13.75	58	0.5%		-	
Banana (Nam-Wa)	C Kilo	2	0	0.2	1.8	0	81.00	-	63	0.6%		-	
Longan	B Kilo	2	0	0.2	1.8	0	144.00	-	63	0.6%		-	
Sapodila	B Kilo	1.5	0	0	1.5	0	120.00	-	53	0.5%		-	
Butter unsalted elite&vier	A Kilo	2.5	0	0.15	2.35	0	916.50	-	83	0.8%		-	
Magarine portion	B Kilo	1	0	0.2	0.8	0	91.42	-	28	0.3%		-	
Cheese Cheddar pack	A Kilo	3	0	2.5	0.5	0.05	172.50	17.25	16	0.1%		-	
Cheese Danish blue kg	A Kilo	3	0	2.85	0.15	0.06	71.70	28.68	3	0.0%		-	
Cheese Swiss gruyere	A Kilo	3	0	2.3	0.7	0.05	433.65	30.98	23	0.2%		-	
Sour Cream 500 gm	A Kilo	1	0	0.1	0.9	0	234.00	26.00	28	0.3%		-	
Cheese Zlatit 230 Gm	C Kilo	5	0	3.2	1.8	1.15	86.04	54.97	23	0.2%		-	
Kellogg's corn flakes 275 gm	A Kilo	0.605	0	0.15	0.455	0.2	85.75	37.69	9	0.1%		-	
kellogg's frosties 300 gm	A Kilo	0.605	0	0.2	0.405	0.2	123.32	60.90	7	0.1%		-	
kellogg's ko ko crunch 330 gm	A Kilo	0.726	0	0.15	0.576	0.15	163.20	42.50	15	0.1%		-	
kellogg's rice krispies 130 gm	A Kilo	0.375	0	0.22	0.155	0.22	46.54	66.06	(2)	0.0%		-	
Kellogg's special 205 gm	A Kilo	0.451	0	0.2	0.251	0.2	112.83	89.90	2	0.0%		-	
Musel: alpen no add sugar	A Onz	15	0	1.8	13.2	1.8	182.03	24.82	11	0.1%		-	

Sales/ Cost Summary

Total sales B 62,700.00 209 guests
 Food cost B 24,951.44 40%
 Ozs. per guest 52 B 2.29 per oz.
 "A" item oz. 4.2 8%
 "B" item oz. 8.7 17%
 "C" item oz. 32.7 63%
 Waste B 2,062.04 8%

Cost by category

Bakery	3,074.20	4.9%
Condiment	1,487.04	2.4%
Japanese	1,910.00	3.0%
Fruit	4,071.90	6.5%
Garnish	50.00	0.1%
Meat	3,460.80	5.5%
Egg	1,987.40	3.2%
Cereal	713.67	1.1%
Starch	997.60	1.6%
Seasoning	85.15	0.1%
Seafood	1,271.00	2.0%
Dairy	2,135.79	3.4%
Legumes	524.32	0.8%
Vegetable	1,525.23	2.4%
Beverage	1,662.34	2.7%
Total	24,951.44	40%

B	Kilo	0.5	0	0	0	0.5	0.05	50.00	B	5.00	10%	16	0.1%
A	Kilo	0.5	0	0	0	0.5	0.03	125.00	B	7.50	6%	17	0.2%
A	Kilo	0.5	0	0	0	0.5	0	140.00	B	-	0%	18	0.2%
A	Kilo	0.5	0	0	0	0.5	0.1	135.00	B	27.00	20%	14	0.1%
B	Kilo	2	1	0	3	3	0	450.00	B	-	0%	106	1.0%
B	Kilo	1.5	0	0.1	1.4	1.4	0	221.20	B	-	0%	49	0.5%
A	Kilo	1.5	0	0.1	1.4	1.4	0	287.00	B	-	0%	49	0.5%
A	Kilo	1.5	0	1	0.5	0.5	0	166.50	B	-	0%	18	0.2%
B	Kilo	1	0	0.5	0.5	0.5	0	62.50	B	62.50	100%	-	0.0%
B	Lit	1	0	0.25	0.75	0.75	0.25	82.03	B	27.34	33%	17	0.2%
C	Kilo	5	0	0.4	4.6	4.6	0.4	69.00	B	6.00	9%	148	1.4%
C	Kilo	3	0	0.3	2.7	2.7	0.3	135.00	B	15.00	11%	84	0.8%
A	Kilo	0.3	0	0.15	0.2	0.2	0.15	55.00	B	41.25	75%	2	0.0%
B	Gm	100	0	70	30	30	0	3.94	B	-	0%	1	0.0%
B	Gm	200	0	55	145	145	0	22.48	B	-	0%	5	0.0%
B	Gm	100	0	30	70	70	0	21.21	B	-	0%	2	0.0%
A	Gm	150	0	70	80	80	0	21.36	B	-	0%	3	0.0%
B	Lit	0.4	0	0.02	0.38	0.38	0.02	31.90	B	1.68	5%	12	0.1%
B	Lit	0.4	0	0.1	0.3	0.3	0.1	26.27	B	8.76	33%	7	0.1%
B	Lit	0.4	0	0	0.4	0.4	0	38.90	B	-	0%	14	0.1%
B	Lit	0.4	0	0	0.4	0.4	0	33.04	B	-	0%	14	0.1%
B	Lit	0.4	0	0.15	0.25	0.25	0.15	20.68	B	12.41	60%	3	0.0%
B	Lit	0.4	0	0	0.4	0.4	0	33.92	B	-	0%	14	0.1%
B	Kilo	2.5	0	0	2.5	2.5	0.1	425.00	B	17.00	4%	84	0.8%
A	Kilo	2.5	0	0.2	2.3	2.3	0.15	515.20	B	33.60	7%	76	0.7%
B	Kilo	1.5	0	0	1.5	1.5	0	117.00	B	-	0%	53	0.5%
C	Kilo	1.5	0	0.15	1.35	1.35	0.1	73.85	B	5.47	7%	44	0.4%
B	Kilo	1.5	0	0.25	1.25	1.25	0.2	95.00	B	15.20	16%	37	0.3%
B	Kilo	1.5	0	0.3	1.2	1.2	0.2	88.56	B	14.76	17%	35	0.3%
B	Kilo	1.5	0	0.3	1.2	1.2	0.15	88.80	B	11.10	13%	37	0.3%
A	Kilo	1	0	0	1	1	0	178.00	B	-	0%	35	0.3%
A	Kilo	1	0	0	1	1	0.1	186.00	B	18.60	10%	32	0.3%
B	Kilo	1.5	0	0	1.5	1.5	0.08	240.00	B	12.80	5%	50	0.5%
B	Kilo	1.5	0	0.1	1.4	1.4	0.1	211.54	B	15.11	7%	46	0.4%
A	Kilo	1.5	0	0	1.5	1.5	0.1	277.20	B	18.48	7%	49	0.5%
B	Kilo	1.5	0	0.25	1.25	1.25	0.2	211.25	B	33.80	16%	37	0.3%
B	Kilo	1.5	0	0	1.5	1.5	0.1	108.80	B	40.80	38%	18	0.2%
B	Kilo	1	0	0.05	0.95	0.95	0.05	258.00	B	17.20	7%	49	0.5%
B	Kilo	1	0	0.15	0.85	0.85	0.15	142.50	B	7.50	5%	32	0.3%
B	Kilo	1	0	0.3	0.7	0.7	0.1	127.50	B	22.50	18%	25	0.2%
B	Kilo	1	0	0.1	0.9	0.9	0.08	105.00	B	15.00	14%	21	0.2%
B	Kilo	1	0	0.2	0.8	0.8	0.2	135.00	B	12.00	9%	29	0.3%
B	Kilo	3	0	0	3	3	0	120.00	B	30.00	25%	21	0.2%
B	Kilo	3	0	0	3	3	0	270.00	B	-	0%	106	1.0%
B	Kilo	3	0	0	3	3	0	315.00	B	-	0%	106	1.0%
C	Kilo	1.5	0	0.3	1.2	1.2	0.3	57.60	B	14.40	25%	32	0.3%
B	Kilo	1.5	0	0.4	1.1	1.1	0.4	99.00	B	36.00	36%	25	0.2%
C	Kilo	10	0	1.4	8.6	8.6	1.4	150.50	B	24.50	16%	253	2.3%
C	Kilo	1.5	0	0.3	1.2	1.2	0.3	36.00	B	9.00	25%	32	0.3%
B	Kilo	1.5	0	0.22	1.28	1.28	0.22	108.80	B	18.70	17%	37	0.3%
C	Kilo	1.5	0	0.5	1	1	0.5	37.00	B	16.50	50%	18	0.2%
C	Kilo	1.5	0	0.4	1.1	1.1	0.4	49.00	B	18.00	36%	25	0.2%
C	Kilo	1.5	0	0.1	1.4	1.4	0.1	49.00	B	3.50	7%	46	0.4%

