

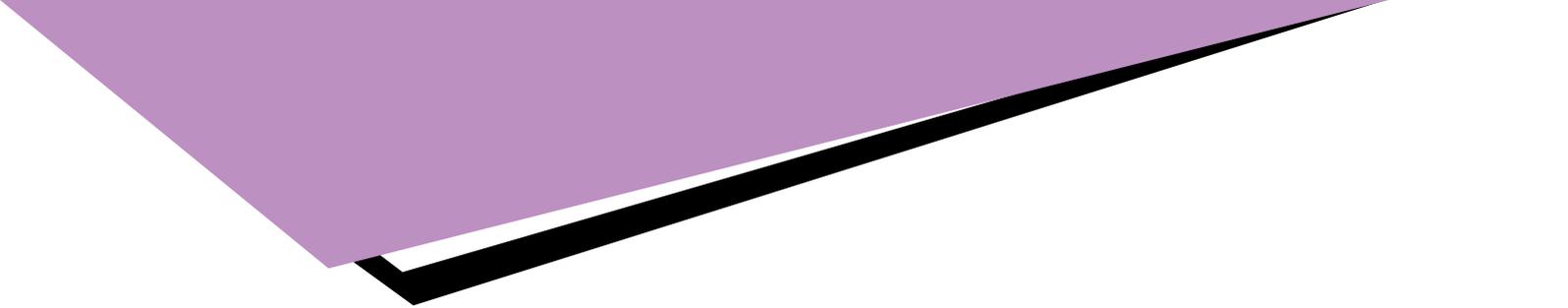
**PROGRAMME IN**  
**FOOD &  
BEVERAGE  
COST CONTROL**

**BOOKINGS & ENQUIRIES:** 011 568 4967 | [info@guvonacademy.co.za](mailto:info@guvonacademy.co.za)

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Terms & conditions apply | Bookings essential  
Subject to availability | All rates are inclusive of VAT | Packages and promotions non-commissionable

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Key to a successful restaurant or banquet is good food, excellent service, and the perfect location. These factors will certainly contribute to high sales numbers. However, hospitality businesses operate on tight margins with food cost and other expenses an important consideration. Sales must be enough to cover all expenses, including generating an acceptable profit. It is in this context that food and beverage control is essential.

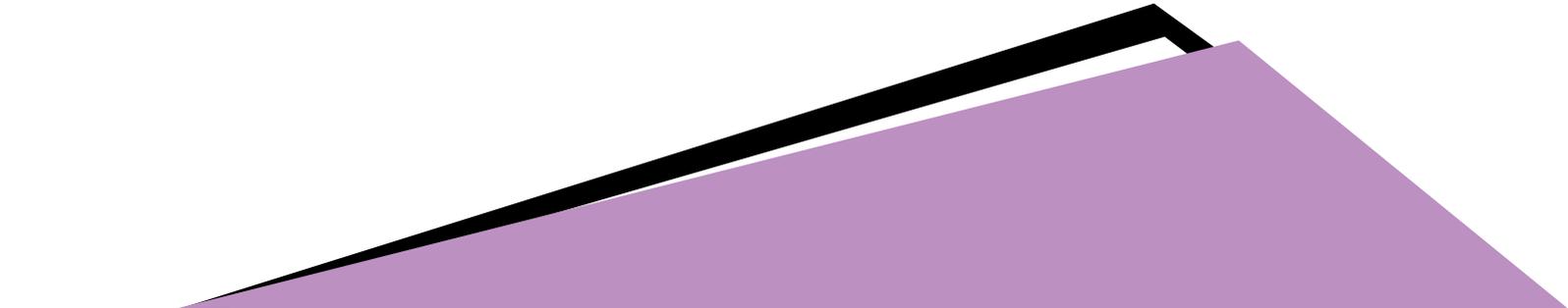
## **ABOUT GUVON ACADEMY**

Guvon Academy, a proud member of the Guvon Hotels and Spas Group, and is committed to ensuring that we produce graduates who have the skills and knowledge to be successful in the world of work. Accredited as a Skills Development Provider (SDP) by the Quality Council for Trades and Occupations (QCTO); our programmes cover the knowledge, practical and work-based learning required by industry. The institution is also registered as national examinations centre with the Department of Higher Education and Training (DHET).

Our international accreditation with Highfield Qualifications and Confederation of Tourism and Hospitality (CTH) in the United Kingdom (UK) as well as the Chartered Institute of Tourism and Hospitality (ITH-SA) means our programmes are endorsed by industry leaders and are globally recognised.

## **WHAT IS THE COURSE ABOUT?**

The qualification covers all the important aspects relating to food and beverage cost control of a hospitality business, ensuring that delegates have the skills and knowledge to control food and beverage costs.



## WHO IS THE COURSE AIMED AT?

This programme is suitable for all individuals who work in a food and beverage business.

## WHAT TOPICS ARE COVERED?

The following topics are covered:

- Overview of the industry and the manager's role
- Menu development
- Introduction to purchasing
- Purchase specifications
- Price and the vendor
- Purchasing controls
- Planning for food profit and controls
- Monthly physical inventory and monthly food cost calculations
- Revenue and cash handling controls
- Menu analysis and planning for sales
- Staff planning and labour cost control
- Analysing Cost- Volume- Profit (CVP) relationships and Marginal Contribution Break- Even (MCB)

## WHY SHOULD I TAKE THIS TRAINING COURSE

Individuals responsible for controlling food and beverage costs require skills and knowledge to ensure that budgets are met and the business achieves desired revenues.

## HOW IS IT ASSESSED?

Students develop a portfolio of evidence consisting of a range of tests and assignments.

## HOW LONG WILL IT TAKE?

Three months.

## WHAT IS INCLUDED?

All study material.

## WHAT WILL I GET AFTER COMPLETION?

Upon successful completion of the programme students will receive the Guvon Academy Short Learning Programme (SLP) Certificate in Food and Beverage Cost Control.

## HOW DO I GET STARTED?

Complete the registration form and send to [info@guvonacademy.co.za](mailto:info@guvonacademy.co.za) or phone 011 5684967. Visit us at [www.guvonacademy.co.za](http://www.guvonacademy.co.za).