Stir-Fried Morning Glory Chinese

B	Kale Head (Tum)	1.5	0	0.35	1.15	0.35	B	80.50	B	24.50	30%	28	0.3%
C	Oil Vegetable	1.5	0	0.5	1	0	B	51.78	B	-	0%	35	0.3%
C	Tomato	2	0	0	2	0	B	34.00	B	-	0%	70	0.6%
C	Creamy polenta	1	0	0.5	0.5	0.5	B	25.00	B	25.00	100%	-	0.0%
C	Baked Beans	240	0	0	240	0	B	232.32	B	-	0%	240	2.2%
C	Bell pepper	1	0	0.4	0.6	0.4	B	46.20	B	30.80	67%	7	0.1%
C	Onion	1	0	0.45	0.55	0.45	B	10.45	B	8.55	82%	4	0.0%
C	Celery	1	0	0.5	0.5	0.5	B	20.00	B	20.00	100%	-	0.0%
B	Salt	0.5	0	0.2	0.3	0.2	B	3.12	B	-	0%	4	0.0%
C	Pepper white	0.5	0	0.35	0.15	0	B	42.00	B	-	0%	5	0.0%
C	Fried garlic	0.5	0	0.25	0.25	0	B	50.00	B	-	0%	9	0.1%
C	Pork sausage	1.5	1.5	0.4	2.6	0.4	B	494.00	B	76.00	15%	77	0.7%
A	Chicken sausage	1.5	1.5	0.3	2.7	0.3	B	337.50	B	37.50	11%	84	0.8%
A	Ham sliced	1	0	0	1	0	B	140.00	B	-	0%	35	0.3%
A	Bacon sliced	3	3	1	5	0	B	975.00	B	-	0%	176	1.6%
B	Crispy bacon & Ham leg	25	0	1.4	23.6	0	B	1,982.40	B	-	0%	831	7.6%
A	Egg	0.6	0	0	0.6	-0.08	B	279.60	B	37.28	13%	18	0.2%
B	Fried rice with shrimp	2	0	0	2	0	B	280.00	B	-	0%	70	0.6%
B	Fried rice with chicken												
B	Fried rice with vegetarian	2	0	0.2	1.8	0.2	B	135.00	B	15.00	11%	56	0.5%
B	Fried rice with seafood	2.5	0	0.3	2.2	0.3	B	330.00	B	45.00	14%	67	0.6%
A	Honey	15	0	3	12	3	B	72.00	B	18.00	25%	9	0.1%
B	Chocolate Sauce	2	0.5	0.25	2.25	0.2	B	146.25	B	13.00	9%	72	0.7%
C	Ketchup	1.5	1	0.3	2.2	0.3	B	132.00	B	18.00	14%	67	0.6%
B	Boiled rice with pork	4	0	0.2	3.8	0.2	B	387.60	B	20.40	5%	127	1.2%
B	Boiled rice with fish												
A	Salmon Roll	1.8	0	0	1.8	0	B	486.00	B	-	0%	63	0.6%
A	Tamagoyaki	1000	0	70	930	70	B	465.00	B	35.00	8%	30	0.3%
A	Futo Maki	1000	0	0	1000	0	B	700.00	B	-	0%	35	0.3%
A	Wasabi fresh	0.3	0	0.05	0.25	-0.05	B	120.00	B	24.00	20%	7	0.1%
B	Mitsukan	1	0	0	1	0	B	66.66	B	-	0%	35	0.3%
A	Kanikama boko	1	0	0	1	0	B	560.00	B	-	0%	35	0.3%
C	Cucumber Japan	1.5	0	0	0	0	B	-	B	-	0%	-	0.0%
C	Beetroot	1.5	0	0.3	1.2	0.3	B	46.80	B	11.70	25%	32	0.3%
B	Lettuce iceberg frille	1	0	0.3	0.7	0.3	B	63.00	B	27.00	43%	14	0.1%
C	Sauce fish	1	0	0.3	0.7	0.3	B	20.22	B	8.66	43%	14	0.1%
C	Tomato cherry	1	0	0.4	0.6	0.4	B	21.00	B	14.00	67%	7	0.1%
B	Green oak(Hydroponic)	1	0	0.3	0.7	0.3	B	63.00	B	27.00	43%	14	0.1%
C	Red oak(hydroponic)	1	0	0.2	0.8	0.2	B	40.00	B	10.00	25%	21	0.2%
0													
C	Bean Red Big	1	0	0.4	0.6	0.4	B	27.00	B	18.00	67%	7	0.1%
B	Capsicum green	0.5	0	0.35	0.15	0.35	B	10.20	B	23.80	233%	(7)	-0.1%
B	Capsicum red	0.5	0	0.2	0.3	0.2	B	23.10	B	15.40	67%	4	0.0%
B	Capsicum yellow	0.5	0	0.2	0.3	0.2	B	23.10	B	15.40	67%	4	0.0%
B	Noodle with chicken ball												
B	Stir-fried rice noodle with pork ball	1	0	0.3	0.7	0.3	B	91.00	B	39.00	43%	14	0.1%
B	Sautéed mushroom	1	0	0	1	0	B	110.00	B	-	0%	35	0.3%
B	Sautéed Thai Vegetable	1	0	0	1	0	B	80.00	B	-	0%	35	0.3%

10,874

B 24,951.44 B 2,062.04

Appendix C

มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์

Appendix H

Business Improvement Project/ Thesis Grading Sheet

Title of BIP/ Thesis: **Using the Buffet Monitoring Tool to reduce waste and run-outs in kitchen**

Name: Korranid Boonyakiat

ID: 52501316

	Comments
Format Cover page, title page Acknowledgements, Abstract / Table of contents List of tables, figures, appendices General presentation Correct English grammar & spelling	Good
Introduction Coherent introduction to issue Relevance of the work Context of the work External / internal analysis	Good
Literature review Satisfactory use of available literature Critical evaluation of literature	Fine
Issues for investigation Aims and purpose of the work Problem statement Research questions	Good
Methodology Clear and detailed outline of research methods used. Competent use of research methods. Reasons for the choice of methods. Validity of methods / limitations of the methods used.	Good

Appendix H BIP Thesis Grading Sheet

<p>Implementation (If applicable) Outline of the implementation of the project and monitoring of project.</p>	<p>Good</p>
<p>Results (if applicable) Outline of results and impact of the project /findings. Understanding of the nature and importance of the findings. Results & analysis address problem statement / research questions. Reasoning is supported by the facts. Clear distinctions between fact, opinion, interpretation & speculation.</p>	<p>Good</p>
<p>Conclusions / recommendations Summary of main points from the research. Conclusions are supported by data. Specific, realistic recommendations. Research / recommendations are useful for company / department.</p>	<p>Fair</p>
<p>Bibliography / appendices A clear and consistent approach to referencing has been used Concise bibliography Appendices support the text References to appendices within the text.</p>	<p>Good</p>

Overall grading of the project:

Poor

Average

Good

Excellent

Supervisor Name & Signature: _____

Date: _____

Duangsamorn P.

2

10/05/2011

Appendix J Assessment Form

August 1, 2009

1. Guest or customer/ service orientation 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student is able to anticipate the guest's wishes and acts as a host(ess) in a professional manner. He / she is able to: <ul style="list-style-type: none"> • foster a guest orientated working atmosphere • act in an hospitable manner towards the guest (using the guests' name, positive, active approach towards the guest, etc.) • show alertness in anticipating the guests' wishes (meeting/ exceeding the guests' wishes) • be an excellent example as a host(ess). 	5 ④ 3 2 1
Comments: 	

2. Technical and Professional aspects Criteria 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student has knowledge of the duties within the department and has the capability to put them into practice. The student: <ul style="list-style-type: none"> • has knowledge of the responsibilities of a department manager • has knowledge and insight into the equipment within the department • understands the financial flow within the company • understands the relation between the different departments (cause - effect situations) • produces high quality work 	5 ④ 3 2 1
Comments: 	

3. Human Resource Management (if applicable) 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student can motivate and stimulate the associates in such a manner that all duties are executed correctly. He / she is able to: <ul style="list-style-type: none"> • provide regular feedback on how well people perform their jobs • coach new associates in their duties and in their learning process • consciously act as a role model for the required skills/behaviour • build teamwork and strive to improve his/her work group performance handle conflicts and resistance	5 4 ③ 2 1
Comments: 	

Appendix J Assessment Form

August 1, 2009

4. Problem solving and decision making	Points Awarded (Circle One)
5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	
The student is able to signal, analyse and solve problems. He /she is able to: <ul style="list-style-type: none"> • recognise and analyse problems within the organisation and department • initiate proposals to solve the problem • show insight into guest problems and the company processes • demonstrate final control and follow up. make a decision when necessary 	5 4 3 2 1
Comments:	

5. Planning	Points Awarded (Circle One)
5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	
The student is able to: <ul style="list-style-type: none"> • establish and plan the duties in a correct manner; • establish the duties (tune his duties to those of the manager and to the duties of the supervisors and associates) take care of a time planning in which all duties can be executed on time, indicating time limits and creating a positive work pressure. 	5 4 3 2 1
Comments:	

6. Organising	Points Awarded (Circle One)
5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	
The student is able to: <ul style="list-style-type: none"> • take care of a neat and careful working procedure regarding registration and administration of data • create circumstances in which the work can be completed efficiently • allocate/ divide the duties over different associates • tune the amount of duties to the expected business organize multiple tasks and projects 	5 4 3 2 1
Comments:	

Appendix J Assessment Form

August 1, 2009

7. Controlling 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student is critical towards the process and the quality of the completed duties. He / she is able to: <ul style="list-style-type: none"> • check the quality of the executed duties efficiently and critically • set norms concerning the quality of the work and take these into consideration when assessing the quality • make sure that associates give the best service to guests make sure that new associates have reached the learning goals.	5 4 ③ 2 1
Comments: 	

8. Passion/ initiative/ entrepreneurship 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student demonstrates initiative and is able to function in an independent and energetic manner. He / she is able to: <ul style="list-style-type: none"> • work independently as (assistant) department manager / supervisor • take initiative to get things done • show flexibility and an open mind in trying new ideas • show perseverance, approaching mistakes as a challenge to learn from and standing to own ideas. 	⑤ 4 3 2 1
Comments: 	

9. Communication 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student communicates the right information to the person or department concerned, both orally and in writing. He / she is able to: <ul style="list-style-type: none"> • Listen and give others the opportunity to be heard • Communicate on time in a clear and concise manner in the business language required. • inform people regarding important matters express viewpoints with confidence	5 ④ 3 2 1
Comments: 	

Appendix J Assessment Form

August 1, 2009

10. Co-operation 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student has a positive attitude towards management, associates and the entire organisation. He / she is able to: <ul style="list-style-type: none"> • undertake the initiative to co-operate and show a loyal attitude towards colleagues. • demonstrate a positive attitude • show loyalty to associates and management • take over work from colleagues if necessary see different sides of an argument and demonstrate willingness to compromise (win-win)	5 4 3 2 1
Comments: 	

11. Tolerance for stress/ self management/ flexibility 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student is able to work under pressure and is able to handle changing situations and information in a flexible manner in which performance achievement is demonstrated and the right priorities are set. He / she is able to: <ul style="list-style-type: none"> • handle changing situations and information under pressure in a flexible way. • set priorities • avoid letting stress influence the performance of the group • maintain self-control, even in difficult or emotional circumstances seeks feedback on ways he/she can improve	5 4 3 2 1
Comments: she's flexible	

12. Integrity/ moral judgement/ responsibility 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student can balance the interests of himself, the company and society. He / she is able to: <ul style="list-style-type: none"> • detect, analyse and discuss moral dilemmas • accept responsibility for his/her actions rather than making excuses take into consideration how own actions and decisions impact on others	5 4 3 2 1

Appendix | Assessment Form

August 1, 2009

Comments:	
13. Intercultural sensitivity	Points Awarded (Circle One)
5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	
<p>The student:</p> <ul style="list-style-type: none"> • Is willing and able to handle intercultural/international differences effectively. • has a good knowledge of all cultures in the company • knows how to make people of all cultures feel at home • approaches others in an open and respectful way • adapts own style and business practices to other cultures; for example, sense of time, protocol, etiquette <p>is conscious that other people and organizations do things differently; tries to understand rather than judge</p>	<p>5 4 3 2 1</p>
Comments:	

14. Departmental core tasks	Points Awarded (Circle One)
5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	
<p>Please list the department core tasks below:</p> <ul style="list-style-type: none"> • <u>BEO (function sheet) distribution to all concerned</u> • <u>update & control F&B database</u> • <u>Assist as hostess in the coffee shop during peak time</u> • <u>Administration work in F&B office</u> • <u>Observe breakfast buffet and report to F&B office</u> 	<p>5 4 3 2 1</p>
Comments:	
<p>she has good attitudes, willing to learn. She will be a good asset for the organization.</p>	

August 1, 2009

The student's strong points are:

- Good attitude
- Self-confident
- Fast learner

Which areas should be improved?

- To be more enthusiastic

Intermediate appraisal: (if applicable)

What objectives have been set/ agreements made for the next appraisal?

Final appraisal: (if applicable)

General remarks:

Student's Comments:

Signature of supervisor of Host Company: Dumayyomorn

Signature of Student:

Appendix J Assessment Form

August 1, 2009

1. Guest or customer/ service orientation 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student is able to anticipate the guest's wishes and acts as a host(ess) in a professional manner. He / she is able to: <ul style="list-style-type: none"> • foster a guest orientated working atmosphere • act in an hospitable manner towards the guest (using the guests' name, positive, active approach towards the guest, etc.) • show alertness in anticipating the guests' wishes (meeting/ exceeding the guests' wishes) • be an excellent example as a host(ess). 	5 ④ 3 2 1
Comments: 	

2. Technical and Professional aspects Criteria 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student has knowledge of the duties within the department and has the capability to put them into practice. The student: <ul style="list-style-type: none"> • has knowledge of the responsibilities of a department manager • has knowledge and insight into the equipment within the department • understands the financial flow within the company • understands the relation between the different departments (cause - effect situations) • produces high quality work 	5 ④ 3 2 1
Comments: <i>She is always trying hard to get job done properly.</i>	

3. Human Resource Management (if applicable) 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student can motivate and stimulate the associates in such a manner that all duties are executed correctly. He / she is able to: <ul style="list-style-type: none"> • provide regular feedback on how well people perform their jobs • coach new associates in their duties and in their learning process • consciously act as a role model for the required skills/behaviour • build teamwork and strive to improve his/her work group performance handle conflicts and resistance	5 ④ 3 2 1
Comments: <i>Show good attitude of willing to learn new things.</i>	

Appendix J Assessment Form

August 1, 2009

4. Problem solving and decision making					Points Awarded (Circle One)
5 = excellent	4 = good	3 = sufficient	2 = insufficient	1 = poor	
The student is able to signal, analyse and solve problems. He /she is able to: <ul style="list-style-type: none"> recognise and analyse problems within the organisation and department initiate proposals to solve the problem show insight into guest problems and the company processes demonstrate final control and follow up. make a decision when necessary 					5 4 ③ 2 1
Comments: She has ability to be a good team worker and to be groomed to the next steps of her career.					

5. Planning					Points Awarded (Circle One)
5 = excellent	4 = good	3 = sufficient	2 = insufficient	1 = poor	
The student is able to: <ul style="list-style-type: none"> establish and plan the duties in a correct manner; establish the duties (tune his duties to those of the manager and to the duties of the supervisors and associates) take care of a time planning in which all duties can be executed on time, indicating time limits and creating a positive work pressure. 					5 ④ 3 2 1
Comments: Always take care the job with high responsibility					

6. Organising					Points Awarded (Circle One)
5 = excellent	4 = good	3 = sufficient	2 = insufficient	1 = poor	
The student is able to: <ul style="list-style-type: none"> take care of a neat and careful working procedure regarding registration and administration of data create circumstances in which the work can be completed efficiently allocate/ divide the duties over different associates tune the amount of duties to the expected business organize multiple tasks and projects 					5 4 ③ 2 1
Comments:					

Appendix J Assessment Form

August 1, 2009

7. Controlling 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student is critical towards the process and the quality of the completed duties. He / she is able to: <ul style="list-style-type: none"> • check the quality of the executed duties efficiently and critically • set norms concerning the quality of the work and take these into consideration when assessing the quality • make sure that associates give the best service to guests make sure that new associates have reached the learning goals.	5 4 3 2 1
Comments:	

8. Passion/ initiative/ entrepreneurship 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student demonstrates initiative and is able to function in an independent and energetic manner. He / she is able to: <ul style="list-style-type: none"> • work independently as (assistant) department manager / supervisor • take initiative to get things done • show flexibility and an open mind in trying new ideas show perseverance, approaching mistakes as a challenge to learn from and standing to own ideas.	5 4 3 2 1
Comments:	

9. Communication 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
The student communicates the right information to the person or department concerned, both orally and in writing. He / she is able to: <ul style="list-style-type: none"> • Listen and give others the opportunity to be heard • Communicate on time in a clear and concise manner in the business language required. • inform people regarding important matters express viewpoints with confidence	5 4 3 2 1
Comments:	

Appendix J Assessment Form
August 1, 2009

10. Co-operation 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
<p>The student has a positive attitude towards management, associates and the entire organisation. He / she is able to:</p> <ul style="list-style-type: none"> • undertake the initiative to co-operate and show a loyal attitude towards colleagues. • demonstrate a positive attitude • show loyalty to associates and management • take over work from colleagues if necessary <p>see different sides of an argument and demonstrate willingness to compromise (win-win)</p>	5 4 3 2 1
<p>Comments:</p>	

11. Tolerance for stress/ self management/ flexibility 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
<p>The student is able to work under pressure and is able to handle changing situations and information in a flexible manner in which performance achievement is demonstrated and the right priorities are set.</p> <p>He / she is able to:</p> <ul style="list-style-type: none"> • handle changing situations and information under pressure in a flexible way. • set priorities • avoid letting stress influence the performance of the group • maintain self-control, even in difficult or emotional circumstances <p>seeks feedback on ways he/she can improve</p>	5 4 3 2 1
<p>Comments:</p>	

12. Integrity/ moral judgement/ responsibility 5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	Points Awarded (Circle One)
<p>The student can balance the interests of himself, the company and society. He / she is able to:</p> <ul style="list-style-type: none"> • detect, analyse and discuss moral dilemmas • accept responsibility for his/her actions rather than making excuses <p>take into consideration how own actions and decisions impact on others</p>	5 4 3 2 1

Appendix J Assessment Form

August 1, 2009

Comments:	
13. Intercultural sensitivity	Points Awarded (Circle One)
5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	
<p>The student:</p> <ul style="list-style-type: none"> • Is willing and able to handle intercultural/international differences effectively. • has a good knowledge of all cultures in the company • knows how to make people of all cultures feel at home • approaches others in an open and respectful way • adapts own style and business practices to other cultures; for example, sense of time, protocol, etiquette <p>is conscious that other people and organizations do things differently; tries to understand rather than judge</p>	<p>5 4 3 2 1</p>
Comments:	

14. Departmental core tasks	Points Awarded (Circle One)
5 = excellent 4 = good 3 = sufficient 2 = insufficient 1 = poor	
<p>Please list the department core tasks below:</p> <ul style="list-style-type: none"> • <u>News clippings</u> • <u>database management</u> • <u>Contacting press & media</u> • <u>Coordinate with f&b for food promotions</u> • <u>Making news for hotel's publicity.</u> 	<p>5 4 3 2 1</p>
Comments:	
<p>Well done for major of her assignments, with very good responsibility.</p>	

The student's strong points are:

- Can do attitude / Positive thoughts.
- willing to learn new things / tasks.
- Alertness, passionate, self confident.

Which areas should be improved?

- socialize skills with guests & media
- leading skills.

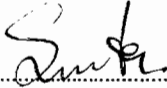
Intermediate appraisal: (if applicable)

What objectives have been set/ agreements made for the next appraisal?

Final appraisal: (if applicable)

General remarks:

Student's Comments:

Signature of supervisor of Host Company: 

Signature of Student:

Appendix D

มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์

Appendix G

Business Improvement Project Form

Name: Ms. Korranid Boonyakiat

ID: 52501316

Name of Project: Using The Buffet Monitoring Tool to reduce waste and food run-out.

Name of Company: Grand Millennium Sukhumvit

Date: 10th March 2011

Commissioned by: Ms. Duangsamorn Puangmanee, Executive Secretary to EAM of Food & Beverage

Problem Statement: What is the proper way to reduce waste and food run-out from the breakfast buffet at Atelier Restaurant?

Research Questions: How to apply the monitoring tool to the breakfast buffet line to reduce waste and food run-out?

Budget and Resources: Atelier Restaurant and Kitchens

Time: 1st April - 30th April 2011

Deadline for Presentation: 21st May 2011

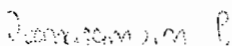
Deadline for Final Report: 12th May 2011

Student's Signature

Host Company's Manager

For SUIC & UPVD:

Ms. Korranid Boonyakiat


Ms. Duangsamorn
Puangmanee

Mr Christophe Mercier

Appendix F

Progress Report Form

Name: Ms. Korranid Boonyakiat

ID: ID 52501316

Starting date: 1st December 2010

Name of Company: Grand Millennium Sukhumvit

Department: Personal Characteristics

Supervisor: Ms. Duangsamorn Puangmanee

Date of Submission: 11^h April 2011

Progress Report Number: 3 (120 days)

มหาวิทยาลัยศิลปากร สงวนลิขสิทธิ์

Instructions for completing this form

The purpose of progress reporting is to help you reflect on your personal development and to help you follow a standardized reporting system

Please send the full updated report to your SUIC internship supervisor during your internship.

- The First Progress report is due within 30 days
- The Second Progress report is due within 60 days
- The Third Progress report is due within 120 days

August 1, 2009

FIRST PROGRESS REPORT (30 days)

Orientation period

First of all The Training Manager, Ms. Malanee Godjanart, introduced me hotel's background, core value and the concept including hotel's environment and facilities. After that I have been introduced food and beverage department and all restaurants at the hotel by Mr. Denis Martin, Executive Assistant Manager i/c Food and beverage, the one who accepted me to be a management trainee. I was assigned to assist Ms. Duangsamorn Puangmanee who is in chart of Executive Secretary to EAM of Food & Beverage at the management office. My supervisor show me around the hotel especially restaurants and kitchens. She introduced me to all employees in food and beverage department that we have met on the first day.

Food and beverage office is where to manage administer document and communicate the tasks from executive team to food and beverage department. The supervisor assigned two first daily tasks which are BEO function sheets distribution and manage guests database of food and beverage department included communication with them incase they need some information. During working in orientation period, I have learnt hotel's working system especially in Food and Beverage department. I can work efficiently and faster when I know more people.

Learning goals

I expected to learn more about management system and structure of food and beverage department. I plan to access some useful disclosed information and get more tasks to assist my supervisor as much as possible

For the next step, I willing to gain more experiences in the real situation of problems and learn the way to solve from management team. Moreover, analyzing and report restaurant situations are another goal that I aim to achieve.

The top achievement of this internship is the full ability to assist my supervisor which means I can continua administers work when she is

August 1, 2009

not in chart. These tasks include the food and beverage monthly report that is another challenge goal for management trainee.

Cultural diversity

The communication need to be concerned and give more attention. There are a lot of people who is working in food and beverage department and it is easy to misunderstood and have some mistakes if you cannot communicate well. For example, my daily task to distribute BEO function sheets. I need to carefully send all information to all concerns because if there is any mistake that mean negative affect will come afterwards. Only sending email is not enough. It is necessary to print all papers out and give to concerns person by hand and explained them correctly and in time.

Trends

Eco-Friendly is still in trends for the company. People in the office concerns using re-used papers and turn off lights, computer and air-conditioner when it is not necessary. Moreover, friendly environment in the hotel will help all employees work more efficiently. There is at least one activity for staff to meet and keep relationships between persons and departments. They believe that it can drive the company to success because people are the key.

In term of hospitality trend, the company focuses on providing the great service for guests. Due to Incentive competition on Sukhumvit Road, all hotel facilities are not much different nowadays. The service will play the important role for the hotel to gain more opportunities in the market.

Business Improvement Project

Make sure your manager is fully aware of the fact that you need to do a Business Improvement Project.

The Business Improvement Project must meet high academic standards.

Company analysis

SWOT

Strengths

- latest 5-star property
- Easy access to BTS/MRT
- Long baht and sperate rain shower
- Innovative Food and Beverage outlets
- Natural lightings available at some function rooms
- Multiple entrance at soi 21 & 23
- Executive Lunge on high floor with good view
- Wilding Golf on site
- Hi-tech facilities ex. Media hub and proximity key card
- One stop to Queen Sirikit National Convention Center
- High Ceilling and no pillars Ball room

Weekness

- Unfamiliar hotel chain in Thailand
- Royal program is not attractive as Starwood, IHG and Marriott
- No bedding and pillow concept like Marriott and Starwood

Opportunities

- Hotel location in on the main business area
- Short distance to Queen Sirikit National Convention Center
- Competitive Price
- New room category (Grand Deluxe)
- Easy access to major public transportation

Threats

- Unstable political situation
- Currency of Thai Baht
- strong competitors from neighbour countries Eg. Vietnam, Laos, Cambodia
- New hotels coming on Sukhumvit areas such as Sofitel Sukhumvit, Crown Plaza, Regent, etc.

Project topic

Discuss possible topics with your manager. The manager may already have a specific topic in mind but you may have identified some problem areas during the organisational / departmental analysis.

As a management trainee, I aimed to use my food and beverage knowledge that I gained from my academy to improve and solve problems in a department. Since I have been observed at the restaurants in the hotel, I have planned to use the Menu Engineering approach to one of the restaurants but our a la carte menu is not variable and outstanding like the buffet. Buffet line at Grand Millennium Sukhumvit is quite popular. Thus, I aim to find out how to manage the buffet line. It is a new interesting opportunity for me to improve the buffet for them. At the beginning the problem statement for my project is 'how to manage the buffet line to be profitable?'

I have been searching for useful articles from the internet and library. Focusing on buffet management and profitable buffet articles, I have found some interesting website such as 'benjaminchristie.com' which is written by the famous Australian Chef, Benjamin Christie. He has guided many interesting angles for running buffet to profitability. The website called 'Dickson Wohlsen Strategies' which suggest a lot of useful suggestion to manage profitable buffet. The Associated Content site is

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another source for good advice of buffet management. All of them mentioned buffet cost controlling and explain ways to manage it. Once I have recognized that I have the question about waste food after buffet closed since I have been observed at the restaurant especially breakfast time. When the wastes exist, it will be another term of cost that they paid. Reducing waste is one of important process to control buffet cost which is mentioned on the articles I have read. All advices from the articles are useful but not enough.

I started searching again for proper theory, approach or practical to reduce waste in buffet line. Finally I found the tool called 'Buffet Monitoring Tool' from restaurantowner.com. I started to study how it work and if it is suitable for buffet line in the restaurant at the hotel. This tool is very benefit. Not only displaying waste but also clarify guest's consumption. Those also answer my second question once I have found the guest's comments about food run-out at breakfast buffet. However, this monitoring tool is never been used in the restaurant here before. I need to test its effectiveness and result.

Thus, my current research problem is 'how to apply the monitoring tool to the buffet line to reduce waste and run-out?' This story have been told to my supervisor and she is approved me to continua this project and willing to give all necessary information. Another person that I need to discuss with is the executive chef. He is the one who can guide me during the project. After discussion with my supervisor and executive chef, the project has been approved. The period of project will start at the beginning of April, from 4th April to 8th April 2011 with all support from my supervisor, executive chef and chefs in duty.

General

For the feedback, my direct supervisor is satisfied with the improvement. This project is new for the hotel and can improve buffet line. Cost controlling is focus on price of ingredients, suppliers and general food cost. Concerning of food waste and run-out is interesting and it will be advantage for the hotel.

More importunely, the great support from the host company especially all concerns person is very helpful. There were none of problems for continuing process and I can work on my project faster and effectively

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Did you receive, sign and return the original contract to the SUIC coordinator? If not, please do so now, as your internship is invalid without a signed agreement.

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SECOND PROGRESS REPORT (60 days)

Daily activities

I have a full duty to manage database and complete the daily tasks without mistakes. I am the coordinator between food and beverage department and marketing communication department. Sometimes I was on duty to present food promotion to Medias and sending e-blast every week base on guest's address on database system which I am control.

1st assessment by Host Company

I have a full duty to manage database and complete the daily tasks without mistakes. I am the coordinator between food and beverage department and marketing communication department. Sometimes I was on duty to present food promotion to Medias and sending e-blast every week base on guest's address on database system which I am control.

Learning goals

I have been a part of monthly end report which it was my goal. I have worked at the restaurant to assist the hostess which I have observed the real situation when it was opening. For the next learning goal, I am willing to learn marketing knowledge and skill to help Food and beverage department for food and beverage promotions.

(Revise learning goals/ set new learning goals for the coming months including improvement points from assessment).

Cultural diversity (for foreign countries only)

Business Improvement Project

Hand in a preliminary project proposal containing the following:

Originating in 16th Century France, buffet dining has stood the test of time and continues to be a popular choice for many restaurant customers nowadays. (Lorri Mealey, 2011)

Due to intense competition, the buffet restaurant owners must look for ways to differentiate their place of business in order to achieve and maintain a competitive advantage. More importantly, they have to find efficient methods to manage their buffet to become profitable. "Without proper controls and procedures, a buffet may earn significant sales but could end up with low profits or even none" (therestaurantblogger.com, 2008)

Jim Laube, 2011, stated that cost control is one of the most essential functions to ensure that all restaurants are able to achieve their potential for success. "Controlling rising costs will be a significant challenge. The more costs you can control and the more you can save by running your business intelligently, the more profitable you'll be" (Joyce Weinberg, 2010). "A profitable buffet requires a defined strategy to succeed and there are many factors which contribute to the bottom line. These include, but not limited to; ordering and using seasonal ingredients, cost effective purchasing, flexible and innovative menus, portion control, labour costs, presentation, outsmarting the diner and finally controlling wastage" (Benjamin Christie. 2008).

For all restaurants, they are normally concerned with well-known factors such as, labour cost, cost of ingredients, portion control etc. "Waste Cost" is not a familiar concern for many restaurants. According to 'Buffet in casino study' in 2007, Bill Schwartz mentioned that "Food costs in the 50-60% range are not unusual and back-of house labor costs are frequently much higher than that require for other restaurant venues. For that reason, it is even more important to be sure the buffet's food waste is kept to a minimum."

Waste is inevitable in buffet restaurants. Thus, controlling wastage is one of the most important factors and it is appropriate for buffet restaurants specifically. "Controlling wastage is something that's often hard to avoid" Benjamin insisted. "The more you know about how to maximize food use and minimize waste, the more profitable you'll be." (Joyce Weinberg, 2010). Joe Dunbar, 2011, also agrees that we should

carefully monitor waste and spoilage, as it helps us to control the buffet cost.

Numerous ways to minimise and control wastage are suggested by buffet specialists. One of the sample tips provided by Joyce Weinberg, 2010, suggests: "Don't over-peel fruits and vegetables, know how to work with cheaper cuts of meat for stews and soups, and utilize all parts of fish, meat, or vegetables in stocks, purees, and dips. John Dickson and Geoff Wohlsen, 2009, also suggested "A subtle food-cost control measure is to pre-plate more expensive items. Not only does it help to reduce waste and over production, it also provides a touch of elegance. Care should be taken as pre-plating can drastically increase buffet labor costs."

In other words, controlling portion size is another way that restaurants can aim to reduce waste. "Portion control in a buffet operation is an art. Careful calculations are necessary to prevent over production" (Joe Dunbar, 2011). Moreover, 'cutting portions into smaller pieces' is another way to control portion. "When buffet offer large pieces, this invites unnecessary waste. If pieces are cut to manageable, snack-tasting sizes, though, there is generally less waste. Large portions increase waste, and high-cost entrées are consumed in greater amounts." (Fred Fletcher, 2010).

Moreover, there is a useful tool called 'Buffet Monitoring' that is used to control waste in buffet restaurants. It's simple, but efficiently presents the current waste controlling situation. Lean Path, 2009, explained about Adjust Production "Pad" Factors by Tracking Overproduction Waste - specifically tracking your overproduction by item. For example, track how many extra portions are left and then assign a dollar value to each wasted amount. Build a spreadsheet and determine whether you could reduce your production "pad" factor from 5% to 4% and still meet demand. Try the new "pad" level and monitor results.

The famous Australian chef, Benjamin Christie, also suggests another procedure that could be beneficial for waste controlling. "During service periods a good tip is to have larger bain marie pans during busy periods and alternate these with smaller pans in quieter times. This should help manage wastage during service periods. Chefs should be aware of restocking items towards the end of service for the sake of it looking good. After the buffet has closed, the strategy should be first to identify what can be kept and used for the next day. If it can't be used for guests, could it be sent to the staff cafeteria? Basically if it's been in the bain marie for sometime it can't be re-used. If this is the case, then you'll need to weigh and record accordingly. The wastage report will help you

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manage yields and assist in the ordering process as well as controlling portions.”

Additionally, there is another interesting technique to help control costs, called “Activity-based Costing (ABC).”

Activity-based Costing (ABC) is defined by siliconfareast.com as “a dynamic and systematic accounting methodology for realistically calculating the actual cost of doing business, regardless of organizational structure. ABC originated from the efforts of Dr. Robert Kaplan of Harvard. Activity-based costing involves the creation of models of the actual costs incurred by a company at each stage of its core processes. In fact, a cost is attached to every activity, such that the cost of executing each activity may build into the cost of producing the products or services offered by the company. As a result, the cost contribution of each activity to the total cost incurred by the company to manufacture its goods or render its services is determined, and a better understanding of the company's cost structures is achieved. The drawback of implementing ABC is that it requires time and resources to implement it properly.”

ABC could be adapted to use as a tool to control cost in restaurants. The research of Carola Raab and Katheen B. Nelson called “The application of activity-based costing to a support kitchen in Las Vegas casino” shows “the use of ABC techniques confirmed that the ABC process is a useful tool in an effort to abolish allocations and can be applied to the remaining support kitchen” According to McNair (2007), a variety of costing methods have gained acceptance in recent years. ABC has proven to be a valuable tool and provides needed insight to food and beverage operations, strategic cost management and resource consumption accounting. This leads to another research of Carola Raab and Karl Mayer, “Menu engineering and activity-based costing – can they work together in a restaurant?” They created a new approach, by combining two disparate analytic techniques Menu Engineering (ME) and Activity-base cost (ABC) techniques together and tested it in a Hong Kong buffet restaurant. They also found that only three of 20 dinner menu entrées were profitable. “This unique insight would not have been possible using traditional ME methods alone. The results also showed that ABC methods are applicable to a buffet-style restaurant.” The new approach also reveals a menu's true 'profit and loss' picture and also makes several modifications to the traditional ME approach. Moreover, the ABC technique can be simply used by buffet restaurants to control costs by separating all items into groups based on their cost per item. Such as group "A" represents higher cost items and group "C" represents the lower cost items. This would give a quick indication of how many group “C” (low cost items) there are.

From their professional experiences in buffet restaurants the researches above can conclude that when running buffet style restaurants: cost control is one of most important factors that needs to be addressed by restaurant owners and managers. Controlling wastage is one of the essential ways to control costs, especially costs that cannot be avoided - there are some useful tools to help us control buffet costs, such as, Food Cost Control Checklist and Menu & Recipe Cost Program. Hence, in this research, the researcher will choose the 'Buffet Monitoring Tool', for the breakfast buffet line at Atelier restaurant, Grand Millennium Sukhumvit Hotel. This tool will analyse waste and costumer consumption and also incorporate the "ABC" cost control method to identify grouped items based on their cost per ounce. It is appropriate for the breakfast buffet line and will help to manage the buffet cost more effectively.

Project plan containing the following:

A Conceptual Model: Please see The mapping problem on page 15

Problem Situation:

There was a large amount of wasted food from the buffet each day. Some of the guests complained that there were some items on the menu that ran-out and as a result they were not satisfied. The production of menu items on the breakfast buffet line was not balanced with guests' demands. Increases in wasted food also inevitably increases the costs associated with the buffet.

Reserch question:

How to apply the monitoring tool to the breakfast buffet line to reduce waste and food run-out?

The goal of the project:

The Buffet mentoring tool can be applied to the breakfast buffet line effectively and it helps to reduce waste and can identify guest consumption

The Method:

"Monitoring Tool for buffet line"

Outline of the planning:

- 1st December – 28th February 2011

Observation and find out problems.

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- 1st March – 20 th March 2011

Research the solution and proper improvement.

- 20th March – 30th March 2011

Discuss with Supervisor and all concerns.

- 31st March – 3rd April 2011

Prepare the improvement tool and information.

- 4th April – 8th April 2011

Implement the monitoring tool to kitchen.

- 9th April – 17th April 2011

Report the result and get feedback from supervisor.

Person who involved with the project.

Ms. Duangsamorn Puangmanee (Executive Secretary to EAM of Food & Beverage), Mr. Pierre Andrea Huass (Executive Chef), Mr. Somkiat (Cost Controller) and chefs in duty.

SUIC& UPVD expect high academic standards with regards to the Business Improvement Project .

Once the internship supervisor has approved the project plan, the Project Agreement Form (**Appendix G**) should be signed by you, the manager and the internship supervisor. Please send this form to the internship supervisor. Please hand in a draft version of the project report to the internship supervisor for feedback.

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THIRD PROGRESS REPORT (120 days)

Assessment report

After 90 days, I have been transferred to Marketing Communication department. I use my experiences and knowledge that I gained while I was working in food and beverage department adapted to marketing works. I was a part in every works of food and beverage promotions. For example, to promote special food of a month, meeting media to promote new business set lunch, writing news for Easter brunch, take photos of special promotion. I also write the month end report which is the conclusion of all activities and calculate the value of promotion. I have learnt a lot of new interesting experiences from work and it is the advantage for my career in the future. I have learnt that I love marketing job and I am skilled in food and beverage promotion. The host company plan to hire me to work for Marketing Communication department when the position is available

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Final report

Submit a draft of your comprehensive report (Using the template provided by SUIC),

Please make sure that the following are sent to the SUIC supervisor:

2 bound hard copies of the project report + grading sheet filled in and signed by the manager. (**Appendix G** and **Appendix H**)

How to apply monitoring tool for breakfast buffet line to reduce waste and food run-out?

The Monitoring Tool for buffet

Problem:
Large amount of wasted food

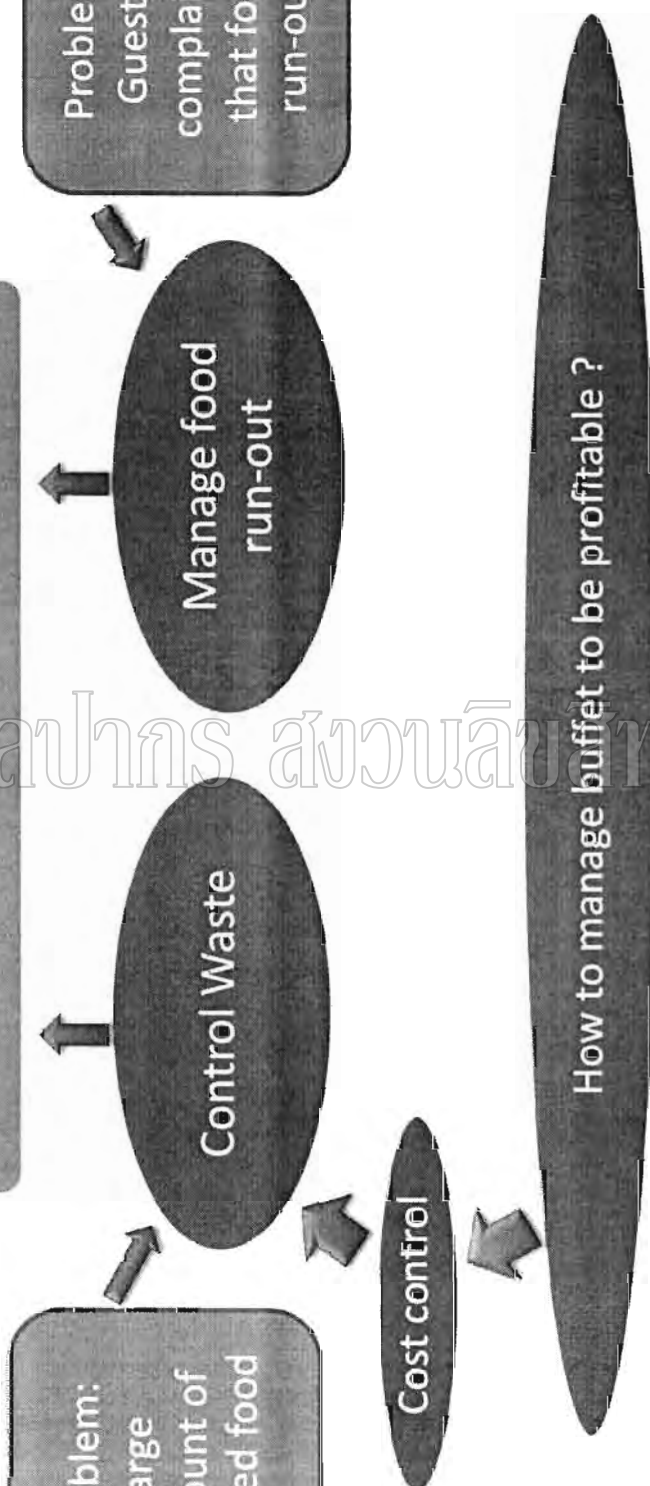
Control Waste

Manage food run-out

Problem:
Guest's complaints that food run-out.

Cost control

How to manage buffet to be profitable ?



BIOGRAPHICAL INFORMATION

The researcher, Ms. Korranid Boonyakiat was born in Nakhonsawan in 1986. She went to study Science-Math program in high-school at Nakonsawan School. In 2009, she got B.A. Economics degree at Thammasat University and then studied the master's degree at Silplakon international college in hotel and tourism management, major hospitality management. She aims to work in hotel industry and start her career in marketing and communication department which she is skilled. She has gained specific experiences after finished internship at Grand Millennium Sukhumvit in 2011. During working as intern, she has research a project called 'Using buffet monitoring tool for breakfast buffet line to reduce waste and food run-out'. It has improved food and beverage performance in term of reducing cost of waste. Moreover, she has been working as a public relation and she learn to get to know more people in hospitality network. Ms. Korranid is interested in Marketing and willing to gain more experiences and research for new knowledge in that area to support her life goal which is running her own resort.

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